

plates meant to be shared

♦ **Herb Encrusted Tuna** 8 oz sashimi grade tuna steak, accompanied with wasabi, light soy sauce, pickled ginger and seaweed salad. 14.99

♦ **Cajun Lobster Sauté** with slipper lobster meat, fresh mushrooms, diced tomatoes and spinach in a garlic cajun cream sauce. Served with toasted garlic bread. 13.99

Angus Sliders 3 grilled sliders served with sliced pickles and grilled onions. 8.99 **Add cheddar or Swiss for 1.00**

♦ **Dips & Spreads** roasted garlic hummus, fiery feta spread, and louisiana shrimp dip served with grilled herbed crostini points. 9.99

♦ **Garlic Saffron Mussels** with roasted garlic, onions, tomato saffron sauce, fresh parsley and toasted garlic bread. 10.99

Grilled Crab Cakes topped with Cajun remoulade sauce. 12.99

Calamari Fritti lightly dusted calamari strips, flash fried and served with Cajun remoulade and cherry peppers. 11.59 **With spicy Creole caper sauce 12.59**

♦ **Lodge Jumbo Wings** slow roasted whole wings served naked or tossed in house made barbecue or hot sauce, garnished with blue cheese dressing, carrot and celery sticks. 12.99

Beer Battered Mushroom and Onions served with barbecue and cocktail sauce. 9.99

Hawaiian Shrimp shrimp wrapped in wontons with herb cream cheese, flash fried and served with wasabi raspberry sauce, pickled carrots, cucumbers and jicama 12.99

♦ **Caprese** sliced tomatoes, fresh mozzarella, balsamic glaze and basil threads. 9.59

Blackened Tenderloin Steak Tips lightly blackened then served with Dijon cream, balsamic glaze and fresh pico de gallo. 12.99

Asian Steak Wraps marinated flank steak, cooked to order. Served with lettuce cups, pickled carrots, scallions, crunchy walnuts & sweet chili sauce. 12.99

Mediterranean Flatbread with hummus, roasted pepper, marinated tomatoes, olives, mozzarella cheese and fresh basil threads. 7.99 **Add chicken 1.50. Add baby shrimp 2.00**

Boursin Cheese herb cream cheese served on a bed of pomodoro sauce with fresh basil and baked herbed crostini points. 10.99

Spinach Alfredo Flatbread Alfredo sauce, mozzarella cheese, fresh spinach, and marinated tomatoes, topped with fresh basil. 7.99. **Add chicken 1.50 Add baby shrimp 2.00**

Redwood Nachos corn tortilla chips piled high with your choice of ground beef or shredded barbecue pork, pepper jack cheese sauce, colby jack cheese, shredded lettuce, fresh pico de gallo and green onions. Served with salsa and sour cream. 10.99 **Add jalapenos 1.29**

♦ **Spinach Artichoke Dip** cream cheese, spinach, artichokes, herbs and spices, topped with colby jack cheese. Served with baked herbed crostini points 9.99

Pot Roast Quesadillas slow cooked shredded beef, with shredded cheddar jack cheese, and green onions. Served with pepper jack cheese sauce, fresh pico de gallo and sour cream. 10.99

entree salads and soups

Add To Your Salad: Grilled Chicken Breast 6.99, Sashimi Encrusted Tuna 9.99, 7 oz. Steak Tips 8.99, Asian Flank Steak 8.99, Grilled or Blackend Shrimp 7.99, Atlantic

Steak Tip Chili cup 3.59 bowl 4.99
House Beer & Onion Soup 5.29
Seafood Bisque cup 3.59 bowl 4.99

♦ **The Redwood** roasted walnuts, sliced red onions, gorgonzola cheese, dried cherries and cranberries, fresh field greens and your choice of raspberry or balsamic vinaigrette. 9.99

♦ **Redwood Caesar** fresh romaine, house made Caesar dressing, croutons, freshly grated parmesan, red onions, and roma tomato wedges. 9.99 **Make it our classic Seafood Caesar salad 24.99**

♦ **The Wedge** iceberg lettuce, sliced tomatoes, red onions, diced bacon, and gorgonzola crumbles with choice of dressing. 9.99

♦ **The Zorba** fresh mozzarella, roasted peppers, kalamata olives, cucumbers, roma tomatoes, romaine lettuce and lemon feta dressing. 10.99

♦ **Baja Chicken Salad** shredded iceberg lettuce, corn tortilla chips, pico de gallo, green onions, California avocado, and cheddar jack cheese, topped with grilled chicken breast and served with a side of chipotle ranch. 12.99

specialty pies

Make your pizza Lodge size for additional 9.99 (Serves 4-6)

Godfather pizza sauce, pepperoni, ham, roasted garlic, Applewood smoked bacon, Italian sausage, topped with whole milk mozzarella. 15.99

Andouille Sausage Pizza diced andouille sausage, sweet onions, roasted bell peppers, shredded cheese, and tangy barbecue sauce. 14.99

Shrimp Scampi olive oil, roasted garlic, Alfredo sauce, shredded mozzarella, baby shrimp and green onions. 14.99

Mac and Cheese Pizza pasta tossed with herbs and spices, bacon, colby jack cheese and alfredo sauce. 12.99

Create Your Own Pie 14.99

Sauces: choose one - pizza sauce, pomodoro sauce, cayenne sauce, alfredo sauce, herbed olive oil, chipotle ranch, barbecue sauce or red pepper pesto.

Cheese: choose one - asiago, mozzarella, Boursin, colby cheese or 4-cheese blend (asiago, parmesan, romano, mozzarella)

Items: choose four - mesquite grilled chicken, Italian garlic sausage, bacon, pepperoni, smoked ham, salami, turkey, baby shrimp, andouille sausage, fresh spinach, roasted garlic, red peppers, green peppers, artichokes, green onions, kalamata olives, fresh tomatoes, garlic sautéed mushrooms, wild mushroom blend, red onions or marinated tomatoes. **Each Additional Item 1.95 Extra Cheese 1.95**

Antipasto Pizza baked ham, smoked turkey, kalamata olives, salami and pizza sauce. 14.99

Spring pomodoro sauce, green onions, chicken, artichokes, and Boursin cheese. 13.99

Barbecue Chicken grilled chicken, red onions, green peppers, barbecue sauce, and shredded mozzarella. 13.99

Spicy Shaved Prime Rib, Mushrooms, and Onion with white garlic sauce, shaved prime rib, red onions, mushrooms, and shredded mozzarella. Served with a side of giardiniera. 15.99

Margherita olive oil, marinated tomatoes, fresh basil, and fresh mozzarella. 15.99

RAW BAR

Oysters on the Half Shell Served with cocktail and horseradish sauces, fresh lemon and saltine crackers. Half Dozen 9.99 - One dozen - 19.99

Oysters Rockefeller Half dozen oysters, baked with fresh spinach, bacon, parmesan cheese and pernod. 14.50

Saku Tuna, Salmon or Yellowtail (Hamachi) Sashimi Choice of 1 - 4 oz of fresh fish, sliced thin, and served raw with spicy seaweed salad, light soy sauce, pickled ginger and wasabi. 12.99

Redwood Sashimi Sampler 2 oz each of raw saku tuna, salmon and yellowtail with accompaniments. 13.99

Old Bay Shrimp Cocktail 6 jumbo shrimp, poached in pickling spice, chilled and tossed with Old Bay seasonings. Served with New Orleans cocktail sauce and lemon. 10.99

Crab Stick Cocktail Surimi crab tossed with sesame oil, siracha mayo, sweet chili sauce, diced cucumber, green onions, and panko crumbs, with wonton chips and pickled ginger. 10.99

Tuna Tartare Cones 6 spring roll cones filled with ground tuna, sriracha, Japanese mayonnaise and sesame oil, garnished with micro sprouts. 11.99

Smoked Salmon Carpaccio Sliced thin and served on a bed of cucumber strips, extra virgin olive oil, yuzu wasabi dressing and topped with micro sprouts. 10.99

Seared Sea Scallop, Salmon or Yellowtail Tataki Choice of one, seared and served with bell pepper strips, soy wasabi dressing, cucumber strips, daikon threads, extra virgin olive oil and black sesame seeds. 12.99

Tuna, Cucumber and Avocado Napoleon Fresh saku tuna, diced and mixed with fresh cucumber, fresh avocado, scallions and spicy sweet soy sauce, then layered between wonton chips. 9.99

Tuna Tacos Seared cajun ahi tuna, sliced and filled in 3 hard corn tortilla shells, with sliced avocado, sriracha mayonnaise, pico de gallo and shredded lettuce. 12.99

burgers & sandwiches

Served with House Chips. Add Any Flavor Fries (Ranch, Mediterranean, Garlic & Parmesan, or Sea Salt & Parsley) or Sweet Potato Fries for 1.29. Onion Rings 1.99

♦ **Memphis Burger** garnished with barbecue pork, onion strings and cheddar cheese. 10.59

♦ **Brew Master Burger** sautéed mushrooms, grilled onions, smoked cheddar, and beer mustard-mayonnaise. 10.59

♦ **The Redwood Burger** lettuce, tomato, onion and pickles. Your choice of cheese. 9.99

Grilled or Blackened Chicken BLT served on pretzel bread. 9.99 **Add cheese for 1.00**

Blackened Mahi Mahi Wrap with sriracha mayonnaise, avocado, lettuce and tomato. 11.99

pastas and grains

Pasta and Grains served with Redwood Salad and house made garlic bread. You may replace with our Caesar salad for 1.99

Add your favorite protein: Grilled Marinated Chicken 6.99, Grilled Flatiron Steak 8.99, 7 oz. Steak Tips 8.99, Herb Encrusted Ahi Tuna 9.99, Cajun Shrimp 7.99

Wood Fired Lasagna lasagna pasta layered with house made meat sauce and ricotta cheese then topped with mozzarella. 13.99

◊ **Shrimp and Scallops Scampi Style** pan seared shrimp and scallops, fresh tomatoes, and spinach complimented with a white wine lemon garlic butter sauce and served over linguine. 18.99

Chicken or Shrimp Alfredo garlic, shallots, mushrooms, tomatoes, and spinach tossed with fettuccine then topped with a grilled chicken breast or shrimp. 17.99

◊ **Mediterranean Shellfish** with shrimp, sea scallops, mussels, lobster, surimi crab, and roasted garlic in a rich tomato broth served with your choice of linguine or risotto. 22.99

Chicken Tortellini tempura fried or grilled chicken atop mushrooms, garlic, green onions, tri-colored cheese tortellini, and Boursin pomodoro sauce. 16.99

Shrimp and Andouille Pasta with tri colored fettuccine, diced tomatoes, onions, asparagus tips, mushrooms, spinach and Cajun cream sauce. 18.99

Chicken Picatta with capers, onions, artichokes, mushrooms in a lemon white wine butter sauce drizzled over linguine pasta. 17.99

Beef Stroganoff grilled marinated flat iron steak, cooked to order, topped with sautéed onions and dual mushrooms in a sour cream demi glace sauce. Served with truffle oil infused fettuccine. 20.99

◊ **Asian Style Vegetable Risotto** with sugar snap peas, edamame, onions, mushrooms, asparagus tips, bell peppers, carrots and spinach in a saffron vegetable broth, drizzled with sesame oil. 15.99

◊ **Wild Mushroom & Spinach Risotto** mixed wild mushrooms, creamy Arborio rice, chives, fresh parsley, and fresh organic baby spinach. 13.99

◊ **Oven Baked Penne Pasta and Cheese** with colby jack cheese and rich Alfredo sauce then topped with an herbed breadcrumb crust and baked. **Add two items: bacon, sausage, pepperoni, spinach, tri-colored peppers, tomatoes, wild mushroom blend, artichokes. 12.99**

the signatures

Signatures are served with Redwood salad and side. Upgrade to Loaded Baked potato or Parmesan Red Pepper Pesto Gnocchi for 2.99, Caesar salad 1.99. **Bread served upon request.**

ADD TO ANY ENTREE TO CREATE A COMBINATION

4 oz. Stir Fried Lobster 10.99, 4 Tempura Shrimp 10.99, Crab Cake 6.99

The Redwood Lodge serves only the finest USDA Choice Beef cooked to your specifications on our Wood Fire Mesquite Grill.


 **CUSTOM CUTS** - The Redwood will hand cut in larger sizes: Chuck Filet, Delmonico, Filet Mignon and Prime Rib. The Redwood Beef Exchange Board reflects current ounce price over our largest listed cut.


STEAK TEMPERATURES: The Redwood Lodge does not recommend and is not responsible for well done steaks.

Rare: Cool Red Center **Med-Rare:** Warm to Hot Red Center **Med:** Hot Pink Center **Med-Well:** Slightly Pink Center **Well Done:** Cooked Through

Additions: Sautéed Button Mushrooms Sautéed in Clarified Butter 2.99 **Blue Cheese** 2.99 **Sautéed Red Onions** Hearty Red Onions Sautéed in Clarified Butter 2.99 **Roasted Garlic Butter** 2.99

 ◊ **Filet** mesquite grilled filet of beef with demi glace. 6 oz. 24.99 8 oz. 27.99

 ◊ **Chuck Filet** 8 oz chuck tenderloin of beef, served with onions, wild mushrooms and sour cream demi glace and smashed potatoes. 19.99

 ◊ **Delmonico** 12 oz grilled Delmonico served with smashed potatoes, and finished with demi glace. 24.99

◊ **Herbed Encrusted Ahi Tuna** 8 oz sashimi grade tuna, served with wasabi and soy sauce. Served with garden vegetable rice pilaf. 20.99

◊ **Whitefish** with caper tomato butter sauce. Served with garden vegetable rice pilaf. Choice of baked or Panko crusted. 18.99

◊ **Cedar Plank Salmon** 8 oz. baked Atlantic salmon topped with sautéed Asian vegetable blend, served with garden vegetable rice pilaf and finished with a balsamic glaze. 20.99

Redwood Signature Pot Roast roasted sirloin, braised root vegetables, garlic smashed potatoes and Redwood's roasted gravy. 18.99

◊ **Pork Osso Buco** with mushroom sherry sauce and vegetable risotto. 22.99

Forest Chicken mesquite grilled chicken breast topped with Swiss cheese and a mushroom sherry sauce. 17.99

⊛ **Hollandaise and Bernaise sauces served at room temperature**

◊ Can be prepared gluten free ⊕ We proudly fry this item with Zero Transfat Oil

"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

COMBINATION ENTREES

8 oz. Chuck Filet and Tempura Shrimp demi glace, béarnaise and raspberry wasabi paint. 25.99

Slipper Lobster Stir Fry and Skewered Medallions of Beef 4 oz slipper lobster meat, sautéed with garlic and Asian vegetables, finished with eel glaze and served with garden vegetable rice pilaf, and a 6 oz skewer of blackened tenderloin tips. 25.99

⊛ **Salmon Oscar** twin 4 oz salmon medallions on dual crab cakes topped with asparagus tips and surimi crab, then finished with hollandaise sauce. Served with garlic smashed potatoes. 22.99

Panko Crusted Perch 7 oz yellow lake perch, encrusted with Japanese bread crumbs, flash fried, and served with a Cajun cream sauce and garlic smashed potatoes. 19.99

◊ **Chargrilled Mahi Mahi** with pineapple ginger sauce and mango salsa. Served with garden vegetable rice pilaf. 19.99

⊕ **8 Fried Jumbo Shrimp** with raspberry wasabi sauce and garden vegetable rice pilaf. 18.99

◊ **Ribs** slow wood smoked St. Louis style barbecue ribs. Half Slab 16.99 Full Slab 24.99

◊ **Lamb Rack Chops** three luscious lamb rack chops, marinated in garlic, olive oil and Worcestershire sauce, grilled to your liking and served on a bed of sautéed collard greens with wild mushroom marsala sauce. 29.99

 ◊ **Prime Rib of Beef Au Jus** 12 oz. prime rib served with a side of au jus and freshly ground horseradish. 26.99

◊ **Dual Medallions of Beef** twin 3 oz. filets on a bed of parmesan red pepper pesto gnocchi, roasted peppers and grilled portabella mushroom, finished with a brandied demi glace and béarnaise sauce. 22.99

⊛ ◊ **14 oz. New York Strip** served with bernaise and zip sauces, sautéed organic carrots and collard greens, then topped with béarnaise sauce. 25.99

⊛ **Filet Oscar** twin 3 oz. medallions on dual crab cakes topped with asparagus tips and surimi crab then finished with hollandaise sauce. Served with garlic smashed potatoes. 24.99

◊ **Grilled Sirloin** 12 oz. grilled sirloin topped with mushrooms, onions, and demi glace. 22.99

◊ **Blackened Ahi Tuna** with cajun lobster sauce. Served with garden vegetable rice pilaf. 24.99

◊ **Blackened Tilapia** with caper tomato butter sauce and garden vegetable rice pilaf. 15.99

⊕ **Redwood Special Porter Fish & Chips** 14.99

◊ **Mediterranean Chicken** grilled chicken breast topped with roasted peppers, garlic, and spicy tomato olive sauce. 17.99

◊ **Raspberry Chicken** grilled chicken breast served on a bed of raspberry sauce, sautéed Asian vegetables and mango salsa. 17.99

◊ **Grilled or Blackened Chicken Breast** with side choice and fresh fruit cup. 12.99