



REDWOOD STEAKHOUSE

SIGNATURE MENU

BREAD IS SERVED UPON REQUEST.



Special Plates



Special Plates are served with Redwood salad and choice of side: White Cheddar Mashed Potatoes, Vegetable Rice Pilaf, Seasonal Vegetables, Flavored Fries or Sweet Potato Fries. Upgrade to Loaded Baked potato or Truffle Potato Wedges for 2.99, Caesar or Wedge salad 1.99

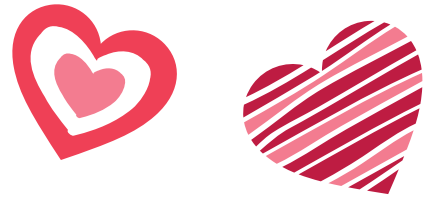
Prime Rib and Shrimp Scampi 38.99



Bone in Ribeye for Two with Coconut Shrimp 68.99
Two salads, two sides with Ribeye and Shrimp

Surf & Turf 37.99
14 ounce New York Strip with 4 grilled or blackened shrimp

6 oz Filet with Coconut Shrimp 38.99



Plates Meant To Be Shared

CHEF'S CHOICE

Habanero Grilled Shrimp On a bed of seaweed salad. 14.99

Chorizo Truffle Brussel Sprouts Sautéed chorizo with truffled fried brussel sprouts and balsamic glaze 9.99

Charcuterie Platter A sampling of cured meats and artisan cheeses. 29.99

Truffle Potato Wedges With parsley, parmesan cheese tossed with truffle oil and served with sriracha mayonnaise and cucumber wasabi ranch. 7.99

♦ **Stuffed Mozzarella "Burrata"** Fresh mozzarella stuffed with ricotta cheese, sliced tomatoes, balsamic glaze and basil threads. 13.99

♦ **Herb Encrusted Tuna** 4 oz sashimi grade tuna steak, accompanied with wasabi, light soy sauce, and pickled ginger. 14.99. Add Seaweed Salad for 1.99

Dips & Spreads Roasted garlic hummus, fiery feta spread, and boursin dip served with grilled herbed crostini points. 10.99

Elk Flatbread Boursin cheese, blueberry & elk salami with parmesan and fresh basil 12.99

♦ **Garlic Saffron Mussels** With roasted garlic, onions, tomato saffron sauce, fresh parsley and toasted garlic bread. 13.99

Grilled Crab Cakes Topped with Cajun remoulade sauce. 13.99

♦ **Oven Baked Brie** Topped with walnut honey and served with ciabatta points. 10.99

Jumbo Wings Slow roasted whole wings served naked or tossed in house made barbecue or hot sauce, garnished with blue cheese dressing, carrot and celery sticks. 13.99

♦ **Blackened Tenderloin Steak Tips** Lightly blackened then served with Dijon cream, balsamic glaze and fresh pico de gallo. 14.99

Mediterranean Flatbread With hummus, red roasted pepper, marinated tomatoes, olives, mozzarella cheese and fresh basil threads. 9.99 Add chicken 1.50

Calamari Fritti Lightly dusted calamari strips, flash fried and served with Cajun remoulade and cherry peppers. 13.99 With spicy Creole caper sauce 14.99

Spinach Artichoke Dip Cream cheese, spinach, artichokes, herbs and spices, topped with colby jack cheese. Served with baked herbed crostini points 11.99

Redwood Nachos Corn tortilla chips piled high with your choice of ground beef or shredded barbecue pork, pepper jack cheese sauce, colby jack cheese, shredded lettuce, fresh pico de gallo and green onions. Served with salsa and sour cream. 12.99 Add jalapenos 1.29

Pot Roast Quesadillas Slow cooked shredded beef, with cheddar jack cheese, and green onions. Served with pepper jack cheese sauce, fresh pico de gallo and sour cream. 13.99

SOUPS

Steak Tip Chili Slow cooked house made chili with sirloin tips and five bean blend. cup 3.99 bowl 5.99

House Beer & Onion Soup Wood fire baked, with fresh croutons, colby jack cheese and provolone cheese. 5.29

Soup of the Day cup 3.59 bowl 4.99 **Gluten Free Soup** cup 3.59 bowl 4.99

Happy Valentines Day



Raw Bar And Fusion Sushi



CHEF'S CHOICE

Tuna Poke Nachos Marinated saku tuna, wonton chips, rice, edamame, seaweed salad, sriracha mayo and green onions 14.99

Pineapple Tuna Tacos Seared cajun ahi tuna, sliced and filled in 3 hard corn tortilla shells, with sliced avocado, sriracha mayonnaise, pico de gallo, shredded lettuce, pineapple, sweet chili sauce and fresh lime juice. 15.99

Korean Tacos with Tuna Avocado Cone Braised shorts ribs topped with Asian slaw, sriracha mayo served with two tuna avocado savory cones. 18.99

Mini Cones Four sesame mini cones with choice of spicy crab, tuna avocado, spicy tuna or vegetable tartar. 12.99

Volcano Roll with Spicy Tuna Cones Spicy tuna, cucumber and jalapeno topped with habanero mango sauce and chili pop rocks. 19.99

♦ **Oysters on the Half Shell** Half Dozen 14.99 - One dozen - 26.99 Served with cocktail and horseradish sauces, fresh lemon and saltine crackers.

♦ **Old Bay Shrimp Cocktail** 6 jumbo shrimp, poached in pickling spice, chilled and tossed with Old Bay seasonings. Served with New Orleans cocktail sauce and lemon. 12.99

Sashimi Choices
Salmon • Smoked Salmon • Tuna 15.99

REDWOOD SIGNATURE ROLL PLATTERS

T and T Tuna and Rice Tower With tuna, cucumber and tobiko, topped with sriracha mayonnaise and eel sauce 19.99

Twin Rolls Spicy Tuna & Shrimp and Smoked Salmon & Cream Cheese Roll with sriracha mayo and eel glaze 19.99

Crab Tower and California Roll Spicy Crab Tower with Traditional California Roll 18.99

Sushi Rolls Traditional served with pickled ginger, light soy sauce and wasabi.
Shrimp Tempura • California • Spicy Tuna • Tuna • Shrimp • Smoked Salmon • Caterpillar • Green Dragon • Rainbow • Volcano 15.49

Tuna, Cucumber & Avocado Napoleon Fresh saku tuna, diced and mixed with fresh cucumber, fresh avocado, scallions and spicy sweet soy sauce, then layered between wonton chips. 14.99

The Veggie Cucumber, Asparagus, Avocado and Carrots topped with green goddess dressing 12.99

Surf and Turf Pan seared filet of beef with wasabi yuzu sauce and spicy crab roll 19.99

Tuna Napoleon and Smoked Salmon Roll 18.99



The Main Event



The Redwood serves only the finest USDA Choice Beef cooked to your specifications.

Main Event Entrees are served with Redwood Salad and White Cheddar Mashed Potatoes.

Upgrade to Caesar or Wedge salad 1.99



ALL STEAKS SERVED WITH DEMI GLACE

FROM THE TENDERLOIN

- ◆ 6 oz Filet Mignon 29.99
- ◆ 8 oz Filet Mignon 32.99
- ◆ 10 oz Filet Mignon 38.99
- ◆ 12 oz Filet Mignon 42.99

FROM THE LOIN

- ◆ 14 oz New York Strip 29.99
- ◆ 12 oz **H.A.B.** Delmonico 29.99
- ◆ 20 oz Bone In Ribeye 48.99
- ◆ 12 oz Sirloin 25.99

SPECIALTY CUTS

- ◆ 12 oz **Revier Cattle Co. Black Angus NY Strip** 38.99
- ◆ 12 oz **H.A.B. Prime Rib of Au Jus** 29.99 (Limited Quantities)
- ◆ 22 oz. **Revier Cattle Co. Porterhouse** 46.99
- ◆ Elk Chop 38.99



Black & Blue — seared raw 110° • **Rare** — cold, purple center 120° • **Medium Rare** — warm, red center 130°
Medium — hot, pink center 140° • **Medium Well** — slightly pink 150° • **Well Done** — hot, gray center 160°



STEAK ENHANCEMENTS 1.99

Grilled Mushrooms • Grilled Onions • Sautéed Truffled Wild Mushrooms • Crumbled Blue Cheese • Garlic Butter • Blackened Ancho Chili Rub • Hollandaise Sauce • Poblano Chili Butter

Loaded Baked Potato 2.99 • Parsley Truffled Potato Wedges 2.99 • Oscar Style 6.99

STEAK AND SIGNATURE ACCOMPANIMENTS

4 Grilled or Blackened Sea Scallops 10.99 • 5 Hand Dipped Fried Shrimp 8.99 • 1 Grilled Crab Cake 7.99



Signatures

Signatures are served with Redwood salad and choice of side. White Cheddar Mashed Potatoes, Vegetable Rice Pilaf, Seasonal Vegetables, Flavored Fries or Sweet Potato Fries. Upgrade to Loaded Baked potato or Truffle Potato Wedges for 2.99, Caesar or Wedge salad 1.99

Redwood Signature Pot Roast Roasted sirloin, braised root vegetables, white cheddar mashed potatoes and Redwood's roasted gravy. 22.99

◆ **Filet Oscar** Twin 3 oz. medallions on dual crab cakes topped with asparagus and surimi crab then finished with hollandaise sauce. 27.99

◆ **Prime Melt** 10 oz. **H.A.B.** prime rib cut prepared medium to well only with au jus, grilled mushrooms, onions and chive white cheddar cheese. 27.99 (Limited Quantities)

◆ **Herbed Encrusted Ahi Tuna** 8 oz sashimi grade tuna, served with wasabi and soy sauce. 25.99

◆ **Bacon Wrapped Sea Scallops** With shallot honey bourbon sauce. 28.99

◆ **Cedar Plank Salmon** 8 oz. baked Atlantic salmon topped with sautéed Asian vegetable blend and finished with a balsamic glaze. 24.99

CHEF'S CHOICE

◆ **Pineapple Honey Bourbon Pork Chop** 8 oz. center cut pork chop finished with a pineapple honey bourbon sauce. 22.99

◆ **Korean Stir Fry** Sautéed Asian vegetables, egg, Korean BBQ sauce and rice with choice of Korean short ribs, chicken or shrimp. 19.99

◆ **Blackened Grouper** With remoulade and chimichurri 22.99

◆ **Wood Fired Chilean Seabass** Oven baked with olive oil, red onions, roasted bell peppers, and marinated tomatoes. 30.99

◆ **Wild Caught Center Cut Swordfish** With poblano chili butter and pico de gallo. 21.99

◆ **Mahi-Mahi** Grilled Mahi-Mahi fillet finished with a pineapple honey bourbon sauce. 21.99

◆ **Salmon Oscar** Twin 4 oz salmon medallions on dual crab cakes topped with asparagus and surimi crab, finished with hollandaise sauce. 25.99

◆ **Ribs** Slow wood smoked St. Louis style barbecue ribs. Half Slab 19.99 Full Slab 26.99

◆ **Pork Osso Buco** With mushroom sherry sauce and vegetable risotto. 25.99

◆ **Forest Chicken** With Gruyere cheese and mushroom sherry sauce. 18.99

◆ **Raspberry Chicken** Grilled chicken breast served on a bed of raspberry sauce, sautéed Asian vegetables. 18.99

◆ **Redwood Fish & Chips** Hand dipped wild caught cod served with fries and tartar sauce. 15.99

Happy Valentines Day



Pasta And Grains



Pasta is served with Redwood Salad and house made garlic bread. You may replace with our Caesar or Wedge salad for 1.99

Add your favorite protein: 8 oz. Grilled Chicken Breast 7.99, 4 oz. Sashimi Encrusted Tuna 11.99, 7 oz. Steak Tips 9.99, 5 Grilled or Blackened Shrimp 8.99, 8 oz. Atlantic Salmon 9.99

◆ **Pot Roast Layered Lasagna** Lasagna pasta layered with slow cooked pot roast, pomodoro sauce, and shredded mozzarella. 17.99

◆ **Shrimp and Scallops Scampi** Style pan seared shrimp and scallops, fresh tomatoes, and spinach complimented with a white wine lemon garlic butter sauce and served over linguine. 24.99

◆ **Chicken or Shrimp Alfredo** Garlic, shallots, mushrooms, tomatoes, and spinach tossed with fettuccine then topped with a grilled chicken breast or shrimp. 20.99

CHEF'S CHOICE

◆ **Chicken Valpolicella** Breast of chicken, dredged with seasoned flour, sautéed in olive oil, garlic, tomatoes, pesto, butter, parmesan cheese and finished with valpolicella wine. Served on a bed of pesto flavored linguine. 20.99

◆ **Chicken or Shrimp Rockefeller Pasta** Sautéed bacon, garlic, shallots, tossed in a rich cream sauce on a bed of linguine with chicken or shrimp. 20.99

◆ **Grilled Vegetable Ravioli** Sautéed mushrooms, onions, garlic, shallots and tri-peppers with grilled vegetable ravioli and pesto sauce. 20.99

◆ **Wild Mushroom & Spinach Risotto** Mixed wild mushrooms, creamy Arborio rice, chives, fresh parsley, and fresh organic baby spinach. 20.99

◆ **Cauliflower Risotto** Carrots, celery, onions, mushrooms and spinach 20.99

◆ **Oven Baked Pasta and Cheese** With colby jack cheese and rich Alfredo sauce then topped with an herbed breadcrumb crust and baked. Choose two items: bacon, sausage, pepperoni, spinach, tri-colored peppers, tomatoes, wild mushroom blend, artichokes. 16.99

◆ **Tender Tip Pasta** Sautéed tenderloin tips with roasted garlic, tomatoes, mixed mushrooms, and demi glace. Served on a bed of pesto flavored linguine. 21.99

◆ Hollandaise sauce served at room temperature

◆ Can be prepared gluten friendly ☺ We proudly fry this item with Zero Transfat Oil

"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."