

A WOOD BURNING GRILL IS THE FOCUS OF REDWOODS' CUISINE,
THE FLAVORS OF FOOD COOKED OVER A WOOD FIRE ARE
DEEPENED AND ENHANCED, LIKE WINE AGED IN OAK BARRELS.

LUNCH



BEVERAGES

Fresh House Made Lemonade 3.75

Harney & Sons Fine Tea 3.50
English breakfast, Earl Grey, raspberry
herbal, chamomile, Japanese sencha,
peppermint herbal

Harney & Sons Iced Tea 3.75

Decaf Raspberry Iced Tea 3.75

Coffee 3.50 Espresso 3.95

Cappuccino 4.95 Latte 4.95

Redwoods Refresher

a blend of lemon, pineapple and cran-apple juices with
Sprite **3.50**

Stewarts Root Beer

Regular & Diet **3.75**

Soft Drinks Free Refills

Ginger Ale, Pepsi, Diet Pepsi, Sierra Mist, Orange
Crush **3.50**

Bottled Water 5.00

Saratoga Sparkling, Saratoga Spring

EXECUTIVE CHEF - BEN PECK

PASTRY CHEF - ERIC SUBIN

MONDAY

**Buy One Entrée,
Get One Free!**
*Dinner Specials
Menu Only

TUESDAY

**Redwoods'
Favorites Night!**

Filet Mignon - \$32.99
Glazed Salmon - \$23.99

WEDNESDAY

**Half Price Bottles
of Wine at Dinner**

*Max Discount \$40

THURSDAY

Dinner Tasting Menu
Featuring a 3 course
meal of smaller
portions for \$26.99

Redwoods
Grill & Bar



APPETIZERS

Redwoods Shrimp Bisque 7.95

a rich blend of shrimp, cream and sherry
a house specialty

Ben's Soup Creations 7.95

if you're a soup lover you must try
Ben's fresh selection

Crispy Fried Calamari 15.99

a flavorful and crispy creation, hand
breaded and served with a trio of
Asian dipping sauces

Wood Grilled Shrimp Cocktail 14.99

5 skewered shrimp fresh off the grill, served
with cocktail and lemon butter sauces

Tapas 19.99

a great compliment to a bottle of wine!
our own spin on a Spanish tasting platter

Prince Edward Island Mussels 15.99

a pound of fresh mussels simmered in a
spicy miso broth...tossed with fire roasted
tomatoes, shallots, and fresh cilantro

Nachos 15.99

a mound of corn tortillas buried under black
beans, cheddar and monterey jack cheeses,
topped with salsa, lime sour cream and scallions
with... Jerk Chicken or Seasoned Beef

Fried Eggplant, Beets, and Burrata 12.99

breaded eggplant topped with beets, lemon-herb
dressed baby arugula, and burrata
cheese...finished with smoked sea salt and a
drizzle of red wine honey

RAW BAR

Oysters on the Half Shell...MP / Chilled Jumbo Shrimp...2.99 pc

Johnny's Seafood Platter...24.99 4 oysters, fresh yellowfin tuna tartare, and 4 chilled jumbo shrimp
...above items offered with cocktail sauce, lemon, horseradish and mignonette sauce

Redwoods WINGS

Our Famous Breaded Wings (6 pcs) in your favorite sauce...12.99

Mild, Medium or Hot - blended with fresh bell peppers...**OR**
Zesty Dry Rub, Honey Habanero or Spicy Sesame Orange Glaze

BURGERS

The Redwoods Burger - BUILD IT THE WAY YOU WANT IT! 15.99

fresh 8oz. wood-grilled sirloin burger served with lettuce, tomato and pickle on
a toasted brioche roll with fries

Choose Your Toppings 1.25 ea

American cheese, Cheddar, Swiss, Provolone, sautéed onions, tomato salsa,
BBQ sauce

Premium Toppings 1.99 ea

applewood smoked bacon, avocado, spicy tomato chutney, Italian Gorgonzola,
fresh Mozzarella, Gruyere cheese, crispy onion straws, mixed mushrooms

The B.O.B (Brie Onion Burger) 18.99

an 8oz sirloin burger topped with brie, cognac onions, a parmesan
crisp, and seeded mustard mayo...served on a toasted brioche roll
with fries

The Rattlesnake Burger 21.99

a juicy 8 oz Piedmontese burger, grilled and topped with smoked bacon,
tequila BBQ sauce, crispy onion straws, and spicy tequila-habanero
Cheddar...served on a toasted brioche bun with fries

House Made Black Bean and Vegetable Burger 11.99

made from our own black bean ragout and grilled vegetables, finished with
pimento cheese spread...served on 8 grain toast with fries, lettuce, tomato,
and a pickle

SANDWICHES

Redwoods Chicken Salad 12.99

a simple classic, only better...served with lettuce on rye
bread with house made potato chips and a pickle

Beer Brined Chicken Sandwich 14.99

tender sliced chicken breast layered with Cheddar cheese,
Applewood smoked bacon, arugula and spicy tomato chutney
served on a toasted brioche roll with fries

Roasted Turkey Tea Sandwich 10.99

with granny smith apple, goat cheese-hot pepper spread,
chiffonade lettuce, and shaved red onion...served on multi
grain bread with a side salad

Firecracker Chicken Sandwich 15.99

buttermilk marinated and deep fried with a seasoned
firecracker crust... served on a ciabatta roll with spicy carrot

Redwoods French Dip 16.99

thin sliced roast beef and Swiss cheese on a toasted long
roll served with house made au jus, fries, and a pickle

Wood Grilled Calamari Sandwich 18.99

served with caper relish, baby arugula, and cacio a pepe aioli
on a toasted ciabatta roll with house made potato chips and
a pickle

ENTRÉES

Glazed Salmon 19.99

Redwoods All Time Favorite!

a wood-grilled fillet brushed with honey-balsamic
glaze, served with jasmine rice and lemon butter
sauce, topped with crispy fried leeks

Coconut Crusted Chilean Sea Bass MP

fresh seared filet served with pomegranate
butter sauce, Jasmine rice, and vegetable du jour

The Woods' Surf & Turf 19.99

sliced Szechuan peppercorn crusted flat iron
steak and two wood grilled shrimp...served with
shiitake mushroom gravy, crispy onion straws,
charred Shishito peppers, and fresh vegetables

Crispy Fried Chicken and Waffle 14.99

pickle-buttermilk brined chicken thigh with a
house made waffle, ginger-maple syrup, and
vegetable du jour

Fresh Local Bucatini and Crawfish 19.99

handmade pasta in Cajun style scampi sauce
with andouille sausage, crawfish, and fresh
basil

Omelette of the Day MP

a frittata-style 3-egg omelet filled with our
fresh daily creation... served with a mixed
green salad

Sea Scallops and Saffron Risotto 19.99

fresh seared sea scallops served atop creamy
Champagne-saffron risotto with heirloom grape
tomatoes, lentils, and fried basil

Panko Crusted Tilapia 15.99

a fresh filet crusted and seared...served with
tomato, roasted shallots, and baby arugula
...finished with lemon-caper butter sauce,
Jasmine rice, and vegetable

Spring Pea and Mascarpone Ravioli 17.99

handmade local ravioli topped with a roasted
tomato-truffle-baby arugula salad, pinenuts,
and Thai basil-parmesan butter

ENTRÉE SALADS

Filet Mignon & Bleu Cheese Salad 21.99

fresh romaine lettuce tossed with a horseradish-bleu cheese dressing
and applewood smoked bacon, topped with sliced marinated filet mignon, grape
tomatoes, and crispy fried onion straws

Santa Fe Salad 17.99

a glorious combination of sliced fajita chicken, tomato salsa, crisp tortilla strips,
Cheddar and Monterey jack cheeses over fresh greens, tossed in a lemon-herb
vinaigrette

Baby Kale and Strawberry Salad 14.99

with shredded red cabbage, shallots, fresh strawberries, parmesan cheese, and
toasted walnuts...finished with a Dijon-sherry vinaigrette

Berry Pecan Spinach Salad 13.99

fresh baby spinach tossed in a delicious strawberry-lemon vinaigrette...topped
with cucumbers, honey roasted pecans, and smoked blue cheese

The Chicken Caesar 15.99

our twist on the classic served with crisp romaine, shredded Asiago cheese, and
homemade chili-corn croutons...topped with a wood grilled chicken breast

AN EXCEPTIONAL ADDITION TO YOUR SALAD

Wood Grilled Vegetable 4.99

Grilled Shrimp (3) 6.50

Grilled Salmon 8.99

Grilled Chicken 6.50

SIDES

Saffron Risotto 8.00 Smoked Gouda Mac 7.00

House Made Salsa 4.00 n' Cheese with prosciutto

Chips & Guacamole 8.00 Crispy Fried Leeks 7.00

Chips & Salsa 6.00 Sweet Potato Fries 7.00

French Fries 6.00 Crispy Onion Straws 6.00

House Made Guacamole Wood Grilled Veg 7.00
Sm 3.00 Lg 6.00