



## ~Prime Rib of Beef~

### **\*Roast Prime Rib 26**

*16 oz. slowly roasted prime rib of beef served with au jus*

### **\*The Redwood Cut 32**

*24 oz. slowly roasted prime rib of beef served with au jus*

## ~Choice Seafood Offerings~

### **Lobster Tail 48**

*Broiled Australian lobster tail served with lemon and drawn butter*

### **Alaskan King Crab Legs 44**

*1 lb. of freshly steamed, split Alaskan King crab legs,  
served with lemon and drawn butter*

### **\*Sesame Crusted Ahi 26**

*Fresh Hawaiian ahi crusted with sesame seed and nori,  
garnished with vegetables and served with black vinaigrette dipping sauce*

### **Shanghai Salmon 24**

*Atlantic Salmon served with fresh ginger, shitake mushrooms,  
green onions, soy sauce and peanut oil*

### **Lobster Thermidor 50**

*Lobster tail sautéed in a rich blend of shallots, mushrooms and  
sherry, finished with parmesan cheese and cream*

### **Shrimp Scampi 28**

*Fresh Prawns sautéed with butter, garlic,  
fresh herbs, lemon and white wine  
Add Angel hair pasta*

### **Cioppino over Linguine 24**

*Lobster, prawns, clams, squid and select fish  
Served in a light tomato broth with essence of saffron*

## ~Best of Land & Sea~

### **\*Filet Mignon 8 oz.**

### **Shrimp Scampi 4 ea.**

**36**

### **\*Filet Mignon 8 oz.**

### **King Crab Legs 8 oz.**

**48**

### **\*Filet Mignon 8 oz.**

### **Lobster Tail 8 oz.**

**54**

#### 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 health conditions may be at higher risk if these foods are consumed raw or undercooked.



## ~Great Beginnings~

### **Seafood Medley 14**

*Shrimp, lobster and crab  
baked in a cream sauce*

### **Shrimp Cocktail 12**

*Chilled shrimp served with tangy  
cocktail sauce and fresh lemon*

### **Crab Won Tons 10**

*Seasoned crabmeat wrapped in  
wonton served with hot mustard*

### **Escargot a la Garlic 12**

*Escargot baked with garlic,  
butter and lemon*

### **Steamed Clams 12**

*Fresh little neck clams with garlic & fresh herbs*

### **Crab Cake 14**

*Delicious crab cakes served  
with remoulade sauce*

### **Baked Oysters 14**

*Succulent oysters topped with bacon, parmesan  
cheese, spinach and "RW" special sauce*

### **\*Oysters on the Half Shell 14**

*Sweet oyster's served with cocktail sauce  
over a bed of ice chips*

## ~Extras~

### **Steamed Asparagus 6**

*Fresh asparagus spears lightly  
tossed in butter*

### **Spinach Salad 10**

*Baby spinach leaves, bacon, red onion and  
egg tossed in Redwood's special dressing*

### **Redwood Salad 8**

*Mixed gourmet greens tossed with raspberry  
vinaigrette, cranberries, mandarin oranges,  
candied walnuts, cherry tomatoes and Feta*

### **\*Caesar Salad 8**

*Romaine lettuce tossed with caesar  
dressing served with smoked anchovies*

### **French Onion Soup 7**

*Layered with sourdough toast and melted  
Swiss and parmesan cheese*

### **Soup du Jour 7**

### **Cup 3**

*Asked your server for the  
Chef's special selection*

### **Sautéed Mushrooms 10**

*Button mushrooms sautéed in a  
burgundy wine sauce*

## ~Steaks, Chops & Poultry~

### **\*Bone-in Ribeye 30**

*A generous 16 oz.  
cut of Ribeye Steak*

### **\*Lamb Chops 32**

*Herb Marinated Lamb Chops*

### **\*French Cut**

### **Pork Chops 28**

*Marinated bone-in Chop served  
with spiced apple butter glaze*

### **\*New York Strip 28**

*New York Strip Steak 14 oz.*

### **\*Filet Mignon**

*A Generous 10 oz. Filet of Beef 30*

*Petite Cut 8 oz. 28*

### **\*Herb Marinated**

### **Chicken Breast 20**

*Airline Chicken Breast Marinated with fresh  
herbs, served charbroiled or sautéed*

### **Macadamia Nut**

### **Crusted Chicken with Shrimp 22**

*Served with Shiitake Mushroom Cream Sauce*

**Add Special Sauce to any Dinner Entrée 3**

**\*Sauce Béarnaise, Wild Mushroom, Peppercorn**

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