



Redwoods Grill and Bar

Gluten Free Appetizers

Wood-Grilled Shrimp Cocktail

A Redwoods house specialty of 5 large shrimp fresh off the grill served with cocktail and lemon butter sauces 14.99

Redwoods Nachos

Corn tortillas with black beans, Cheddar and Jack cheese, topped with homemade salsa, lime sour cream and scallions.
Jerk Chicken or House Ground Beef 15.99

Spinach Salad

Blueberries, cucumbers, honey roasted pecans, smoked blue cheese, strawberry-lemon vinaigrette 9.99

Baby Kale Salad

Red Cabbage, shallots, strawberries, toasted walnuts, parmesan cheese, Dijon-sherry vinaigrette 10.99

****Caesar Salad (without croutons)** 8.99

Mixed Greens 7.50

Raw Bar

Oysters on the half shell ... market price

Chilled Jumbo Shrimp ... 2.99/pc

Johnny's Seafood Platter ... 24.99

4 oysters, 4 chilled jumbo shrimp, tuna tartare

SHAREABLES

****Szechuan Peppercorn crusted Petite Filet Mignon** (no straws)
Shiitake gravy, garlic mashed potato, fresh vegetable, 21.99

Trio of Baby Lamb Chops

Currants, pearl onions, baby spinach, red curry sauce 21.99

Prince Edward Island Mussels

Spicy miso broth, fire roasted tomatoes, shallot, cilantro 14.99



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Gluten Free Dinner Entrees

****Glazed Salmon – Redwoods #1 Selling Entrée** (no leeks)

A wood grilled fillet, brushed with a honey-balsamic glaze, served on an island of jasmine rice with lemon butter sauce 29.99

Jumbo Shrimp and Sea Scallops Risotto

Heirloom grape tomato, lentils, champagne-saffron risotto 36.99

Chicken Pan Roast

Twin chicken breasts, mushrooms, roasted tomatoes, green peppers, brandy cream sauce, garlic mashed potatoes 26.99

**Filet Mignon

A wood grilled 8oz filet, burgundy truffle-chive butter served with garlic mashed potatoes and fresh vegetables 39.99

****Chairman's Reserve Prime Ribeye** (no onion rings)

Wood grilled premium 15oz black angus ribeye, burgundy truffle rosemary butter, garlic mashed potatoes and vegetable du jour MP

**Filet Mignon Tips

Onion, mushroom, baby spinach, roasted tomato-horseradish demi-glace, served with fresh vegetable and garlic mashed potato 32.99

Wood Grilled "All Natural" Pork Chop

A wood grilled 14oz chop, roasted mushrooms and cognac onions, chimichurri sauce, garlic mashed potato and vegetable 29.99

Chilean Sea Bass

Coconut crusted and served with pomegranate butter sauce, jasmine rice and vegetable MP

Thai Peanut Sauce with Rice Noodles

A health minded meal of stir fried vegetables in a peanut and garlic sauce served with rice noodles 19.99

add: Chicken 24.99 / Beef Tenderloin Tips 31.99 / 5 Shrimp 27.99

**** indicates a change from our regular menu item**

Gluten Free hamburger buns \$1.00

Ask your server about our Gluten Free beer!