

BEGIN

SKILLET SHRIMP	12
Signature Jumbo Black Tiger shrimp, cast iron seared with lemon garlic butter, baked with white wine, red chili flakes & sweet pepper drops	
Wine Recommended: Play Viognier	
CHARCUTERIE PLATTER	11
Local Cured Meats, variety of sharp, mild & smoked cheese, baguette & artisan crackers, assorted spreads & garnishes	
Wine Recommended: Play Dramatic White Blend	
PHILLY CHEESESTEAK ROLL	10
Sautéed strips of aged Ribeye, onions, yellow peppers, Boursin cream cheese, wrapped & fried till crispy & tender. Served with a horseradish dipping sauce.	
Wine Recommended: Play Dramatic Red Blend	
LOBSTER CORN DOGS	14
Marinated lobster tail, dipped in a lemon pepper batter, fried to perfection, with lemon cilantro aioli	
Wine Recommended: Play Viognier	
BRIE BITES	9
Almond & brown sugar panko crusted double cream brie, baked until warm & soft middle with a mixed berry compote & crustini's	
Wine Recommended: Play Ad Lib	
CRAB CAKES	10
Alaskan Crab meat, marinated in fresh herbs & spices, Panko Breaded, served with a chipotle aioli & sweet chili glaze	
Wine Recommended: Play Viognier	
B.E.M	9
Bacon, Escargot & Mushroom. All three beautifully sautéed together, finished with a touch of sherry, cream & demi, served in light puff pastry	
Wine Recommended: Santa Margerita Pinot Grigio	
WILD MUSHROOM FONDUE	9
Savory blend of mushrooms, sautéed in red wine & fresh herbs, finished with cream & aged cheese, accompanied by fresh artisan baguette	
Wine Recommended: LA Colonia Malbec	
CALAMARI	9
Lightly dusted in cornmeal, tossed with red chilies, bell peppers, red onion, lemon & garlic	
Wine Recommended: Play Dramatic White Blend	
BAKED FOUR ONION SOUP	Starter 6 Entree 9
Caramelized onions simmered in a rich beef stock & fresh herbs, baked with garlic crostini & a blend of Applewood smoked cheddar, feta & grated parmesan	
Wine Recommended: Play Viognier	

CHEF'S GARDEN

CAESAR	Starter 6 Entree 10
Smoked bacon, garlic croutons, tossed in a Mayfield Caesar dressing	
Wine Recommended: Play Viognier	
REDWOOD GREENS	Starter 6 Entree 10
Greens & leafs, sweet red onions, crisp cucumbers, grape tomatoes, roasted seasalt walnuts. Tossed with ginger & lime vinaigrette	
Wine Recommended: Santa Margarita Pinot Grigio	
STEAKHOUSE WEDGE SALAD	Starter 6 Entree 10
Crisp Iceberg wedge, Applewood bacon, blue cheese, red onion, tomato bruschetta, buttermilk garlic dressing	
Elevate your mouth watering salads with:	
4 OZ CHICKEN 6	
3 JUMBO BLACK TIGER SHRIMP 12	
4OZ SEARED SIRLOIN 9	
4OZ PACIFIC COAST SALMON 9	
Wine Recommended: Play Dramatic White Blend	
C.B.A CHOPPED SALAD	18
Chicken, bacon & avocado, blended with tomatoes, fresh greens & feta cheese, drizzled with garlic herb vinaigrette	
Wine Recommended: Play Dramatic White Blend	

REDWOOD SIGNATURES

THE "REDWOOD" 12 oz bone-in tenderloin, roasted red peppers, garlic Boursin cheese, rich demi-glace, topped with dusted onions <i>Wine Recommended: Hayes Ranch Cabernet Sauvignon</i>	49
CAJUN FILET MIGNON 8 oz. tenderloin, dusted in mild cajun rub, with a side of blue cheese fondue sauce with crispy shallots <i>Wine Recommended: Play Dramatic Red Blend</i>	44
PEPPERCORN STRIPIOIN 8 oz N.Y. cut Striploin, char-grilled to your liking, topped with a Jack Daniels green peppercorn sauce <i>Wine Recommended: Play Syrah</i>	31
BEEF WELLINGTON 6oz tenderloin, grilled, then finished inside a puff pastry shell with roasted mushrooms. Topped with pan drippings, mild horseradish crème & spring onions <i>Wine Recommended: Play Dramatic Red Blend</i>	40
FIVE PEPPERCORN STEAK FRITES 8oz Sirloin, crushed 5 peppercorn rubbed, pan seared to your liking, accompanied by peppered skinny fries & your choice of veg <i>Wine Recommended: Hayes Ranch Cabernet Sauvignon</i>	28
DUSTED SIRLOIN 8 oz. sirloin rubbed with a bacon & mushroom dust, garnished with rosemary butter <i>Wine Recommended: LA Colonia Malbec</i>	28
CAJUN RIBEYE 14oz beautifully aged & marbled, grilled to perfection, in a 9 spice Cajun blend <i>Wine Recommended: Play Syrah</i>	42

"STEAK" IT YOUR WAY

Start with one of our signature cuts of sterling silver & have it your style...

STEAK CUT

Tenderloin:	6oz \$31	or	8oz \$44
Striploin:	8oz \$31		
Ribeye:	10oz \$36	or	14oz \$42
Sirloin:	8oz \$28		

SAUCES & RUBS

Choose one to perfect your steak

Bourbon Peppercorn Sauce	Sweet Chili Soy
Smokin BBQ Sauce	Blue Cheese Fondue
Bacon Mushroom Dust	Cajun Rub
Mushroom Rosemary Butter	Red Wine Mushroom Demi
Teriyaki Glaze	Five Peppercorn Dusted

WHY NOT ADD...

Roasted Mushrooms: olive oil, butter, coarse salt & cracked black pepper	5
Tiger Shrimp: 3 jumbo shrimp slowly poached in butter & garlic	12
Baked Lobster Tail: finished with herbs & drawn butter	16
Bacon Wrapped Scallop Skewer: pan seared with lemon & pepper	14

SIDE CHOICE

CHOICE OF ANY TWO TO ACCOMPANY STEAKS & ENTREES

VEGETABLE:

- Broccolini: finished in butter, coarse salt & cracked black pepper
- Creamed Corn: slow simmered in butter & cream, topped with herb panko crumbs
- Smoked Brussel Sprouts: baked with double smoked bacon & walnuts
- Roasted Field Carrots: cracked black pepper, coarse salt & a touch of honey

STARCH:

- Wild rice pilaf
- Boursin smashed potatoes (garlic, cream & butter)
- Gnocchi, pan seared with prosciutto, baby spinach & a touch of cream
- Twice baked potato with pesto butter, grated truffle cheddar & crisp prosciutto

ENTREE

- CAJUN SALMON WELLINGTON** 34
8 oz cajun dusted salmon filet, seared in lemon caper butter, wrapped with baby spinach & puff pastry, baked until golden
Wine Recommended: [Play Ad Lib](#)
- HALIBUT** 35
Sweet & savory, pan seared with chorizo, red peppers, onions & baby spinach in a butter apple reduction
Wine Recommended: [Play Dramatic White Blend](#)
- HALVED GRILLED SMOKED B.B.Q CHICKEN** 27
Tenderized in a smokin brine, then slow roasted in house BBQ marinade. Finished on the grill with a mop of sweet caramelized sauce.
Wine Recommended: [Play Improv](#)
- CHICKEN CORDON BLUE** 29
The classic chicken dish, stuffed with black forest ham & Boursin cheese mixture, pan seared, finished with your choice of tomato compote or parmesan Alfredo
Wine Recommended: [Play Viognier](#)
- LIVER & ONIONS** 24
Pan seared with caramelized onions, thin sliced Portobello mushrooms, roasted garlic, finished with a house red wine gravy reduction.
Wine Recommended: [Hayes Ranch Cabernet Sauvignon](#)
- BRAISED SHORTRIB** 29
Long braised tender shortrib, finished with a merlot jus, caramelized pearl onions & roasted garlic. Set atop of boursin mashed
Wine Recommended: [Play Dramatic Red Blend](#)

CHEF INSPIRED

- ALBERTA LONGHORN** 18
Brisket & Prime Rib, caramelized B.B.Q onions, double smoked bacon, Cajun dusted onion ring, apple wood smoked cheddar. Accompanied by our hand chipped russet fries.
Wine Recommended: [Play Dramatic Red Blend](#)
- SURF & TURF BURGER** 24
Brisket & Prime Rib, smoked Gouda & Gruyere cheese, sautéed Shrimp, Chorizo sausage & Lobster Tail meat. Finished with peppers & onion slaw, Chimichurri Mayo. Accompanied by hand chipped russet fries
Wine Recommended: [Play Syrah](#)

PASTA

- FETTUCCINI ALFREDO:** 21
Alfredo, Grana Padano, Mozzarella, Roasted Garlic
Wine Recommended: [Play Viognier](#)
- RIGATONI BOLOGNESE** 28
Braised Veal, Beef, Pork, tomato garlic sauce, caramelized onions, fresh herbs
Wine Recommended: [Play Improv](#)
- SHRIMP & SCALLOP** 32
Angel Hair pasta, pesto, vine ripened tomato, dill, white wine & capers
Wine Recommended: [Play Ad Lib](#)
- LAND & SEA RISOTTO** 34
Poached Lobster tail, Braised Short Rib, fresh pea, saffron cream sauce, shaved Parmigiano
Wine Recommended: [Play Viognier](#) or [Play Syrah](#)
- MEATBALL & SPAGHETTINI** 24
Ground chuck & Veal, San Marzano tomatoes, fresh basil
Wine Recommended: [Play Applause](#)
- CARBONARA** 26
Roasted garlic cream, shaved pancetta, double smoked bacon, pappardelle noodle, soft poached egg, white truffle cheddar & Romano cheese
Wine Recommended: [Play Viognier](#)
- GNOCCHI TETRAZZINI** 27
Roasted Chicken breast, seared mushrooms, spring onions, simmered in demi-cream
Wine Recommended: [Play Moscato](#) or [Play Syrah](#)

YIN YANG SALAD CREATION

The Redwood Steakhouse is please to offer each of our guests the opportunity to create personal salads which will reflect each individual's perfect combination. Please choose from the following option

START WITH YOUR BASE

LONG GRAIN RICE PILAF 4

simmered in a vegetable stock, blended with diced carrots, celery & onions

STEAMED RICE 4

Perfectly steamed white basmati rice

REDWOOD GREENS 5

Greens leaf, sweet red onion, marinated cucumbers, grape tomatoes roasted sea salt walnuts. Tossed with Ginger Lime Vinaigrette

KACHKAR CAESAR 5

Smoked bacon, garlic croutons, tossed in a Kachkar Caesar dressing

PAN SEARED GNOCCHI 5

with prosciutto & baby spinach

PICK YOUR CONTENTS

SMOKED BRUSSEL SPROUTS 5

Roasted with double smoked bacon & walnuts

CREAMED CORN 4

Slow simmered in butter & cream topped with herb panko crumbs

ROASTED FIELD CARROTS 4

Cracked black pepper, coarse salt & a touch of honey

STEAMED BROCCOLINI 4

with butter & coarse salt

SAUTEED WILD MUSHROOMS 4

with butter & fresh herbs

TOP IT WITH

4OZ CHICKEN BREAST 6

3 BLACK TIGER SHRIMP 12

4OZ SEARED SIRLOIN 9

4OZ PACIFIC SALMON 9

BAKED LOBSTER TAIL 16

FINISHING TOUCH

BANANA BREAD FOSTER 8

Chefs warmed banana bread, smothered in caramelized bananas, brown sugar caramel sauce, cinnamon whipped cream & roasted walnuts

PECAN PIE PARFAIT 8

Sugar baked pecans, maple chocolate filing, & brown sugar crust, layered parfait style

REDWOOD CHEESECAKE 7

Baked fresh in house & gluten free, rich blended cream cheese, chocolate graham crumb base. Topped with your choice of:

Dark chocolate sauce & crumble | Sweet caramel & apple | Mixed berry compote

NEAPOLITAN SUNDAY 7

Vanilla bean, dark chocolate & strawberry ice-cream, glazed strawberries & warmed banana's, drizzled with cognac maple syrup & cinnamon whip cream

SALTED CARAMEL APPLE PIE 8

Made fresh to order, granny smith apples, salted cashew caramel sauce, wrapped in pecan brittle pastry, baked to golden & vanilla bean ice cream

NOTE FROM THE CHEF

Welcome to the Redwood Steakhouse!

We are pleased to inform our guests that all cuts are custom butchered Sterling Silver beef, aged between 21 to 30 days. My teams goal is to provide & prepare the very best & should the cut or color of your steak not meet your expectation, please inform your server so we can make the correction immediately.

Thank you, & enjoy your experience!

Executive Chef
Tim Schorno