

REDWOOD

STEAKHOUSE & BAR

Available after 5pm

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

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

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

Entrees

"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

Entrees

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

ADD ON

- Gravy \$1.50
- Sub: Sweet Potato Fries or Caesar \$2
- Salad \$2

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

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

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



Appetizers

SOUP BOWL Cup \$4 | Bowl \$6

By the time you read this, you should know what it is

HOME CUT FRIES \$3

SWEET POTATO FRIES \$4.50

Sweet, savory & yummy with balsamic aioli to dip

POUTINE \$6.50

Gravy, cheese curds, green onions

FRIED PICKLES \$11

A half dozen breaded dill pickle spears, fried until golden, served with roasted garlic sour cream & onion dip

FRIED MOZZA \$11

Six fried gooey cheese sticks, choice of sauce to dip

POPPERS \$11

Six jalapenos with cream cheese, choice of sauce to dip

DRY RIBS \$12

Fried sea salt & cracked black pepper rib bites

ELEMENTS "SUPER WINGS" \$13

1lb of mouth-watering jumbo wings.

Choice of: hot, honey garlic, whiskey creek BBQ, salt & pepper, Cajun, bacon mushroom dusted, dill pickle

Choice of: ranch or blue cheese dip

NACHO BADLANDS \$14

Corn tortilla chips, layer after layer of mozzarella, cheddar & jack cheese, pico de gallo, banana & jalapeno peppers & green onions, with the salsa & sour cream sidekicks of course

WHATEVER THE "FOX" YOU WANT PLATTER

Construct your platter to everyone's liking.

It's a tasty win for all (\$10 minimum)

- **Fried Pickles** \$1 each
- **Jalapeno Poppers** (cream cheese) \$1 each
- **Mozza Sticks** \$1 each
- **Nachos, Cheese & Salsa** \$5
- **Dry Ribs** \$6
- **Wings** (6 per order) \$5
- **Southern Chicken Fingers** \$2 each
- **Salted Pretzel Bites** \$5

Choice of two sauces (additional sauces \$0.75 each)

Chipotle lime, ranch, sour cream, salsa, plum sauce, mustard dip, Franks hot sauce, blue cheese

Salads

CAESAR Starter \$7 | Entree \$12

No description needed, just let us know if you don't want the croutons or bacon

C.B.A \$21

Chicken, bacon, avocado, tomatoes, greens, feta cheese, garlic herb vinaigrette

COULEE WEDGE SALAD Starter \$7 | Entree \$14

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

Elevate your mouth watering salad with:

5oz Chicken \$7 | 7oz Seared Striploin \$12

4oz Pacific Coast Salmon \$13

Entrees

All burgers & sandwiches arrive with fries or greens salad

Replace with: **Caesar Salad** \$2 | **Sweet Potato Fries** \$2
Poutine \$4

CU29 BURGER \$14

Two x four oz. patties, seasoned & grilled, layered with cheddar, lettuce, pickles, tomatoes & onions...the rest of the toppings are up to you

Sub: Jack Cheese \$2 | Caramelized Onions \$2

Garlic Buttered Sautéed Mushrooms \$2 | Crisp Bacon \$2

THE "SWISS MUSHROOM" \$18

Swiss cheese infused prime rib burger, dredged in a bacon mushroom dust, pan seared & oven finished, leaf lettuce, thin sliced tomato & H.P aioli sauce

GRILLED CHICKEN FOCACCIA \$16

Grilled chicken, roasted red pepper, smoked bacon, jack cheese & red pepper mayo

ALBERTA LONGHORN \$21

Sterling silver ground chuck, caramelized BBQ onions, smoked bacon, Cajun dusted onion ring, melted applewood cheddar

STRIPLOIN SANDWICH (open face) \$18

Sterling Silver 7oz striploin, toasted focaccia bread, crispy fried onions, sautéed mushrooms & horseradish aiolo

FISH & CHIPS & VINEGAR 1pc \$13 | 2pc \$16

Fresh cod, dipped in a malt vinegar-infused tempura batter, fried until crisp & tender. Fresh hand-cut fries, caper pickle tartar sauce - and don't forget the pickled slaw.

SOUTHERN FRIED CHICKEN FINGERS \$12

Buttermilk soaked strips of chicken, tossed in seasoned flour & fried to golden. Fries & plum sauce

TACOS \$15 for 3 or \$12 for 2

BAHA FISH: Slaw, Pico de Gallo, chipotle lime, cilantro

SOUTHERN CHICKEN: Slaw, Pico de Gallo, chipotle lime, cilantro

FETTUCCINI & ROASTED CHICKEN ALFREDO \$23

Oven roasted chicken, cream, parmesan & mozzarella. Baked garlic loaf

CHICKEN PARMESAN \$24

Herb & panko crusted chicken breast, finished with marinara sauce, mozzarella & parm. Served with choice of fettuccini noodles, fries or greens salad

Weekly Specials

MONDAY: \$5 Corona

TUESDAY: \$2 off Martini & Draft

WEDNESDAY: \$7.75 Schooners & \$0.45 Wings

THURSDAY: Half Price Wine

FRIDAY & SATURDAY: \$2 off Fishbowls

SUNDAY: \$4 Caesar & Paralyzer

