

REDWOOD

STEAKHOUSE & BAR

SALADS

Super Food Salad  **\$15.99**

Kale, edamame beans, quinoa, blueberry, avocado, roasted squash, feta & pomegranate vinaigrette.

Caesar Salad **\$14.99**

Chopped Romaine leaves, brioche croutons, parmesan cheese, double smoked bacon, housemade Caesar dressing.

Field Greens     **\$12.99**

Cherry tomatoes, shaved fresh roots, pickled red onion, maple vinaigrette, fresh radish, strawberry, toasted spiced pumpkin seeds.

Salad Add Ons:  

5oz Grilled Chicken **\$6.99**

6oz Salmon (skin on) **\$8.99**

3 Prawns **\$7.99**

6oz NY Steak **\$9.99**

STARTERS

Soup of The Day **\$9.99**

Ask your server!

Garlic Cheese Toast (3pc)  **\$11.99**

Calamari **\$16.99**

Served with tzatziki.

BC Scallop  **\$17.99**

Pan flashed BC scallops, Israeli couscous risotto, pea purée, lemon brown butter, local green shoots.

Sautéed Garlic Shrimp **\$19.99**

Six sautéed shrimp served with garlic cream sauce & garlic toast.

Cheese Ball **\$15.99**

Cheddar & cream cheese, crumb corn flakes, dry cranberries & green onion. Served with crackers.

Lobster Ravioli **\$18.99**

Lobster crema sauce, basil oil, shaved parmesan.

Antipasto Platter **For 2 \$23.99**

Selection of cured meats, trio of local Alberta & Quebec cheeses, honeycomb, grapes & crunchy assorted crackers.

For 4 \$37.99

Steamed Mussels **\$15.99**

1lb of mussels sautéed in a white wine & garlic sauce, served with a side of garlic bread.

Teriyaki Steak Bites **\$16.99**

With Asian sweet aioli.

Cauliflower Bites  **\$9.99**

With herb basil aioli.

Vegan:  **Vegetarian:**  **Gluten Free:** 

Redwood Signature:  **Dairy Free:** 

PRIME CUTS

AAA Alberta New York Striploin (GF) **\$41.99**

8oz

Fire Grilled AAA Alberta Ribeye (GF) **\$47.99**

10oz

Grilled Tenderloin (GF) **\$49.99**

6oz

Steak Frites (DF) (GF) **\$29.99**

8oz Alberta AAA sirloin, wild BC mushroom, smoked sea salt fries, Okanagan red wine demi.

Surf & Turf (GF) **\$44.99**

8oz Alberta AAA beef sirloin, Cajun spices, white wine sautéed prawns, black garlic mashed potato, sautéed local vegetables, Okanagan red wine jus.

CHEF'S TABLESIDE CARVED - TOMAHAWK

26oz AAA certified ribeye, served with field green salad, choice of one vegetable, two starch & garlic sautéed wild mushrooms. Sauce: bourbon peppercorn & Argentinian chimichurri. (GF)

Serves 2 guests. **\$99.99**

For 2 Tomahawks (serves 4 guests): **\$179.99**

PRIME CUT SAUCES

All Prime Cuts come with your choice of one sauce.

| Canadian Blue Cheese (GF)

| Bourbon Peppercorn (GF)

| Red Wine Demi (GF)

| Mushroom Demi-Glace (GF)

CHOICE OF SIDES

All Prime Cuts are served with a choice of two sides.

| Garlic Mashed Potato (GF)

| Brussel Sprouts with Double (GF)

| Duck Fat Roasted

Smoked Bacon & Onion

Fingerling Potatoes (GF)

| Smoked Sea Salt Fries (GF)

| Sautéed BC Wild

| Chef's Choice Vegetable (GF)

Mushroom (GF)

| Caesar Salad

| High Protein Lentil Rice (GF)

| Field Greens Salad (GF)

| Creamy Saffron Risotto

PASTA

Mixed Seafood Fettuccine **\$28.99**

Scallops, shrimp, mussels, squid, lobster cream sauce, roasted tomato, spinach, and shaved parmesan.

Spaghetti & Prime Rib Meatballs **\$22.99**

Prime rib meatballs, pomodoro sauce, "Alberta Cheese Company" parmesan, grizzly gouda, and fresh basil, served with garlic toast.

Butternut Squash Ravioli  **\$26.99**

Served in a sage cream sauce with sautéed wild mushrooms, topped with truffle oil & shaved parmesan.

Pasta Jumbalaya **\$26.99**

Fettuccine, chicken, shrimp, vegetables & Italian sausage sautéed in a creamy tomato sauce.

FETTUCCINE TAVOLINO

Chicken breast, fettuccine pasta & alfredo sauce flambéed in a parmigiano cheese wheel.

 **\$35.99**

MAINS

BBQ Pork Ribs \$27.99

Half rack of ribs, choice of fries or garlic mashed potato. Served with corn bread & BBQ sauce.

Salmon \$27.99

Served with high protein lentil rice, charred broccolini & a lemon caper sauce.

Alberta Beef Short Rib \$32.99

Overnight braised beef short rib, roasted root vegetable, garlic mashed potato.

Pan Fried Cod \$27.99

Served with vegetables & your choice of garlic mashed potato or fries. Comes with housemade tartar sauce & house salad.

Turkey Dinner \$24.99

Carved herb roasted turkey breast, served with turkey thigh galantine, stuffing, natural pan gravy & cranberry compote.

Redwood Signature Flaming Burger  \$22.99

6oz prime rib patty, tomato, lettuce, bacon, onion jam, smoked white cheddar, black garlic aioli on a brioche bun. Served with fries. Flambéed tableside.

Sweet & Sour Cauliflower  \$19.99

With steamed noodles & stir fried vegetables.

Chicken Pot Pie \$24.99

Chicken pot pie with Chef's signature biscuit.

DESSERT

*Desserts may contain nuts.

Cheesecake (ask server) \$9.99

Duo of Crème Brûlée  \$9.99

Warm Apple Pie & Ice Cream \$9.99

Sticky Toffee Pudding & Ice Cream \$9.99

Oops!! Chef Gautam Dropped The Lemon Tart \$9.99

SPECIALTY COFFEES (1oz)

Monte Cristo \$9.99

Grand Marnier, Kahlua, coffee.

B52 \$9.99

Kahlua, Irish cream, Grand Marnier, coffee.

Spanish Coffee \$9.99

Brandy, Kahlua, coffee.

BEER

Domestic Bottles \$7.50

Imported Bottles \$10.00

Draft 16oz & 20oz Starting at \$10.75

Sangria White or Red \$11.75 | Pitcher \$36.00



Redwood Steakhouse and Bar



redwoodmhl

WINE MENU

Red

	6oz	9oz	BTL
Cricova, Cabernet Sauvignon - Moldova	\$9.75	\$13.50	\$37.00
Chevalier Dyonis, Pinot Noir - Romania	\$9.75	\$13.50	\$37.00
Cricova Merlot - Moldova	\$10.75	\$14.50	\$39.00
Anciano Clasico, Garnacha - Spain	\$10.75	\$14.50	\$39.00
Zenato Valpolicella Sole del Garda - Italy	\$10.75	\$14.50	\$39.00
Dubard Chateau Laulerie, Malbec - France	\$11.50	\$14.50	\$40.00
Dona Paula, Malbec - Argentina	\$11.50	\$14.50	\$40.00
Barbosa Valley Estate, Shiraz - Australia	\$14.50	\$16.50	\$42.00
Sea Sun, Pinot Noir - US	\$14.50	\$16.50	\$42.00
Hall Ranch, Zinfandel - US			\$65.00
Daou Cabernet Sauvignon - US			\$68.00
Athenaeum Napa, Cabernet Sauvignon - US			\$89.00

White

	6oz	9oz	BTL
Cricova, Sauvignon Blanc - Romania	\$9.75	\$13.50	\$37.00
Anjos De Portugal Rose - Portugal	\$10.75	\$14.50	\$39.00
Gallo, Zinfandel - South Africa	\$10.75	\$14.50	\$39.00
Carmel Road Unoaked, Chardonnay - US	\$11.50	\$14.50	\$40.00
Zenato, Pinot Grigio - Italy	\$14.50	\$16.50	\$42.00
Nugan Estate, Chardonnay - Australia	\$14.50	\$16.50	\$42.00
Sea Sun, Chardonnay - US	\$14.50	\$16.50	\$42.00
Dr. 'L', Riesling - Germany			\$40.00
Crivoca Lacrima Dulce - Moldova			\$42.00
Möt & Chandon Imperial Champagne - France			\$129.00

COCKTAILS (1.5oz)

Blue Margarita \$11.25

Tequila, blue Curacao, crème de cacao.

Apple Pie \$11.50

Vanilla vodka, Fireball, apple juice, milk.

Cranberry Moscow Mule \$11.50

Vodka, lime juice, ginger beer, cranberry juice.

Apple Pear Fizz \$11.25

Vodka, golden pear, lemon juice, honey, apple cider.

Sparkling Campari Orange \$11.25

Campari, orange juice, soda.

Sea Breeze \$11.50

Vodka, cranberry juice, grapefruit juice.

Empress Flower \$11.25

Empress gin, lemon juice, simple syrup, soda.

Cranberry 75 \$11.25

Empress gin, lemon juice, cranberry juice, 7 Up.

MARTINIS (2oz)

White Martini \$11.99

Frangelico, crème de cacao, Disaronno.

Vanilla & Blood Orange \$12.99

Orange vodka, Galliano, melon liqueur, cranberry juice, orange juice.

Blackberry Martini \$15.99

Blackberry gin, Hypnotic, peach schnapps, ginger ale, cranberry juice.

Coffee Martini \$15.99

Vodka, Kahlua & coffee.