

REDWOOD

STEAKHOUSE & BAR

SALADS

Waldorf Salad \$12.99

Butter poached apple, celery, walnuts, grapes, celeryac jello, tossed in a waldorf 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.

Haida Salmon Salad \$17.99

Mixed greens, mixed French olive dust, with a Brassica mustard vinaigrette. Topped with Haida salmon.

Salad Add Ons:

5oz Grilled Chicken (DF) (GF) \$6.99

6oz Salmon (skin on) (DF) (GF) \$6.99

3 Prawns (DF) (GF) \$7.99

STARTERS

Roasted Cauliflower Soup \$9.99

With white truffle oil & lavender crisp.

Taste of Smoked Salmon \$14.99

Caper cream cheese, shaved onion, fried capers & Melba toast.

Chili Caramel Glazed Pork Belly \$16.99

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

BC Scallop \$19.99

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.

Baked Brie \$16.99

Served with a cranberry compote and roasted walnuts.

Antipasto Platter For 2 \$23.99

Selection of cured meats, trio of local Alberta & Quebec cheeses, honeycomb, grapes & crunchy assorted crackers. For 4 \$37.99

Braised Alberta Beef & Grits \$14.99

Braised beef ribs in a spiced rum & coke demi-glace & onion crisps.

Avocado Pistachio Bruschetta For 1 \$9.99

Served with crispy bread. For 2 \$17.99

For 4 \$31.99

Vegan: (V) Vegetarian: (V) Gluten Free: (GF) Dairy Free: (DF)

Redwood Signature: 

MAINS

- Pork Cutlet** **\$29.99**
Served with Austrian spaetzle, pickled red cabbage & mustard cream sauce.
- Arctic Char** **\$29.99**
Served with lobster mashed potato, charred broccolini & a lemon caper sauce.
- Half Roasted Chicken** (GF) **\$34.99**
Country style root mashed potato, Chef's choice of vegetables & pan gravy.
- Alberta Bison Short Rib** **\$28.99**
Overnight braised bison short rib, parsnip lavender puree, roasted root vegetable, lavash crisp.
- 12 Hour Moroccan Braised Lamb Shanks** (GF) **\$42.99**
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.
- Short Rib Pappardelle** **\$28.99**
24 hour braised short rib, root vegetables, topped with 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.
- Butternut Squash Ravioli** V **\$26.99**
Served in a sage cream sauce with sautéed wild mushrooms, topped with truffle oil & shaved parmesan.

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

**ASK YOUR SERVER ABOUT OUR
DAILY SPECIALS**

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 (GF)

Butter poached lobster, Okanagan white wine garlic sautéed shrimps, steamed mussels, grilled squid, roasted brussel sprouts, corn on the cob, fingerling potato & grilled lemon. Served in a sizzling pot with bernaise sauce & clarified butter. Serves 1-2 guests. **\$68.99**

DESSERT

*Desserts may contain nuts.

- Cheesecake (ask server)** **\$9.99**
- Sticky Toffee Pudding & Ice Cream** **\$9.99**
- Warm Apple Pie & Ice Cream** **\$9.99**
- Chocolate Cake** **\$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 (2oz)

- Pumpkin Pie** **\$11.99**
Vodka, crème de cacao, Baileys, heavy cream.
- Vanilla & Blood Orange** **\$12.99**
Orange vodka, Galliano, melon liqueur, cranberry juice, orange juice.
- 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
Athenaeum 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
Anjos De Portugal Rose - Portugal	\$12.75	\$16.00	\$42.00
Nugan Estate, Chardonnay - Australia	\$14.50	\$16.75	\$45.00
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)

Pear Passion	\$10.50
Peach vodka, golden pear, ginger beer, orange juice.	
Cranberry Spritzer	\$10.50
Vodka, cranberry juice, lime juice.	
Pumpkin Spice White Russian	\$10.50
Vodka, Kahlua, pumpkin spice syrup, heavy cream, cinnamon.	
Far From the Tree	\$11.75
Bourbon, apple juice, cinnamon syrup, lemon juice.	
Let Us Be	\$10.50
Vodka, blue curacao, pineapple syrup, Limoncello.	
Apple Cider Margarita	\$11.50
Gold tequilla, Cointreau, apple cider, lime juice, cinnamon.	
Honey Mary	\$10.50
Vodka, honey, lime juice, grapefruit juice.	
Peach Blackberry & Basil Daiquiri	\$10.50
White rum, peach, lime, blackberries, basil.	
Bourbon Peach Smash	\$11.75
Bourbon, mint, peach, lime juice.	

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