

## STARTERS

- Baked Escargot**..... garlic-herb butter 14  
**Shrimp Cocktail** .....atomic horseradish cocktail sauce 16  
**Crab Cake**.....pan-fried lump crab cake, sweet pea salad 16  
**Ahi Tuna Poke\***.....big eye tuna, avocado, taro root chips 15

## SOUPS & SALADS

- Maui Onion Soup**.....beef broth, aged sherry, caramelized maui onions, brioche crouton, gruyère 10  
**Caesar Salad**.....romaine lettuce hearts, parmesan dressing, white anchovies, herb croutons 10  
**BLT Wedge Salad** .....iceberg lettuce, smoked bacon, cherry tomatoes, red onion, buttermilk blue cheese dressing 11

## STEAKS & CHOPS

- Filet Mignon\***.....10 oz 44 | 7oz 38  
**Bone-in Ribeye\*** .....22 oz 46  
**New York\*** .....16 oz 42  
**Lamb Chops\*** .....colorado lamb, pureéd yams, red wine demi 39

## ADD ON'S

- Sauces**.....béarnaise, brandy peppercorn, cabernet wine sauce, chimichurri 2  
**Classic Oscar**.....jumbo lump crab, asparagus, béarnaise 12  
**Surf**.....butter broiled 8oz lobster tail or 8oz crab legs 28

## SEAFOOD

- Alaskan King Crab Legs**.....1lb lightly broiled or steamed, drawn butter, lemon M/P  
**Lobster Tail** .....12oz lightly broiled or steamed, drawn butter, citrus 55  
**Miso Sea Bass\*** .....pan-roasted chilean sea bass, white miso broth, baby bok choy 38  
**Seared Scallops and Shrimp\***..seared scallops, tiger shrimp, parmesan orzo, citrus beurre blanc 38

## REDWOOD SPECIALTIES

- Roast Chicken**.....chicken breast, cilantro lime corn, blistered tomatoes, chimichurri 25  
**Braised Short Ribs**.....cabernet wine sauce, whipped potatoes 32  
**Cioppino** .....shrimp, crab, clams, mussels, squid, lobster, spicy marinara, linguini pasta 30

## SHAREABLE SIDES

- Mashed Potatoes**.....yukon gold potatoes, sweet butter, cream 8  
**Idaho Baked Potato** .....sweet butter, sour cream, bacon, chives 9  
**Grilled Asparagus** .....buttered, seasoned 9  
**Mac & Cheese** .....smoked cheddar cheese or buttermilk blue cheese & bacon 8  
**Mushrooms** .....pan-roasted, shallots, parsley 9

# REDWOOD

STEAKHOUSE

## REDWOOD CLASSIC COCKTAILS

**Spiced Mai Tai**..... kōloa dark & spiced rums, cointreau, orgeat syrup, lime juice 11

**Elit Martini** .....stoli elit, cinzano dry vermouth, orange bitters, blue cheese stuffed olives 12

**Patrón Cadillac Margarita**.....on the rocks, patrón, agave nectar, lime juice, grand marnier 11

**Canadian Mule**.....crown royal reserve, ginger beer, lime juice 11

**Old Fashioned**.....maker's mark 46, simple syrup, bitters, orange peel, black cherries 12

**Perfect Manhattan** .....bulleit bourbon 10 year, cinzano dry & sweet vermouth, bitters, black cherries 13

**Gluten Free Moscow Mule**.....stoli gluten free vodka, gluten free ginger beer, lime juice 11

**Blood Orange Whiskey Sour**...crown royal rye, blood orange sour, orange twist, on the rocks 12

**Hendrick's Cucumber Tonic**....hendrick's gin, cucumber, st-germain elderflower, tonic water 12

## BEER

### Domestic 6

bud, bud light, bud light lime, coors, coors light, miller lite, michelob ultra, o'douls

### Import 7

corona, corona light, dos equis, heineken, heineken light, modelo, new castle, sapporo, stella, tsing tao

### Crafts 8

asahi super dry, dogfish head 90 minute ipa, left hand milk stout, lagunitas little sumpin' sumpin' wheat ale, widmer hefeweizen, goose island ipa, stone ipa

## WHITE WINE

|                             | glass | bottle |
|-----------------------------|-------|--------|
| <b>Champagne/Sparkling</b>  |       |        |
| Chloe, Prosecco             |       | 32     |
| Chandon Brut, Sparkling     |       | 34     |
| Taittinger, Brut            |       | 65     |
| Veuve Clicquot Yellow Label |       | 100    |

### White Zinfandel/Rose

|          |   |    |
|----------|---|----|
| Beringer | 9 | 34 |
|----------|---|----|

### Sauvignon Blanc

|                   |    |    |
|-------------------|----|----|
| Chateau Souverain | 9  | 34 |
| Ferrari-Carano    | 12 | 46 |
| Kim Crawford      | 13 | 48 |
| Decoy by Duckhorn |    | 52 |

### Pinot Grigio

|                 |    |    |
|-----------------|----|----|
| Lunardi         | 9  | 34 |
| La Crema        | 11 | 42 |
| Santa Margarita |    | 42 |

### Riesling

|                         |    |    |
|-------------------------|----|----|
| Chateau Ste. Michelle   | 11 | 42 |
| Thomas Schmitt Kabinett | 13 | 48 |

### Chardonnay

|                   |    |    |
|-------------------|----|----|
| Chateau Souverain | 9  | 34 |
| Rodney Strong     | 11 | 42 |
| Ferrari-Carano    | 15 | 55 |
| Far Niente        |    | 75 |
| Cake Bread        |    | 75 |

## RED WINE

|                   | glass | bottle |
|-------------------|-------|--------|
| <b>Pinot Noir</b> |       |        |
| Le Grand Noir     | 9     | 34     |
| La Crema          | 12    | 46     |
| Rodney Strong     | 12    | 46     |
| J Vineyard        |       | 55     |

### Merlot

|                   |    |    |
|-------------------|----|----|
| Chateau Souverain | 9  | 34 |
| Coppola Diamond   | 12 | 46 |
| Kendall-Jackson   | 12 | 46 |
| Duckhorn          |    | 70 |

### Cabernet Sauvignon

|                         |    |     |
|-------------------------|----|-----|
| Chateau Souverain       | 9  | 34  |
| Murphy Goode            | 9  | 34  |
| Beringer Knights Valley | 11 | 42  |
| Robert Mondavi          |    | 48  |
| Faust                   | 18 | 70  |
| Silver Oak              |    | 115 |
| Caymus                  |    | 115 |

### Red Blends

|                       |    |    |
|-----------------------|----|----|
| Ferrari-Carano Tresor |    | 55 |
| Decoy by Duckhorn     | 19 | 74 |
| The Prisoner          |    | 72 |
| BV Tapestry           |    | 95 |