

START & SHARE

Fire Cracker Calamari \$14
Fried jalapeno, grilled lemon & tzatziki dip.

Blue Swimmer Crab Cake \$15
Prince Rupert crabs, avocado salsa, & Spanish romesco.

Philly Steak Spring Rolls \$13
Homemade mix of ribeye, bell peppers, cabbage, cheese blend, rolled in a wonton wrap. Served with horseradish.

SOUP & SALAD

Redwood Greens  \$8
Harvest greens, cherry tomato, red radish, roasted squash, sweet carrot, walnuts & house dressing. **starter \$8**

Hail Caesar \$12
Rustic romaine hearts, crostini, crispy prosciutto, creamy Caesar dressing & parmesan flakes. **entree \$12**
Gluten free option available.

Add On: Grilled Chicken \$7 | Salmon \$12 | Grilled Shrimp \$11

Soup Kettle
Our chef's special soup of the day.

SIGNATURE MAINS

Short Ribs \$30
Sautéed mushrooms, horseradish crumbs.
Gluten free option available.

Chicken Cordon Bleu \$31
Stuffed with black forest ham, Swiss cheese & sweet mustard, herb & chicken veloutie.
Gluten free option available.

BC Salmon  \$31
Squash puree, chimichurri sauce & grilled lemon.

Baked Lobster Tail \$36
Finished with herbs, drawn butter, & grilled lemon.

PASTA

Penne Chicken Alfredo \$20
Roasted red peppers, mushroom, broccoli, garlic alfredo & shaved parmesan.

Mixed Seafood Fettuccini \$29
Medley of seafood, scallop, shrimp, crab & lobster, light cream, lobster broth, roasted tomato, spinach & parmesan cheese.

REDWOOD

STEAKHOUSE & BAR


FROM THE GRILL

Prime Rib Burger \$22
6oz prime rib burger patty, crispy bacon, Swiss cheese, slow cooked onion, topped with a fried egg & served with fries. Gluten free option available.

Baseball Cut - Top Sirloin  \$30
8oz certified Angus beef & red wine jus.

Tenderloin \$38
6oz AAA Canadian & red wine jus.
Gluten free option available.
Add On: Blue Cheese Crust \$2

Peppercorn Striploin  \$36
10oz New York & peppercorn sauce.

Ribeye & Garlic Mushroom  \$46
12oz AAA Canadian, sauteed mushroom & red wine jus.
Add On: Grilled Shrimp (4) \$11

CHEF'S SIGNATURE - TOMAHAWK \$135
28oz - 32oz AAA certified ribeye, served with micro salad, choice of two vegetable, two starch, & garlic sauteed mushrooms. Sauce: Béarnaise, peppercorn & chimichurri. Serves 2 - 4 guests.
Tomahawk Tuesday - \$99 



CHOICE OF SIDES


All steaks & chef's signature are served with a choice of two sides.

Glazed Brussel Sprouts, Bacon, & Walnuts	Cajun Onion Rings
Maple Glazed Winter Vegetable	Garlic Mashed Potato
Saffron Rice Pilaf	Warm Roasted Potato Salad
Potato Gnocchi with Prosciutto, Baby Spinach, cream	Crispy Rosemary & Garlic French Fries
	Baked Potato with Sour Cream & Bacon

WEEKLY FEATURES

Sunday Prime Rib

	6oz \$26
Sterling silver aged prime rib, slow roasted with fresh herbs & spices, fresh thyme, yorkshire pudding, pan dripping demi glaze & hand grated horseradish. Served with your choice of two sides.	9oz \$30
	12oz \$34

Thursday Artisan Charcuterie  \$49
Fresh assortment of cured meats, cheeses, farmers sausage, artisan breads & crackers, marinated olives, dried fruits, candied nuts, sauerkraut & grapes. Includes one bottle of red or white house wine. Serves two.

Friday & Saturday Seafood Mixed Grill \$49
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.

Friday & Saturday Land & Sea \$47
8oz Alberta sterling silver sirloin, 5oz baked lobster tail, lemon garlic drawn butter. Served with choice of two sides & warm French bread.

DESSERT

English Toffee Pudding \$10
Served with toffee sauce & vanilla ice cream.

Maple Walnut Cheesecake \$10
Served with berry compote.

Rich Dark Chocolate Cake \$10
With garnish.

WINE MENU

Red	6oz	9oz	1/2	BTL
Play Dramatic Blend	\$8.25	\$12	\$12	\$32
Sawmill Creek Shiraz	\$8.25	\$12	\$12	\$32
Anakena Cabernet Sauvignon	\$9	\$13	\$13	\$36
Beringer Classics Merlot	\$9	\$13	\$13	\$36
La Colonia Malbec	\$8.25	\$12	\$12	\$34
J. Lohr 'Seven Oaks' Cabernet Sauvignon				\$58
Joseph Phelps Cabernet Sauvignon				\$165
Dona Poula Malbec				\$48
Zeneto Amarome Classico Doc				\$89
Barossa Valley Estate Shiraz				\$41
667 Pinot Noir				\$39

White

Play Dramatic White Blend	\$8.25	\$12	\$21.25	\$32
Two Ocean Chardonnay	\$8.25	\$12	\$21.25	\$32
Flat Manor Roof Pinot Grigio	\$10	\$14	\$25	\$39
J. Lohr Riverstone Chardonnay				\$58
Spy Valley Marlborough Sauv Blanc				\$42
DR. L Riesling				\$39
Bouchard Pere & Fils Meursault				\$105
Cedar Creek Pinot Gris				\$41

Sparkling

Anna de Codorinu				\$34
Louis Roederer Brut				\$118
Bright President				\$28

WEEKLY SPECIALS

Sundays: \$4 Caesars

Monday & Tuesday: \$10 off bottles of wine

Wednesdays: \$2 off draft

Thursdays: \$2 off martinis



REDWOOD

STEAKHOUSE & BAR

SIGNATURE COCKTAIL

\$8.25 (10oz)

Redwood Lemonade

Crown Royal, triple sec & lime juice.

Oscar Night

Cognac, orange liquor, lemon juice & simple syrup.

Old Fashion

Bourbon, bitter & cherries.

Blue Hawaiian

Malibu, blue curacao, coconut cream, & pineapple juice.

Whitney Crush

Pink Whitney, Chambord, lemon juice & club soda.

Killer Cranberry

Melon liquor, amaretto, cranberry juice & soda.

Freezie

Sourpuss raspberry, cream de banana & 7 Up.

Blended Cocktail

\$11.99 (2oz)

Captain Redwood Creamcicle

Captain Morgan, vanilla ice cream mix, orange crush..

Pina Coloda

Malibu Rum, coconut syrup, pineapple juice & cream.

Aurora Glacier

Malibu Rum, blood orange vodka, peach puree & pineapple juice.

Margarita

Tequilla, triple sec & lime juice.

Peach Bellini

Dark rum, red wine & peach puree.

MARTINI

\$11.99 (2oz)

Medicine Hat Very Berry Cosmo

Grit City blueberry vodka, Chambord, triple sec, cranberry juice.

Deep Blue Sea Martini

Vodka, blue curacao, sour mix & pineapple juice.

Hollywood Martini

Grit City vodka, black raspberry liqueur, & pineapple juice.

Chocolate Martini

Cream de cacao, Baileys Irish cream, & chocolate sauce.

Cosmopolitan

Vodka, Cointreau, lime juice & cranberry juice.

Specialty Coffees

\$7.99 (1oz)

Redwood Mint Hotchatta

Rumchatta, peppermint schnapps, hot chocolate, whipped cream & sugar rim coated glass.

Baileys & Coffee

Classic mix of coffee & irish cream.

Monte Cristo

Kahlua, Grand Marnier, coffee & whipped cream.

Fireball Hot Toddy

Fire Ball, honey, lemon juice, hot water & cinnamon stick.

Blueberry Tea

Amaretto, Grand Marnier, coffee, & orange pekoe tea.

