

REDWOOD

STEAKHOUSE & BAR

Appetizers

BAKED FOUR ONION SOUP Starter \$9 | Entree \$12

Caramelized onions simmered in a rich beef stock & fresh herbs, baked with garlic crostini & a blend of Applewood smoked cheddar, feta & grated parmesan

SHRIMP AU GRATIN \$16

Three jumbo tiger prawns, lemon garlic butter, Sharp cheese, white wine, red chili flakes

ICED SHRIMP COCKTAIL \$16

Three jumbo tiger prawns, white wine poached, grilled lemon & horseradish cocktail sauce

PHILLY CHEESESTEAK EGGROLLS \$12

Sautéed strips of aged Ribeye, onions, yellow peppers, Boursin cream cheese, wrapped & fried till crispy & tender. Served with horseradish dipping sauce

LOBSTER CORN DOGS \$16

Marinated lobster tail, lemon pepper tempura batter, lemon cilantro aioli

CRAB CAKES \$14

Alaskan crab meat, marinated in fresh herbs & spices, panko breaded, chipotle aioli & sweet chili glaze

MAYFIELD CAESAR Starter \$7 | Entree \$12

Smoked bacon lardons, garlic croutons, Mayfield Caesar dressing

REDWOOD GREENS Starter: \$7 | Entrée: \$12

Green mix, dried apricots, roasted corn & pistachios, tossed with ginger & lime vinaigrette

C.B.A \$21

Chicken, bacon & avocado, grape tomatoes, greens mix, feta cheese, garlic herb vinaigrette

STEAKHOUSE WEDGE Starter \$7 | Entree \$12

Crisp iceberg wedge, smoked bacon, crumbled blue cheese, red onion, tomato bruschetta, buttermilk garlic dressing

Elevate your salad with:

- **Chargrilled Chicken** (5oz) \$7
- **7oz Seared Striploin** \$12
- **Salmon** (4oz) \$13
- **Seared Garlic Butter or Cajun Tiger Shrimp** \$14

Friday & Saturday

SEAFOOD MIXED GRILL \$44

Bacon wrapped scallop skewer, two lemon butter poached shrimp, 3oz baked Lobster tail, 4oz Cajun salmon & breaded crab. Served with vegetable rice pilaf & warm French bread

LAND & SEA \$43

8oz Alberta Sterling Silver Sirloin, 5oz baked lobster tail, lemon garlic drawn butter, choice of two sides & warm French bread.

Sunday

PRIME RIB \$6oz \$26 | 9oz \$30 | 12oz \$34

Sterling silver aged Prime Rib, slow roasted with fresh herbs & spices, fresh thyme Yorkshire pudding, pan dripping demi glace & hand grated horseradish. Served with your choice of two sides

Not valid with any discount or promotion

Entrees

All entrées begin with our signature fresh baked pretzel & chef's triple mustard sauce

"STEAK" IT YOUR WAY

Tenderloin: 6oz \$36

Ribeye: 10oz \$38

Sirloin: 8oz \$30

New York Strip: 8oz \$31

Steaks are char-grilled with coarse salt & cracked pepper or enhance our cuts with one of the following:

- *Bacon mushroom dust*
- *Bourbon peppercorn sauce*
- *Cajun dusted*

ADD ON

- **Jumbo Tiger Prawn poached** \$4.25/ea | 1 order (3pc) \$12 in butter & garlic
- **Baked lobster tail finished with herbs & drawn butter** \$16
- **1lb crab legs** \$26
- **Bacon wrapped scallops** \$5/ea | 1 order (3pc) \$14
- **Roasted Mushrooms: olive oil, butter, coarse salt & cracked pepper** \$5

CAJUN SALMON \$34

8 oz. Cajun dusted salmon filet, seared in lemon caper butter

CHICKEN CORDON BLUE \$32

8oz supreme, stuffed with black forest ham & Boursin, Swiss & Gruyere cheese, pan seared.

Choice of tomato compote or alfredo sauce

SHORTRIB \$29

Long braised in housemade stock. Finished with caramelized onions & roasted garlic

BAKED LOBSTER TAIL MEAL \$28

Finished with herbs & drawn butter

ALBERTA LONGHORN \$21

Hand pressed Sterling Silver beef, caramelized B.B.Q onions, double smoked bacon, Cajun dusted onion ring & applewood smoked cheddar

SIDE DISHES

All steaks & entrees choice of two sides:

- Honey butter roasted carrots
- Brussel sprouts with seared walnuts & smoked bacon
- Boursin smashed potatoes
- Wild rice
- Chipped fries
- Loaded baked potato, sour cream, whipped butter, green onions & crispy shallots
- Gnocchi: Pan seared with prosciutto, baby spinach, touch of cream

Dessert

STICKY TOFFEE PUDDING \$9

Fresh baked spiced sponge cake, brandy soaked dates, warmed toffee sauce, vanilla custard

REDWOOD CHEESECAKE \$9

Rich blended cream cheese, chocolate graham crumb base. Choice of berry compote or dark chocolate sauce

Wine Menu

RED	BTL
J LOHR 'SEVEN OAKS' CABERNET SAUVIGNON	52
ANAKENA CABERNET SAUVIGNON	36
JOSEPH PHELPS CABERNET SAUVIGNON	165
BERINGER CLASSICS MERLOT	38
DONA POULA MALBEC	44
LA COLONIA MALBEC	32
ZENETO AMAROME CLASSICO DOC	89
BAROSSA VALLEY ESTATE SHIRAZ	41
667 PINOT NOIR	39

WHITE	
HENRY OF PELHAM CHARDONNAY VQA	42
J LOHR RIVERSTONE CHARDONNA	52
FLAT MANOR ROOF PINOT GRIGIO	39
SPY VALLEY MARLBOROUGH SAUV BLANC	37
DR L RIESLING	39
BOUCHARD PERE & FILS MEURSAULT	105
CEDAR CREEK PINOT GRIS	41
TWO OCEAN CHARDONNAY	32
SAWMILL CREEK SHIRAZ	32

SPARKLING	
ANNA DE CODORINU	34
LOUIS ROEDERER BRUT	118
BRIGHT PRESIDENT	28

Signature Cocktails **\$7.75** ^{1oz}

- ROYAL REDWOOD**
Crown Royal, peach puree, mint leaves, splash of 5 spices infused simple syrup
- BERRYLICIOUS**
Blackberry liquor, chambord, cherry vodka, cranberry juice, club soda & berries
- REDWOOD LEMONADE**
Crown Royal, triple sec, 7up & lime juice
- KILLER CRANBERRY**
Melon liquor, amaretto, cranberry juice & soda
- FREEZIE**
Sourpuss raspberry, cream de banana & 7up
- BLUE HAWAIIAN**
Malibu, blue curacao, coconut cream & pineapple juice

Blended Cocktail **\$10.99** ^{2oz}

- CROWN APPLE GINGER**
Crown Royal, peach puree, ginger ale
- PEACH BELLINI**
Dark rum, peach puree & red wine
- STRAWBERRY MOJITO**
Bacardi white rum, strawberry puree, mint & simple syrup
- PINA COLADA**
Malibu rum, coconut syrup, pineapple juice & cream
- MARGARITA**
Tequila, triple sec & lime juice puree

Martini **\$10.99** ^{2oz}

- MANGO JALAPENO MARTINI**
Vodka, orange liqueur, mango puree, bitter, garnish with jalapeno
- PINK WHITNEY MARTINI**
Pink Whitney, lemon juice, garnish lemon zest
- BLUEBERRY MELON MARTINI**
Watermelon vodka, blueberry vodka, splash watermelon juice
- CHOCOLATE MARTINI**
Cream de cacao, Baileys, cream & chocolate sauce
- CRANTINI**
Vodka, triple sec & cranberry juice

Patio Inspired **\$10.99** ^{2oz}

- PATIO PUNCH**
Pink Whitney, pineapple vodka, blood orange, splash of cranberry juice, mango, peach puree, 7up
- BERRYLICIOUS**
Blackberry liqueur, chambord, cherry vodka, splash cranberry juice, club soda & berries
- WHITNEY CRUSH**
Pink Whitney, chambord, freshly squeezed lemon & club soda

Patio Blended **\$10.99** ^{2oz}

- CAPTAIN CREAMSICLE**
Captain Morgan, vanilla ice cream mix, orange crush
- FROZEN WHITNEY**
Pink Whitney, chambord, fresh lemon juice, 7up & iced tea
- VODKA SLUSH**
Vodka, orange juice, lemonade
- WHISKEY SIDE CAR SLUSH**
Whiskey, orange liqueur, lemon juice & syrup
- CROWN APPLE GINGER**
Crown Royal, peach puree, ginger ale
- TROPICAL SLUSH**
Pineapple vodka, peach schnapps, peach puree, pineapple juice & grenadine

Weekly Specials

SUNDAY: \$4 Mimosa & Caesar
 MONDAY: \$2 off Blended Drinks
 TUESDAY: \$2 off Draft
 WEDNESDAY: \$2 off Martinis
 THURSDAY: Select Wine Half Price

