

BREAD IS SERVED UPON REQUEST.

PUB **REDWOOD STEAKHOUSE** MENU

Brewery & Grill

RAW BAR AND FUSION SUSHI

CHEF'S CHOICE

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, chili sauce & 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. 15.99

Split Crab Legs Half Pound 25.99 - One Pound 48.99 Served with horseradish cream and cocktail sauce.

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.

Available Daily Until 2 p.m. and Beginning Again at 4 p.m. Available Sunday All Day

◇ **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

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

Sashimi Choices Salmon • Smoked Salmon • Tuna 15.99

REDWOOD SIGNATURE ROLL PLATTERS

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

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

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

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

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

Tuna Napoleon and Smoked Salmon 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 13.99

COLD BEGINNINGS

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

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

Charcuterie Platter A sampling of cured meats and artisan cheeses 29.99

SOUPS

Steak Tip Chili slow cooked house made chili with sirloin tips and five bean blend. cup 3.59 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

LUNCH ENTREES

Lunch Entrees served with Redwood Salad. You may replace with our Caesar salad or Wedge salad for 1.99

◇ **Grilled Sirloin** 6 oz. grilled sirloin topped with demi glaze and served with white cheddar mashed potatoes. 13.99

◇ **Grilled or Blackened Salmon** served with tomato caper butter sauce and rice pilaf. 16.99

© **Redwood Special Porter Battered Fish & Chips** 11.99

© **6 Sweet Chili Shrimp** sautéed shrimp in a sweet chili sauce with Asian sautéed vegetables and rice pilaf. 15.99

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

Forest Chicken with Gruyere cheese and mushroom sherry sauce. 18.99

HOT BEGINNINGS

◇ **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.

Grilled Crab Cakes topped with Cajun remoulade sauce. 13.99

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

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. 13.99

Habanero Grilled Shrimp on a bed of seaweed salad. 14.99

Chorizo Truffle Brussel Sprouts Sautéed chorizo with truffled fried brussel sprouts. 9.99

Mediterranean Flatbread with hummus, roasted pepper, marinated tomatoes, olives, mozzarella cheese and fresh basil threads. 8.99 **Add chicken 1.50**

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. 11.99 **Add jalapenos 1.29**

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

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. 12.99

PASTA

Pasta presentations served with Redwood Salad and house made garlic bread. You may replace with our Caesar salad 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 Coldwater Salmon 9.99**

Pot Roast Layered Lasagna lasagna pasta layered with slow cooked pot roast, pomodoro sauce, and shredded mozzarella. 16.99

◇ **Chicken or Shrimp Alfredo** garlic, shallots, mushrooms, tomatoes, and spinach tossed with fettuccine then topped with a grilled chicken breast or shrimp. 17.99

◇ **Oven Baked Penne 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. 15.99

CHEF'S CHOICE

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. 15.99

ENTREE SALADS

Add To Your Salad: 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 Coldwater Salmon 9.99

◇ **The Redwood** roasted walnuts, sliced red onions, gorgonzola cheese, dried cherries and cranberries, fresh field greens and your choice of raspberry or balsamic vinaigrette. 10.99

◇ **Redwood Caesar** fresh romaine, house made Caesar dressing, croutons, freshly grated parmesan, and red onions. 10.99

◇ **Baja Chicken Salad** shredded iceberg lettuce, corn tortilla chips, pico de gallo, green onions, California avocado, and cheddar jack cheese, topped with grilled chicken breast and served with a side of chipotle ranch. 13.99

1012017

CHEF'S CHOICE

Mediterranean Salad Mixed greens, tomatoes, roasted red peppers, Brie, Kalamata Olives, cured meats, shaved parmesan and feta dressing. 15.99

◇ **The Wedge** iceberg lettuce, sliced tomatoes, red onions, diced bacon, and gorgonzola crumbles with choice of dressing. 10.99

THE MAIN EVENT

The Redwood serves only the finest USDA Choice Beef cooked to your specifications on our Wood Fire Mesquite Grill

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 31.99

FROM THE LOIN

- ◇ 14 oz New York Strip 29.99
- ◇ 12 oz Delmonico 29.99



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 ACCOMPANIMENTS

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

STEAK ENHANCEMENTS 1.99

Grilled Mushrooms • Grilled Onions • Sautéed Truffled Wild Mushrooms • Crumbled Blue Cheese • Garlic Butter • Blackened 7 Pepper Blend Seasoning • Hollandaise Sauce • Béarnaise Sauce

SANDWICHES

All Sandwiches served with House Chips. Add Any Flavor Fries (Mediterranean, Ranch, Garlic & Parmesan, or Sea Salt & Parsley) or Sweet Potato Fries for 1.29. Onion Rings 1.99

Sandwich Additions 1.29 - Grilled Onions, Jalapenos, Grilled Mushrooms or Applewood Smoked Bacon.
Extra Cheese 1.29 - Gorgonzola, Sharp Cheddar, Gruyere, Gouda, Pepper Jack or Provolone

Redwood Pulled Pork slow cooked pork with house made barbecue sauce and colby jack cheese. 10.99

Triple Decker Club Sandwich smoked turkey and ham, Applewood smoked bacon, baby Swiss and cheddar cheese triple stacked with mayonnaise, lettuce and tomatoes. Served on toasted whole wheat bread. 12.99

French Dip thinly sliced prime rib dipped in au jus with Swiss cheese on baked French bread. 13.99

CHEF'S CHOICE

The Classic Reuben sliced corned beef, sauerkraut, sliced Swiss cheese on swirled rye bread with Thousand Island dressing. 11.99

Redwood Tuna Wrap mixed greens, tuna, cherries & cranberry mix, walnuts and sriracha mayo. 13.99

Turkey Reuben smoked turkey, Swiss cheese, honey mustard and coleslaw, on swirled rye bread. 10.99

Grilled Chicken Pine Wrap sliced char-grilled chicken, baby Swiss, diced tomatoes, roasted pine nuts, and spring mix rolled in a sundried tomato tortilla with cucumber ranch. 10.99

Grilled or Blackened Chicken BLT served on pretzel bread. 10.99



GRASS FED BURGERS

All Burgers are made with 7 oz. of locally grass fed beef from Hoffman's Chop Shop on a Pretzel Bun with House Chips. Add Any Flavor Fries (Mediterranean, Ranch, Garlic & Parmesan, or Sea Salt & Parsley) or Sweet Potato Fries for 1.29. Onion Rings 1.99

Sandwich Additions 1.29 - Grilled Onions, Jalapenos, Grilled Mushrooms or Applewood Smoked Bacon.
Extra Cheese 1.29 - Gorgonzola, Sharp Cheddar, Gruyere, Gouda, Pepper Jack or Provolone

◇ **The Redwood** lettuce, tomato, onion and pickles. Your choice of cheese. 11.99

◇ **Chipotle Black Bean Burger** with Avocado, Pico de Gallo and choice of cheese. 11.99

◇ **Brew Master Burger** sautéed mushrooms, grilled onions, smoked cheddar, and beer mustard-mayonnaise. 13.99

◇ **Make Your Burger Gluten Free Without The Bun**

CHEF'S CHOICE

◇ **Chorizo Burger** avocado, chorizo and pepper-jack cheese. 15.99

◇ **Candied Bacon Burger** thick cut bacon, maple bacon glaze and gouda cheese. 15.99

◇ **Memphis Burger** garnished with barbecue pork, onion strings and cheddar cheese. 14.99

◇ **Mushroom Gruyere Burger** topped with grilled mushrooms, Gruyere cheese and stoneground mustard mayonnaise. 12.99

SPECIALTY PIES

Make your pizza Lodge size for additional 9.99 (Serves 4-6)

Godfather pizza sauce, pepperoni, ham, roasted garlic, applewood smoked bacon, Italian sausage, topped with shredded mozzarella. 17.99

Margherita olive oil, marinated tomatoes, fresh basil, and fresh mozzarella. 17.99

Spicy Shaved Prime Rib, Mushrooms, and Onion with herbed cheese steak sauce, shaved prime rib, red onions, mushrooms, cherry peppers and mozzarella cheese. 20.99

Create Your Own Pie 16.99

Sauces: choose one - pizza sauce, pomodoro sauce, cayenne sauce, alfredo sauce, herbed olive oil, chipotle ranch, barbecue sauce or pesto.

Cheese: choose one - asiago, mozzarella, Boursin, colby cheese or 4-cheese blend (asiago, parmesan, romano, mozzarella)

Items: choose four - mesquite grilled chicken, Italian garlic sausage, bacon, pepperoni, smoked ham, shrimp, fresh spinach, roasted garlic, red peppers, green peppers, artichokes, green onions, kalamata olives, fresh tomatoes, garlic sautéed mushrooms, wild mushroom blend, red onions or marinated tomatoes.

Each Additional Item 1.95 • Extra Cheese 1.95

◇ 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.”

CHEF'S CHOICE

Barbecue Chicken grilled chicken, red onions, green peppers, barbecue sauce, and mozzarella cheese. 15.99