

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