

SALADS

Heirloom Tomato **\$14.99**

& Local Roasted Beets Salad  

“Fair Winds” goat feta, local micro greens, “Mountainview” cold pressed organic local canola oil, candied walnuts, fresh basil chiffonade, honey mustard vinaigrette, aged balsamic glaze.

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.

Salad Add Ons:

5oz Grilled Chicken   **\$6.99**

6oz Salmon (skin on)   **\$6.99**

3 Prawns   **\$7.99**



STARTERS

Smoked Seafood Bouillabasse   **\$10.99**

Smoked mixed seafood, tomato broth, shaved fennel.

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.

Egg & Bacon Waffle **\$12.99**

Sous vide egg, maple double smoked bacon, French waffles.

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 crusty bread.

For 2 \$17.99

For 4 \$31.99

Vegan:  Vegetarian:  Gluten Free:  Dairy Free: 

Local Signature: 

Redwood Signature: 

REDWOOD

STEAKHOUSE & BAR

MAINS

Alberta Pork Chop (GF) **\$33.99**

Roasted root vegetable, smoked creamy polenta, local root vegetable, apple, pear, walnut, double smoked bacon and red wine sauce.

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

Duck fat roasted warm potato salad with double smoked bacon, lemon pea puree, béarnaise sauce.

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

Chicken roulade stuffed with shrimp accompanied with grilled asparagus, parsnip lavender puree, hollandaise sauce.

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.

Orecchiette Carbonara  **\$26.99**

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

Redwood Burger **\$23.99**

8oz prime rib patty, double smoked bacon, aged white cheddar, butter leaf, pickle, caramelized onion, tomato, and Japanese spicy, toasted, sweet aioli.

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

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

Mixed Seafood Fettuccine **\$28.99**

Scallops, shrimp, mussels and lobster, 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.

Chickpea Tagine  **\$25.99**

Moroccan chickpea vegetable stew, and Mediterranean warm Israeli couscous, cilantro & shaved onion.

Alberta Bison Short Rib **\$27.99**

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

PRIME CUTS

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

Fire Grilled AAA Alberta Beef Tenderloin (GF)
6oz **\$49.99**
10oz **\$59.99**

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

Pistachio Herb Crusted Alberta Lamb Rack (GF)
Half Rack **\$42.99**
Full Rack **\$49.99**


PRIME CUT SAUCES

All Prime Cuts come with your choice of one sauce.


- | Canadian Blue Cheese 
- | Bourbon Peppercorn 
- | Red Wine Demi 
- | Mushroom Demi-Glace 

CHOICE OF SIDES

All Prime Cuts & Chef's Signature are served with a choice of two sides.

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


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. 

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. 

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

DESSERT

*Desserts may contain berries.

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 (1oz)

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 (1.5oz)

Blue Cosmo **\$11.99**

Raspberry vodka, blue caracao, cranberry.

Tiramisu Espresso **\$12.99**

Vodka, Disarono, coffee, cocoa powder.

Blackberry Lychee **\$15.99**

Vodka, Malibu, vermouth, lychee, blackberries.

Coco Loco Martini **\$13.99**

Vodka, Malibu, crème de coconut.

Cranberry Martini **\$12.99**

Vodka, cranberry juice, cointreau, lemon juice.

WINE MENU

Red

	6oz	9oz	BTL
Bendito, Cabernet Sauvignon - Chile	\$10.50	\$12.50	\$35.00
Sawmill, Shiraz - Canada	\$12.00	\$14.00	\$37.00
Beringer, Merlot - US	\$12.50	\$14.50	\$39.00
Anakena, Cabernet Sauvignon - Chile	\$13.50	\$15.50	\$40.00
Dona Paula, Malbec - Argentina	\$14.50	\$16.50	\$42.00
Primarius, Pinot Noir - US			\$58.00
Vapolicella Superiore Ripasso - Italy			\$63.00
Daou, Cabernet Sauvignon - US			\$65.00

White

	6oz	9oz	BTL
Bendito, Sauvignon Blanc - Chile	\$10.50	\$12.50	\$35.00
Emotivo, Pinot Grigio - Italy	\$10.50	\$12.50	\$35.00
Gallo, Zinfandel - South Africa	\$11.50	\$13.50	\$37.00
Flat Roof, Pinot Grigio - Australia	\$12.50	\$14.50	\$39.00
Two Oceans, Chardonnay - South Africa	\$12.50	\$14.50	\$39.00
Dr 'L', Riesling - Germany	\$12.50	\$14.50	\$39.00
Cote, Lavande Rose - France	\$12.50	\$14.50	\$39.00
Batasiolo Moscato D'Asti, Moscato - Italy	\$13.50	\$15.50	\$40.00
Nugan Estate, Chardonnay - Australia	\$14.50	\$16.50	\$42.00
Zonin, Prosecco Sparkling Rose - Italy			\$42.00
Biutiful, Cava Sparkling Rose - Spain			\$48.00
Champagne (ask your server) - France			

BEER

Domestic \$6.50

Imported \$8.50

Draft \$7.75

COCKTAILS (1.5oz)

Maraschino Old Fashioned \$11.50

MHL style fashion with cherry.

Stairway to Redwood \$11.50

Whisky, amaretto, lemon juice, cinnamon, egg whites.

Blue Wave \$11.50

Brandy, lemon juice, blue caracao.

Spicy Blackberry Margarita \$10.50

Tequila, blackberries, lime & jalapeno.

Mai Thai \$11.50

White and dark rum, orange liquor, amaretto.

Happy Heart \$11.50

Raspberry vodka, blackberries, lemon.

Flashback Friday \$10.75

Vodka, triple sec, crème de cacao.

Caesar \$10.50

MHL classic.

Blackberry Mojito \$10.50

Rum, blackberries, mint, soda.

Purple Wish \$11.50

Tequila, campari, egg whites, soda.

Gods Nectar \$11.50

Tequila gold, lime, agave syrup, cabernet sauvignon.

Random Beauty \$10.50

Gin, crème de banana, blue caracao, lime and lemon juice.