

REDWOOD

SALADS

Southwest Salad ^{GF} \$16.99

Romaine, tomatoes, red peppers, avocado, corn chips, black beans, roasted corn & chipotle honey lime dressing.

Caesar Salad \$14.99

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

Summer Greens ^V ^{DF} ^{GF} \$12.99

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

Salad Add Ons: ^{DF} ^{GF}

Add Ons: Blackened chicken \$6.99 | 6oz Salmon \$8.99 | 6pc Shrimps \$8.99 | Crab cake \$9.99 | Lobster \$14.99

STARTERS

Soup of The Day \$9.99

Ask your server!

Aged Cheddar Sticks \$14.99

House breaded aged cheddar & sweet mustard dip.

Calamari \$16.99

Served with tzatziki.

Crab Cake \$18.99

House made crab cake with chipotle aioli.

Lobster Ravioli \$18.99

Lobster crema sauce, basil oil, shaved parmesan.

Watermelon Ceviche \$14.99

Compressed watermelon, red onion, jalapeno, blue corn chips.

Avocado Mango Bruschetta \$14.99

Avocado, mango, red onion, sweet pepper, lime juice & crostini.

Pork Dry Ribs \$16.99

Boneless pork ribs & mole dip.

Chicken Wings \$17.99

Choice of salt & pepper or hot.

PRIME CUTS

New York Striploin ^{GF} \$41.99

8oz

Fire Grilled AAA Alberta Ribeye ^{GF} \$47.99

10oz

Sirloin Steak ^{GF} \$29.99

8oz

Minute Steak Diane \$29.99

8oz

Tenderloin ^{GF} \$44.99

6oz

CHEF'S TABLESIDE CARVED - TOMAHAWK

26oz AAA certified ribeye, served with salad, choice of vegetable, two starch & garlic sautéed wild mushrooms. Sauce: peppercorn & Argentinian chimichurri.

For 1 Tomahawk (serves 2): \$99.99

For 2 Tomahawks (serves 4): \$179.99



PRIME CUT SAUCES

All Prime Cuts come with your choice of one sauce.

Peppercorn

Red Wine Demi

Mushroom Demi-Glace

Bearnaise

CHOICE OF SIDES

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

| Garlic Mashed Potato ^{GF}

| Fingerling Potatoes

| Sautéed Mushroom ^{GF}

| Rice Pilaf ^V ^{GF}

| Brussel Sprouts & Bacon ^{GF}

| Vegetables of the Day ^V ^{GF}

| Caesar Salad

| Summer Greens Salad ^V ^{GF}

| Fries

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 rice pilaf, charred broccolini & a lemon caper sauce.

Alberta Beef Short Rib \$32.99

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

Chicken Kiev \$24.99

Breaded chicken breast with garlic lemon butter.

Redwood Flaming Burger ^R \$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.

Veggie Burger ^V \$18.99

Homemade vegetable patty, made with roasted yam & black beans. With lettuce, tomato, onion rings & garlic aioli.

PASTA

Mixed Seafood Fettuccine \$28.99

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

Spaghetti & Meatball \$22.99

8oz meatballs, pomodoro sauce, parmesan, fresh basil, served with garlic toast.

Tri-Color Tortellini \$15.99

Cheese tortellini with pesto cream sauce.

FETTUCCINE TAVOLINO \$35.99

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



DESSERT

*Desserts may contain nuts.

Cheesecake (ask server)	\$9.99
Fire & Ice Deep fried ice cream.	\$9.99
Warm Apple Pie & Ice Cream	\$9.99
Lemon Tart	\$9.99

SPECIALTY COFFEES (1oz)

Monte Cristo Grand Marnier, Kahlua, coffee.	\$9.99
B52 Kahlua, Irish cream, Grand Marnier, coffee.	\$9.99
Spanish Coffee Brandy, Kahlua, coffee.	\$9.99

BEER

Domestic Bottles	\$7.50
Imported Bottles	\$10.00
Draft 16oz & 20oz	Starting at \$10.75

COCKTAILS (1.5oz)

Blue Margarita Tequila, blue Curacao, crème de cacao.	\$11.25
Apple Pie Vanilla vodka, Fireball, apple juice, milk.	\$11.50
Cranberry Moscow Mule Vodka, lime juice, ginger beer, cranberry juice.	\$11.50
Apple Pear Fizz Vodka, golden pear, lemon juice, honey, apple cider.	\$11.25
Sparkling Campari Orange Campari, orange juice, soda.	\$11.25
Sea Breeze Vodka, cranberry juice, grapefruit juice.	\$11.50
Empress Flower Empress gin, lemon juice, simple syrup, soda.	\$11.25
Cranberry 75 Empress gin, lemon juice, cranberry juice, 7 Up.	\$11.25



WINE MENU

Red	6oz	9oz	BTL
Cricova, Cabernet Sauvignon	\$9.75	\$13.50	\$37.00
Chevalier Dyonis, Pinot Noir	\$9.75	\$13.50	\$37.00
Cricova Merlot	\$10.75	\$14.50	\$39.00
Anciano Clasico	\$10.75	\$14.50	\$39.00
Zenato Valpolicella	\$10.75	\$14.50	\$39.00
Dubard Chateau Lauerie	\$11.50	\$14.50	\$40.00
Dona Paula, Malbec	\$11.50	\$14.50	\$40.00
Barbosa Valley Estate, Shiraz	\$14.50	\$16.50	\$42.00
Sea Sun, Pinot Noir	\$14.50	\$16.50	\$42.00
Hall Ranch, Zinfandel			\$65.00
Daou Cabernet Sauvignon			\$68.00
Anthenaemum Napa, Cabernet Sauvignon			\$89.00

White	6oz	9oz	BTL
Cricova, Sauvignon Blanc	\$9.75	\$13.50	\$37.00
Anjos De Portugal Rose	\$10.75	\$14.50	\$39.00
Gallo, Zinfandel	\$10.75	\$14.50	\$39.00
Carmel Road Unoaked	\$11.50	\$14.50	\$40.00
Zenato, Pinot Grigio	\$14.50	\$16.50	\$42.00
Nugan Estate, Chardonnay	\$14.50	\$16.50	\$42.00
Sea Sun, Chardonnay	\$14.50	\$16.50	\$42.00
Dr. 'L', Riesling			\$40.00
Crivoca Lacrima Dulce			\$42.00
Mötet & Chandon Imperial Champagne			\$129.00



MARTINIS (2oz)

White Martini Frangelico, crème de cacao, Disaronno.	\$11.99
Vanilla & Blood Orange Orange vodka, Galliano, melon liqueur, cranberry juice, orange juice.	\$12.99
Blackberry Martini Blackberry gin, Hypnotic, peach schnapps, ginger ale, cranberry juice.	\$15.99
Coffee Martini Vodka, Kahlua & coffee.	\$15.99

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

