

# REDWOOD

## STEAKHOUSE & BAR

### SALADS

#### Omega 3 Salad \$12.99

Salmon, boiled quail egg, mixed greens, walnuts, pumpkin seeds, & carrot, beet & avocado purée. Tossed in maple mustard 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.

#### Young Vegetable Salad \$14.99

Carrots, edamame beans, zucchini, baby beets, & tarragon dressing.

#### Salad Add Ons:

5oz Grilled Chicken   \$6.99

6oz Salmon (skin on)   \$8.99

3 Prawns   \$7.99

### STARTERS

#### Smoked Tomato & Red Pepper Soup \$9.99

With lemon crème fraîche & lavender crisp.

#### Ahi Tuna Cups \$12.99

Three wonton crisps filled with avocado, mango, tuna, sushi rice & sesame. Served with Sriracha mayo.

#### Chili Caramel Glazed Pork Belly \$16.99

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

#### BC Scallop \$17.99

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

#### Mezze Platter \$13.99

Hummus, muhammara, red pepper & walnut dip, pomegranate, young vegetables & baked pita chips.

#### Truffle Mac & Cheese Bites \$12.99

#### Lobster Ravioli \$16.99

Lobster bisque, shaved white chocolate & fried basil.

#### Antipasto Platter For 2 \$23.99

Selection of cured meats, trio of local For 4 \$37.99

Alberta & Quebec cheeses, honeycomb, grapes & crunchy assorted crackers.

#### Korean BBQ Duck \$12.99

Crispy wonton, confet duck, sesame, & Asian slaw.

#### Avocado Pistachio Bruschetta For 1 \$9.99

Served with crispy bread. For 2 \$17.99

For 4 \$31.99

Vegan:  Vegetarian:  Gluten Free: 

Redwood Signature:  Dairy Free: 

## MAINS

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**Crispy Pork Belly** **\$24.99**

Served with succotash & sweet potato pave.

**Arctic Char** **\$27.99**

Served with lobster mashed potato, charred broccolini & a lemon caper sauce.

**Roasted Chicken Supreme** **\$34.99**


Cumin scented potato, smoked lentils, saffron cream sauce & sautéed vegetables.

**Alberta Beef Short Rib** **\$32.99**

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

**Lamb Osso Bocco** **\$42.99**

Braised lamb shank, roasted root vegetable & creamy saffron risotto, gremolata.

**Surf & Turf**  **\$44.99**

8oz Alberta AAA beef sirloin, Cajun spices, white wine sautéed prawns, black garlic pommes purée, sautéed local vegetables, Okanagan red wine jus.

**Redwood Signature Flaming Burger**  **\$22.99**

6oz prime rib patty, tomato, lettuce, bacon, onion jam, smoked white cheddar, black garlic aioli on a brioche bun. Served with fries. Flambéed tableside.

**Falafel & Vegetable Wrap**  **\$19.99**

Summer grilled vegetables, naan bread & tahini garlic sauce.

**Steak Frites**   **\$29.99**

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

**Chicken Pepper Steak** **\$32.99**

Served with sweet potato pave, four peppercorn sauce & sautéed vegetables.

## PASTA

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**Mixed Seafood Fettuccine** **\$28.99**

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

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

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

**Butternut Squash Ravioli**  **\$26.99**

Served in a sage cream sauce with sautéed wild mushrooms, topped with truffle oil & shaved parmesan.

**FETTUCCINE TAVOLINO**

Chicken breast, fettuccine pasta & alfredo sauce flambéed in a parmigiano cheese wheel.



**\$35.99**



Redwood Steakhouse and Bar



redwoodmhl

**ASK YOUR SERVER ABOUT OUR  
DAILY SPECIALS**

## PRIME CUTS

<b>AAA Alberta New York Striploin</b> (GF) 8oz	<b>\$41.99</b>
<b>Fire Grilled AAA Alberta Ribeye</b> (GF) 10oz	<b>\$47.99</b>
<b>Denver Chuck Flat Steak</b> (GF) 10oz	<b>\$39.99</b>
<b>24Hr Marinated Hanger Steak</b> (GF) 10oz	<b>\$39.99</b>

## 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.

- | Garlic Mashed Potato (GF)
- | Duck Fat Roasted Fingerling Potatoes (GF)
- | Sautéed BC Wild Mushroom (GF)
- | Creamy Saffron Risotto (GF)
- | Brussel Sprouts with Double Smoked Bacon & Onion (GF)
- | Smoked Sea Salt Fries (GF)
- | Chef's Choice Vegetable (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. **\$99.99**

**For 2 Tomahawks** (serves 4 guests): **\$179.99**

## DESSERT

\*Desserts may contain nuts.

<b>Cheesecake (ask server)</b>	<b>\$9.99</b>
<b>Duo of Crème Brûlée</b> (GF)	<b>\$9.99</b>
<b>Warm Apple Pie &amp; Ice Cream</b>	<b>\$9.99</b>
<b>Warm Harissa</b>	<b>\$9.99</b>

## SPECIALTY COFFEES (1oz)

<b>Monte Cristo</b>	<b>\$9.99</b>
Grand Marnier, Kahlua, coffee.	
<b>B52</b>	<b>\$9.99</b>
Kahlua, Irish cream, Grand Marnier, coffee.	
<b>Spanish Coffee</b>	<b>\$9.99</b>
Brandy, Kahlua, coffee.	

## MARTINIS (2oz)

<b>Chocolate Chip Cookie</b>	<b>\$11.99</b>
Frangelico, crème de cacao, milk.	
<b>Vanilla &amp; Blood Orange</b>	<b>\$12.99</b>
Orange vodka, Galliano, melon liqueur, cranberry juice, orange juice.	
<b>Blackberry Martini</b>	<b>\$15.99</b>
Blackberry gin, Hypnotic, peach schnapps, ginger ale, cranberry juice.	

## WINE MENU

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### Red

	6oz	9oz	BTL
Cricova, Cabernet Sauvignon - Moldova	\$9.75	\$13.50	\$37.00
Chevalier Dyonis, Penot Noir - Romania	\$9.75	\$13.50	\$37.00
Cricova Merlot - Moldova	\$10.75	\$14.50	\$39.00
Anciano Clasico, Garnacha - Spain	\$10.75	\$14.50	\$39.00
Zenato Valpolicella Sole del Garda - Italy	\$10.75	\$14.50	\$39.00
Dubard Chateau Laulerie, Malbec - France	\$11.50	\$14.50	\$40.00
Dona Paula, Malbec - Argentina	\$11.50	\$14.50	\$40.00
Barbosa Valley Estate, Shiraz - Australlia	\$14.50	\$16.50	\$42.00
Sea Sun, Pinot Noir - US	\$14.50	\$16.50	\$42.00
Hall Ranch, Zinfandel - US			\$65.00
Daou Cabernet Sauvignon - US			\$68.00
Anthenaemum Napa, Cabernet Sauvignon - US			\$89.00

### White

	6oz	9oz	BTL
Cricova, Sauvignon Blanc - Romania	\$9.75	\$13.50	\$37.00
Anjos De Portugal Rose - Portugal	\$10.75	\$14.50	\$39.00
Gallo, Zinfandel - South Africa	\$10.75	\$14.50	\$39.00
Carmel Road Unoaked, Chardonnay - US	\$11.50	\$14.50	\$40.00
Zenato, Zinfandel - Italy	\$14.50	\$16.50	\$42.00
Nugan Estate, Chardonnay - Australia	\$14.50	\$16.50	\$42.00
Sea Sun, Chardonnay - US	\$14.50	\$16.50	\$42.00
Dr. 'L', Riesling - Germany			\$40.00
Crivoca Lacrima Dulce, Rose - Moldova			\$42.00
Möt & Chandon Imperial Champagne - France			\$129.00

## BEER

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**Domestic** \$7.50

**Imported** \$10.00

**Draft** Starting at \$10.75

## COCKTAILS (1.5oz)

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**Pear Passion** \$11.25  
Peach vodka, golden pear, ginger beer, orange juice.

**Peach Margarita** \$11.50  
Tequila, peach puree, simple syrup, lime juice.

**Raspberry Gin & Tonic** \$11.50  
Empress gin, raspberry syrup, simple syrup, lemon juice, tonic water.

**Melon Sunrise** \$11.25  
Melon liqueur, vodka, orange juice, grenadine.

**Let Us Be** \$11.25  
Vodka, blue curacao, pineapple syrup, Limoncello.

**Spring Fever** \$11.50  
Empress gin, honey, lemon juice, grapefruit juice, soda.

**Sunburn** \$11.25  
Spiced rum, Galliano, raspberry syrup, 7 Up.

**On the Beach** \$11.25  
Malibu coconut rum, pineapple juice, orange juice, grenadine

**Bourbon Peach Smash** \$11.75  
Bourbon, mint, peach, lime juice.

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