

# REDWOOD

## STEAKHOUSE

### STARTERS

- Pineapple Shrimp**..... Crisp Tempura Shrimp, Spring Onions, Szechuan Pepper, Pineapple Sauce, **12**  
**Crab Cake**..... Pan-fried Lump Crab Cake, Sweet Pea Salad, **13**  
**Steamed Shellfish**..... King Crab, Clams, Mussels, Shrimp, Lemongrass, Coconut Milk, Red Curry, Dried Chilies, Lime, Thai Basil, **13**  
**Baked Escargot**..... Garlic Herb Butter, **11**  
**Shrimp Cocktail**..... Atomic Horseradish Cocktail Sauce, **15**  
**Oysters\***..... 1/2 Dozen separate raw on the half shell or Baked Rockefeller Style, **14**  
**Sashimi\***..... Big Eye Tuna, Hamachi, Green Apple & Jicama Slaw, Black Garlic Soy, **13**

### SOUPS & SALADS

- French Onion Soup**..... Beef Broth, Aged Sherry, Caramelized Onions, Brioche Crouton, Gruyère Cheese, **8**  
**Caesar Salad**..... Romaine Lettuce Hearts, Parmesan Dressing, White Anchovies, Herb Croutons, **8**  
**BLT Wedge Salad**..... Chilled Iceberg, Smoked Bacon, Cherry Tomatoes, Red Onion, Buttermilk Blue Cheese Dressing, **9**  
**Spinach Salad**..... Baby Spinach, Sun-dried Cranberries, Candied Walnuts, Feta Cheese, Fresh Asian Pear, Dijon Vinaigrette, **9**

### STEAKS, CHOPS & SHELLFISH

**Our Steaks and Chops are charbroiled, lightly brushed with butter, sea salt and black pepper**

- Filet Mignon\***..... 7oz., **29** or 10oz., **34**  
**Bone-in Rib Eye Steak\***..... 22oz., **38**  
**New York Steak\***..... 16oz., **35**  
**USDA Prime Flat Iron Steak\***..... 12oz., **27**  
**Lobster Tail\***..... 12 oz., Lightly Broiled, Steamed or Thermidor Style, **52**  
**Alaskan King Crab Legs**..... 1lb. Lightly Broiled or Steamed, **50**  
**Pork Chop\***..... Kurobuta Pork, Sun-dried Cherry & Apple Compote, **28**  
**Lamb Chops\***..... Colorado Lamb Chops, Grilled Ratatouille Vegetables, **37**

### ADD ON'S

- Sauces:** Béarnaise, Brandy Peppercorn, Cabernet Wine Sauce, Mushroom Sauce ..... **2**  
**Classic Oscar:** Jumbo Lump King Crabmeat, Asparagus, Béarnaise..... **10**  
**Surf:** Butter Broiled 8oz. Lobster Tail\* or 8oz. King Crab Legs ..... **24**

### ROAST PRIME RIB OF BEEF\*

**28 Day Aged**

Grille Cut 16oz. ...29 | Redwood Cut 24oz. ...35

### REDWOOD SPECIALTIES

- Miso Sea Bass\***..... Pan-roasted Chilean Sea Bass, White Miso Broth, Bok Choy, **34**  
**Seafood Cioppino**..... Shrimp, Crab, Clams, Mussels, Scallop, Squid, Lobster, Fish, Spicy Marinara, Linguini Pasta, **26**  
**Baked Salmon**..... Organic Scottish Salmon, Lump King Crab Meat, Chardonnay & Tomato Cream Sauce, **28**  
**Roast Chicken**..... Chicken Breast, Pan Juices, Baby Oyster Mushrooms, Asparagus, Sautéed Spinach, **23**  
**Braised Beef Short Ribs**..... Cabernet Wine Sauce, Mashed Potatoes, **31**

### SIDES, 6

- Mac & Cheese**..... Smoked Cheddar Cheese or Buttermilk Blue Cheese & Bacon  
**Redwood Fried Potatoes**..... Olive Oil, Garlic, Parmesan, Parsley  
**Mashed Potatoes**..... Yukon Gold Potatoes, Sweet Butter, Cream  
**Idaho Baked Potato**..... Sweet Butter, Sour Cream, Smoked Bacon, Chives  
**Creamed Sweet Corn**..... Fresh Sweet Corn, Light Cream  
**Asparagus**..... Buttered Jumbo Asparagus  
**Baby Spinach Leaves**..... Creamed or Sautéed with Red Onion  
**Mushrooms**..... Pan-roasted, Shallots, Parsley

\*Health warning – thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain conditions may be at higher risk if these foods are consumed raw or undercooked.



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### REDWOOD CLASSIC COCKTAILS, 9

<b>Spiced Mai Tai</b> .....	Koloa Dark & Spiced Rums, Cointreau, Orgeat Syrup, Fresh Lime Juice
<b>Elit Martini</b> .....	Stoli Elit, Cinzano Dry Vermouth, Orange Bitters, Blue Cheese Stuffed Olives, Shaken and Strained
<b>Patrón Cadillac Margarita</b> .....	On The Rocks, Patrón, Agave Nectar, Fresh Lime Juice, Grand Marnier
<b>Canadian Mule</b> .....	Crown Royal Reserve, Ginger Beer, Fresh Lime Juice
<b>Old Fashioned</b> .....	Marker's 46, Simple Syrup, Bitters, Orange Peel, Black Cherries
<b>Perfect Manhattan</b> .....	Bulleit Bourbon 10 Years Old, Cizano Sweet & Dry Vermouth, Bitters, Black Cherries
<b>Gluten Free Moscow Mule</b> .....	Stoli Gluten Free Vodka, Gluten Free Ginger Beer, Fresh Lime Juice
<b>Blood Orange Whiskey Sour</b> .....	Crown Royal Rye, Blood Orange Sour, Orange Twist, On The Rocks
<b>Hendrick's Cucumber Tonic</b> .....	Hendrick's Gin, Cucumber, St. Germain Elderflower, Tonic Water

### BEER

#### Domestic, 5

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra

#### Import, 6

Corona, Corona Light, Heineken, Stella

#### Craft, 6

Dogfish Head 90 Minute IPA, Left Hand Milk Stout, Asahi Super Dry, Lagunitas Little Sumpin' Sumpin' Wheat Ale, Widmer Hefeweizen, Firestone, Goose Island IPA

### WHITE WINE

Champagne/Sparkling	Glass	Bottle
Chloe, Prosecco .....		26.00
Chandon Brut, Sparkling .....		35.00
Taitinger, Brut .....		55.00
Veuve Clicquot Yellow Label .....		75.00

#### White Zinfandel / Rose

Canyon Road .....	7.00	25.00
Beringer .....	7.00	25.00

#### Sauvignon Blanc

Canyon Road .....	7.00	25.00
Ferrari-Carano .....	9.00	32.00
Kim Crawford .....	10.00	36.00
Decoy by Duckhorn .....		38.00

#### Pinot Grigio

Canyon Road .....	7.00	25.00
La Crema .....	9.00	32.00
Santa Margarita .....		38.00

#### Riesling

Chateau Ste. Michelle .....	9.00	32.00
Thomas Schmidt Kabinett .....	11.00	38.00

#### Chardonnay

Canyon Road .....	7.00	25.00
Rodney Strong .....	9.00	32.00
Ferrari-Carano .....	10.00	36.00
Jordan .....		38.00
Far Niente .....		50.00
Cake Bread .....		60.00

### RED WINE

Pinot Noir	Glass	Bottle
Canyon Road .....	7.00	25.00
La Crema .....	9.00	32.00
Rodney Strong .....	10.00	36.00
J Vineyards .....		45.00

#### Merlot

Canyon Road .....	7.00	25.00
Coppola Diamond .....	9.00	32.00
Kendall-Jackson VR .....	10.00	36.00
Duckhorn .....		50.00

#### Cabernet Sauvignon

Canyon Road .....	7.00	25.00
Murphy Good .....	7.00	25.00
Beringer Knights Valley .....	9.00	32.00
Robert Mondavi .....		34.00
Faust .....	12.00	60.00
Silver Oak .....		80.00
Caymus .....		85.00

#### Red Blends

Ferrari-Carano Tresor .....		30.00
Decoy by Duckhorn Red .....	12.00	50.00
The Prisoner .....		60.00
BV Tapestry .....		70.00