

SALADS

Compressed Watermelon & Tomato Salad \$14.99

Goat cheese mousse, basil, 20 year old balsamic reduction, local shoots, tequila lime dressing.

Rustic Romaine Salad \$14.99

Romaine leaves, cherry tomatoes, brioche crouton, parmesan cheese, double smoked bacon, Caesar dressing.

Field Greens \$12.99

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

Tuna Nicoise \$14.99

Seared Ahi tuna, warm roasted potato, green beans, sous-vide poached egg, mixed French olives, cherry tomatoes & pickled red onion with a Brassica mustard vinaigrette.

Salad Add Ons:

5oz Grilled Chicken   \$6.99

6oz Salmon (skin on)   \$6.99

3 Prawns   \$7.99

STARTERS

White Wine Poached Shrimp Bowl

Lemon garlic aioli, cocktail sauce & chimichurri.

0.5lb - \$18.99 | 1lb - \$25.99

Chicken Consommé \$10.99

Wild mushroom & chicken.

Chili Caramel Glazed Pork Belly \$16.99

Fennel, cucumber, radish & cherry tomato salad, maple dressing, cilantro, mint & toasted cashews.

BC Scallop \$18.99

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

Spinach Crab Cream Cheese Dip \$18.99

Oven baked cheese dip with garlic butter naan bites.

Coconut Crusted Brie \$14.99

Served with a berry compote.

Antipasto Platter For 2 \$23.99

Medicine Hat "Premium Sausage" selection of cured meats, trio of local Alberta & Quebec cheeses, honeycomb, grapes & crunchy assorted crackers.

For 4 \$37.99

Tableside Seafood Ceviche For 1 \$17.99

Lobster, shrimp, baby scallop, avocado, jalapeno, grilled lemon, Argentinian chimichurri, fried corn tortilla chips.

For 2 \$29.99

For 4 \$51.99

Avocado Pistachio Bruschetta For 1 \$9.99

Served with crispy bread.

For 2 \$17.99

For 4 \$31.99

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

Local Signature: 

Redwood Signature: 

REDWOOD

STEAKHOUSE & BAR

MAINS

Duo of Alberta Pork (GF) **\$29.99**

Roasted pork tenderloin, caramel glazed pork belly, celeriac puree, pickled mustard & port wine demi.

Pan Seared Salmon (GF) **\$32.99**

Polenta cake, avocado cream, roasted root vegetables, mango salsa & tequila lime reduction.

Chicken Roulade (GF) **\$34.99**

Prosciutto, braised Brussels sprout with bacon, potato croquettes, chef's choice vegetables & blue cheese cream sauce.

Alberta Bison Short Rib **\$27.99**

Overnight braised bison short rib, parsnip lavender puree, roasted root vegetable, lavash crisp.

12 Hour Moroccan Braised **\$42.99**

Lamb Shanks (GF)

With warm Mediterranean Israeli couscous salad & roasted root vegetable.

Surf & Turf (GF) **\$54.99**

6oz Alberta AAA beef tenderloin, Cajun spices, white wine sautéed prawns, black garlic pommes purée, sautéed local vegetables, Okanagan red wine jus.

Redwood Signature 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.

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

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

Orecchiette Carbonara **\$26.99**

Pasta in a traditional egg yolk cream sauce, crispy pancetta & shaved parmesan.

Mixed Seafood Fettuccine **\$28.99**

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

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

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

Mediterranean Gnocchi Y **\$24.99**

Summer vegetables, sundried tomato pesto, grilled artichoke, grilled red pepper & goat cheese, served with garlic toast.

PRIME CUTS

AAA Alberta New York Striploin (GF) **\$41.99**
8oz

Fire Grilled AAA Alberta Ribeye (GF) **\$47.99**
10oz

Fire Grilled AAA Alberta Beef Tenderloin (GF) **\$49.99**
6oz

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.

- | Black Garlic Mashed Potato (GF)
- | Duck Fat Roasted Fingerling Potatoes (GF)
- | Sautéed BC Wild Mushroom (GF)
- | Rice Pilaf (GF)
- | Brussel Sprouts with Double Smoked Bacon & Onion (GF)
- | Smoked Sea Salt Fries (GF)
- | Local Honey Glazed Carrot & Broccoli (GF)

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. **\$100**

For 2 Tomahawks (serves 4 guests): **\$180**

SEAFOOD SIZZLER

Butter poached lobster, Okanagan white wine, garlic sautéed shrimps, steamed mussels, grilled squid, choice of one starch & one vegetable, grilled lemon. Served in a sizzling pot with bernaise sauce & clarified butter. (GF)

Serves 1-2 guests. **\$68.99**

DESSERT

*Desserts may contain nuts.

Sugar Daddy Cheesecake \$9.99

Sticky Toffee Pudding & Ice Cream \$9.99

Warm Apple Pie & Ice Cream \$9.99

Log Cake (Vanilla & Chocolate) \$9.99

SPECIALTY COFFEES (10z)

Monte Cristo \$9.99

Grand Marnier, Kahlua, coffee.

B52 \$9.99

Kahlua, Irish cream, Grand Marnier, coffee.

Spanish Coffee \$9.99

Brandy, Kahlua, coffee.

MARTINIS (20z)

Lemon Mint \$11.99

Vodka, crème de menthe, lemon, rum.

Peach Martini \$12.99

Peach vodka, golden pear liqueur, Triple Sec.

Blackberry Martini \$15.99

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



Redwood Steakhouse and Bar



redwoodmhl

WINE MENU

Red

	6oz	9oz	BTL
Victor Vineyards, Cab. Sauv. - US	\$9.00	\$10.50	\$35.00
Sawmill, Shiraz - Canada	\$10.50	\$13.50	\$37.00
Brave Step, Cab. Sauv. - Chile	\$10.75	\$14.50	\$38.00
Norton 1895, Malbec - Argentina	\$10.75	\$14.50	\$38.00
Castello Rinconade, Merlot - Italy	\$10.75	\$14.50	\$38.00
Anciano Clasico, Garnacha - Spain	\$10.75	\$14.50	\$39.00
Dona Paula, Malbec - Argentina	\$14.50	\$16.50	\$42.00
Farnese Primitivo - Italy			\$45.00
Primarius, Pinot Noir - US			\$55.00
Valpolicella Superiore Ripasso - Italy			\$62.00
Daou Cabernet Sauvignon - US			\$68.00
Anthenaemum Napa, Cabernet Sauvignon - US			\$89.00

White

	6oz	9oz	BTL
Adobe, Chardonnay - Chile	\$10.50	\$14.50	\$38.00
Zenato, Pinot Grigio - Italy	\$10.75	\$14.75	\$38.00
Gallo, Zinfandel - South Africa	\$10.75	\$14.75	\$38.00
Carmel Road Unoaked, Chardonnay - US	\$11.50	\$15.25	\$42.00
Santa Carolina, Sauvignon Blanc - Chile	\$11.50	\$15.25	\$42.00
Cote Lavande, Rose - France	\$12.75	\$16.00	\$42.00
Nugan Estate, Chardonnay - Australia	\$14.50	\$16.75	\$45.00
Reserve Du Chevalier, Sparkling Rose - France			\$38.00
Dr. 'L', Riesling - Germany			\$40.00
Dolce Vita, Moscato - Italy			\$45.00
Zonin, Prosecco Sparkling Rose - Italy			\$48.00
Dirty Laundry Woo Woo Vines, Gewurz - Canada			\$65.00
Champagne (ask your server) - France			

BEER

Domestic \$7.25

Imported \$9.00

Draft Starting at \$10.50

COCKTAILS (1.5oz)

Caribbean Splashdown \$10.50

White rum, blue curacao, vanilla liqueur, lime juice.

Patio Party \$10.50

Empress gin, peach liqueur, lemon juice, soda.

Fall in Love \$10.50

Coconut rum, lemon & pineapple juice, amaretto, red wine.

Light Life \$10.50

Silver tequila, lime juice, crème de cassis, ginger beer.

Let Us Be \$10.50

Vodka, blue curacao, lime juice, pineapple syrup, Limoncello.

Bourbon Peach Smash \$11.75

Bourbon, mint, peach, lime juice.

Rosemary Negroni \$11.50

Gin, vermouth, Campari, rosemary syrup, lemon & orange juice.

Spicy Blackberry Margarita \$10.50

Tequilla, blackberries, lime, jalapeno.

Paloma \$10.50

Tequila Reposado, grapefruit juice, agave syrup.

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