

SHAREABLES

Wood-Grilled Shrimp Cocktail 11.99 5 skewered shrimp fresh off the grill, served with cocktail and lemon-butter sauce	Pork Belly Flatbread 11.99 slow roasted pork belly with baby arugula, bell pepper, roasted potatoes, parmesan cheese, and a mascarpone-chili spread	Trio of Baby Lamb Chops 17.99 wood grilled and served with roasted root vegetables and lingonberry demi-glace...finished with horseradish aioli
Crispy Fried Calamari 14.99 a flavorful and crispy creation, hand breaded served with a trio of Asian dipping sauces	Oven Roasted Golden Beets 10.99 perfectly paired with honey goat cheese, red wine reduction, toasted cashew crumble, micro greens	Wood Grilled Petit Filet Mignon 18.99 Szechuan peppercorn crusted and served with shiitake mushroom gravy, crispy onion straws, and charred Shishito peppers
Redwoods Nachos 11.99 corn tortillas buried under black beans, Cheddar and Monterey jack cheeses, topped with salsa, lime sour cream and scallions... Jerk Chicken or Seasoned Beef	Duck Sausage in Puff Pastry 11.99 baked golden brown and served with apricot jam, salt and vinegar pistachios, and honey mustard	Cajun Shrimp and Cheesy Grits Cake 10.99 a trio of Cajun grilled shrimp with fresh tomato-garlic marmalade, lemon butter sauce, and fresh basil oil served with a fried cheesy grits cake
Redwoods Tapas for 2 15.99 a great compliment to a bottle of wine! our own spin on a Spanish tasting platter	Baked Apple-Chipotle Clams 11.99 6 fresh shucked clams topped with apple-chipotle butter, finished with cranberry panko crumbs and baked until golden brown... our spin on the traditional clams casino	Prince Edward Island Mussels 10.99 fresh mussels sauteed with mushrooms, scallions, and fresh cilantro...simmered in a delicious green tea-coconut broth
Scallops Au Gratin 17.99 our award winning dish of fresh sea scallops, creamed spinach, and crabmeat au gratin... surrounded by champagne cream sauce		

SOUPS & SALADS

Redwoods Shrimp Bisque 6.95 a rich blend of shrimp, cream and sherry, our house specialty	Honey Crisp Baby Spinach Salad 9.99 fresh spinach tossed in maple-pumpkin vinaigrette topped with gorgonzola Dolce, toasted walnuts, and honey crisp apple
Chef Ben's Soup Creations 6.95 if you're a soup lover you must try Ben's fresh selection	Caesar Salad 7.99 our twist on the classic served with crisp romaine, shredded Asiago cheese, and homemade chili-corn croutons
Mixed Greens 6.50 romaine, green leaf, radicchio, grape tomato, carrot, cucumber	Baby Kale and Quinoa Salad 9.99 served with marinated artichoke hearts, roasted tomatoes, Italian Gorgonzola, and sunflower seeds... finished with an artichoke vinaigrette

RAW BAR

Oysters on the Half Shell...MP / Chilled Jumbo Shrimp...2.25 pc / Littleneck Clams on the Half Shell...1.50 pc

Johnny's Shellfish Platter...24.99 a selection of 4 oysters, 4 littleneck clams and 4 chilled jumbo shrimp
...above items offered with cocktail sauce, lemon, horseradish and mignonette sauce

Redwoods WINGS

Our Famous Breaded Wings (6 pcs) in your favorite sauce...12.99

Mild, Medium or Hot - blended with fresh bell peppers...OR
Sesame Teriyaki, Honey Habanero or Grandpa's Sticky BBQ

ENTRÉES

<p>Glazed Salmon 27.99 <i>Redwoods All Time Favorite!</i> wood-grilled fillet brushed with a honey balsamic glaze, over Jasmine rice and lemon butter sauce, topped with crispy fried leeks</p> <p>Filet Mignon 35.99 juicy wood-grilled 8oz. filet served with a distinctive Shiraz-wild mushroom demi-glace, garlic mashed potatoes and vegetable du jour</p> <p>Chairman's Reserve Prime Black Angus Ribeye MP wood grilled premium 15 oz black angus ribeye steak with black truffle-chive butter, served with garlic mashed potatoes, and tempura beer battered onion rings</p> <p>Espresso-Chili Filet Mignon Tips 27.99 tender tips rubbed with fresh ground espresso and ancho chili, sauteed with portobello mushrooms and finished with a shallot-port wine demi-glace...served with garlic mashed potatoes and vegetable du jour</p>	<p>Prime Reserve Double Cut Pork Chop 27.99 a wood grilled 14 ounce chop served with gorgonzola Dolce, spiced cranberry chutney, and apple cider demi-glace...accompanied by garlic mashed potatoes and vegetable du jour</p> <p>Chicken Pan Roast 21.99 tender chicken breasts sautéed with mushrooms, roasted tomatoes and green peppers, finished with a silky smooth brandy cream sauce and garlic mashed potato</p> <p>Almond Crusted Tilapia 24.99 <i>Bringing back an Old Favorite...</i> encrusted and pan seared with toasted almonds, topped with red flame grapes, a lemon butter sauce, served with herbed jasmine rice and vegetable</p> <p>Sea Scallops & Butternut Risotto 34.99 fresh jumbo scallops served atop brandied butternut squash risotto, tossed with maitake mushrooms, fresh sage, pine nuts, and crispy pancetta</p>	<p>Basil Crusted Chilean Sea Bass MP fresh seared filet with a basil-panko crust, served with a fig-champagne butter sauce, Jasmine rice, and fresh vegetables</p> <p>Redwoods Fajita a delicious blend of chili-lime seasoned peppers and onions served with flour tortillas, jasmine rice, black beans and a "Fixins" plate of homemade salsa, lettuce, Cheddar cheese and lime sour cream... with wood grilled... <i>Filet Mignon - 25.99 Shrimp - 24.99 Chicken - 22.99</i></p> <p>Thai Peanut Sauce with Rice Noodles 16.99 an exotic health minded meal of stir fried vegetables in a curried peanut-garlic sauce served with rice noodles... <i>Add...5 Shrimp-23.99 Tenderloin Tips-25.99 Chicken-21.99</i></p>
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SIDES

Executive Chef
Benjamin Peck

Pastry Chef
Alex Crabe



French Fries 5.00	Brandied Butternut Squash Risotto 8.00
Crispy Fried Leeks 6.00	House Made Salsa 4.00
Sweet Potato Fries 6.00	Chips & Guacamole 7.00
Crispy Onion Straws 5.00	Smoked Gouda 'Mac N Cheese' 7.00
Wood Grilled Vegetables 6.00	Chips & Salsa 5.00
	House Made Guacamole sm 3.00 lg 6.00



CASUAL BITES

Grilled Chicken Caesar Salad 14.99

our zesty Caesar salad topped with sliced grilled chicken breast and homemade chili corn croutons

Santa Fe Salad 15.99

a glorious combination of sliced fajita chicken, tomato salsa, crisp tortilla strips, Cheddar and Monterey jack cheeses over fresh greens tossed in a lemon-herb vinaigrette

Fresh Egg Papardelle and Burrata 19.99

fresh Family Kitchen pasta in a roasted pepper cream sauce, topped with roasted fennel, brussel sprouts, and oyster mushrooms...finished with fresh mozzarella Burrata

Vegetarian Black Beans & Rice 11.99

a ragout of black beans, tomato, garlic and onion, served with white rice, tomato salsa and lime sour cream

Local Butternut Squash Ravioli 21.99

from our friends at Family Kitchen in Flanders...topped with figs and pistachio crumble, finished with saffron cream sauce and a white balsamic-cranberry glaze
available as a small plate...15.99

Family Kitchen's Short Rib Ravioli 23.99

handmade and topped with port wine caramelized onions, oyster mushroom, baby spinach, and a brandy demi-glace cream broth
available as a small plate...16.99

BURGERS / SANDWICHES

B & B Burger 17.99

an 8oz Piedmontese burger, topped with brie and applewood smoked bacon...finished with red onion marmalade and served on a toasted brioche roll with fries

The Rattlesnake Burger 17.99

a juicy 8 oz Piedmontese burger, grilled and topped with smoked bacon, tequila BBQ sauce, crispy onion straws, and spicy tequila-habanero Cheddar...served on a toasted brioche bun with fries

The Redwoods Burger - BUILD IT THE WAY YOU WANT IT! 12.99

fresh 8oz. wood-grilled sirloin burger served with lettuce, tomato and pickle on a brioche roll with fries

Choose Your Toppings 1.25 ea

American cheese, Cheddar, Swiss, Provolone, sautéed onions, tomato salsa, BBQ sauce, sautéed mushrooms

Premium Toppings 1.99 ea

applewood smoked bacon, avocado, spicy tomato chutney, Italian Gorgonzola, fresh Mozzarella, Gruyere cheese, crispy onion straws

Beer Brined Chicken Sandwich 13.99

tender sliced chicken breast layered with Cheddar cheese, applewood smoked bacon, arugula and tomato chutney served on a toasted brioche roll with fries