



Great Beginnings

Seafood Medley 13	Sautéed Mushrooms 8
Shrimp Cocktail 11	Crab Cake 13
Crab Won Tons 9	Baked Oysters 12
Escargot a la Garlic 11	Oysters on the Half Shell 12

Extras

Steamed Asparagus 5	Caesar Salad 7
Spinach Salad 7	French Onion Soup 6
Redwood Salad 6	House Soup 6

With Your Dinner

All dinners served with Redwood's own tossed green salad or soup of the day and chef's selection of appropriate accompaniments.

Steaks, Chops, & Poultry

Bone-in Ribeye 28 <i>A Generous 16oz. Cut of Ribeye Steak.</i>	New York Strip 24 <i>New York Strip Steak 14oz.</i>
Lamb Chops 28 <i>Herb Marinated Lamb Chops.</i>	Filet Mignon <i>A Generous 10 oz. Filet of Beef 25</i> <i>Petite Cut 8oz. 23</i>

Macadamia Nut Crusted Chicken with Shrimp 20

Served with shiitake mushroom cream sauce.

Marinated Chicken Breast 18

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

Add Special Sauce To Any Dinner Entrée 2.50
Sauce Béarnaise, Wild Mushroom, Peppercorn, Port Wine.



Prime Rib of Beef

Roast Prime Rib 23

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

The Redwood Cut 29

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

Choice Seafood Offerings

Lobster Tail 45

Broiled Australian lobster tail served with lemon and drawn butter.

Alaskan King Crab Legs 38

*1½ lbs. of freshly steamed, split Alaskan king crab legs,
served with lemon and drawn butter.*

Sesame Crusted Ahi 24

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

Lobster Thermidor 49

*Lobster tail sauteed in a rich blend of shallots, mushrooms and sherry.
Finished with parmesan cheese and cream.*

Best of Land & Sea

Filet Mignon 8 oz.

Shrimp Scampi 4 ea. 31

Filet Mignon 8 oz.

King Crab Legs 8 oz. 44

Filet Mignon 8 oz.

Lobster Tail 8 oz. 51