

REDWOOD

STEAKHOUSE

STARTERS

- Pineapple Shrimp**..... Crisp Tempura Shrimp, Spring Onions, Szechuan Peppers, Pineapple Sauce, **12**
Crab Cake..... Pan-fried Lump Crab Cake, Sweet Pea Salad, **13**
Seared Ahi Tuna..... Lemon-pepper Crust, Green Apple & Jicama Slaw, **10**
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**
Crab Cocktail..... Snow Crab Claws, Mustard Remoulade, **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..... Smoked Pork Belly, Chilled Iceberg, 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..... 14 oz., Lightly Broiled, Steamed or Thermidor Style, **52**
Alaskan King Crab Legs..... 1lb. Lightly Broiled or Steamed, **50**

ADD ON'S

- Sauces:** Béarnaise, Brandy Peppercorn, Cabernet Wine Sauce, Mushroom Sauce **2**
Classic Oscar: Jumbo Lump Crabmeat, Asparagus, Béarnaise **10**
Surf: 8oz. Butter Broiled Lobster Tail...add to any entrée **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 Fra Diavolo..... Shrimp, Crab, Clams, Mussels, Spicy Marinara, Linguini Pasta, **26**
Roast Chicken..... Chicken Breast, Pan Juices, Baby Oyster Mushrooms, Asparagus, Sautéed Spinach, **23**
Braised Beef Short Ribs..... Cabernet Wine Sauce, Garlic Mashed Potatoes, **31**
Pork Chop..... Kurobuta Pork, Sun-dried Cherry & Apple Compote, **28**
Lamb Chops..... Colorado Lamb Chops, Grilled Ratatouille Vegetables, **37**

SIDES, 6

- Mac & Cheese**..... White Cheddar Cheese or Buttermilk Blue Cheese & Bacon
Tuscan 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
Mushrooms..... Pan-roasted, Shallots, Parsley

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REDWOOD CLASSIC COCKTAILS, 9

Spiced Mai Tai	Koloa Dark & Spiced Rums, Cointreau, Orgeat Syrup, Fresh Lime Juice
Elit Martini	Stoli Elit, Cinzano Dry Vermouth, Orange Bitters, Blue Cheese Stuffed Olives, Shaken and Strained
Patrón Cadillac Margarita	On The Rocks, Patrón, Agave Nectar, Fresh Lime Juice, Grand Marnier
Candian Mule	Crown Royal Reserve, Ginger Beer, Fresh Lime Juice
Old Fashioned	Marker's 46, Simple Syrup, Bitters, Orange Peel, Black Cherries
Perfect Manhattan	Bulleit Bourbon 10 Years Old, Cizano Sweet & Dry Vermouth, Bitters, Black Cherries
Gluten Free Moscow Mule	Stoli Gluten Free Vodka, Gluten Free Ginger Beer, Fresh Lime Juice
Blood Orange Whiskey Sour	Crown Royal Rye, Blood Orange Sour, Orange Twist, On The Rocks
Hendrick's Cucumber Tonic	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, Ninkasi Total Domination IPA, Lagunitas Little Sumpin' Sumpin' Wheat Ale, Widmer Hefeweizen, Firestone

WHITE WINE

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

White Zinfandel / Rose

Canyon Road	5.00	20.00
Beringer	6.00	22.00
Kendall-Jackson Grand Reserve Rose		28.00

Sauvignon Blanc

Canyon Road	5.00	20.00
Ferrari-Carano	7.00	26.00
Kim Crawford	8.00	30.00
Decoy by Duckhorn		38.00

Pinot Grigio

Canyon Road	5.00	20.00
La Crema	8.00	28.00
Santa Margarita		35.00

Riesling

Chateau Ste. Michelle	6.00	24.00
A to Z	8.00	28.00
Thomas Schmidt Kabinett		38.00

Chardonnay

Canyon Road	5.00	20.00
Rodney Strong	6.00	24.00
Storypoint	8.00	26.00
Ferrari-Carano	10.00	28.00
Jordan		34.00
Far Niente		50.00
Cake Bread		55.00

RED WINE

	<i>Glass</i>	<i>Bottle</i>
Pinot Noir		
Canyon Road	5.00	20.00
La Crema	7.00	28.00
Jackson Estate		30.00
Rodney Strong	10.00	32.00
J Vineyards		40.00
Flowers		50.00

Merlot

Canyon Road	5.00	20.00
Coppola Diamond	7.00	24.00
Kendall-Jackson VR	10.00	35.00
Duckhorn		45.00
Twomey		60.00

Cabernet Sauvignon

Canyon Road	5.00	20.00
Murphy Good	7.00	22.00
Jackson Estate		26.00
Storypoint	10.00	28.00
Beringer Knights Valley	12.00	30.00
Robert Mondavi		34.00
Faust		58.00
Silver Oak		72.00
Caymus		80.00

Red Blends

Ferrari-Carano Tresor		30.00
Decoy by Duckhorn Red	12.00	38.00
The Prisoner		54.00
BV Tapestry		70.00