

BREAD IS SERVED UPON REQUEST.



Signature Menu

PLATES MEANT TO BE SHARED

CHEF'S CHOICE

Truffle Potato Wedges with parsley, parmesan cheese tossed with truffle oil and served with sriracha mayonnaise and cucumber wasabi ranch. 7.99

◇ **Stuffed Mozzarella "Burrata"** fresh mozzarella stuffed with ricotta cheese, sliced tomatoes, balsamic glaze and basil threads. 13.99

Beer Steamed Mussels 1 lb New Zealand Half Shells sautéed with, garlic, shallots, Redwood house beer, heavy cream and butter. 13.99

◇ **Herb Encrusted Tuna** 4 oz sashimi grade tuna steak, accompanied with wasabi, light soy sauce, and pickled ginger. 14.99. Add Seaweed Salad for 1.99

◇ **Dips & Spreads** roasted garlic hummus, fiery feta spread, and boursin dip served with grilled herbed crostini points. 10.99

◇ **Garlic Saffron Mussels** with roasted garlic, onions, tomato saffron sauce, fresh parsley and toasted garlic bread. 11.99

Grilled Crab Cakes topped with Cajun remoulade sauce. 13.99

◇ **Oven Baked Brie** topped with pear almond jam and served with ciabatta points. 10.99

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. 13.99

◇ **Blackened Tenderloin Steak Tips** lightly blackened then served with Dijon cream, balsamic glaze and fresh pico de gallo. 13.99

Cheese Bruschetta with Roasted Garlic housemade french battard loaves, seasoned olive oil, marinated tomato, fresh mozzarella and basil threads. 10.99 Add steak tips for 7.99

Mediterranean Flatbread with hummus, roasted pepper, marinated tomatoes, olives, mozzarella cheese and fresh basil threads. 9.99 Add chicken 1.50

Calamari Fritti lightly dusted calamari strips, flash fried and served with Cajun remoulade and cherry peppers. 13.99 With spicy Creole caper sauce 14.99

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. 11.99 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 11.99

Pot Roast Quesadillas slow cooked shredded beef, with cheddar jack cheese, and green onions. Served with pepper jack cheese sauce, fresh pico de gallo and sour cream. 12.99

SOUPS

Steak Tip Chili slow cooked house made chili with sirloin tips and five bean blend. cup 3.59 bowl 5.99

House Beer & Onion Soup wood fire baked, with fresh croutons, colby jack cheese and provolone cheese. 5.29

Soup of the Day cup 3.59 bowl 4.99 **Gluten Free Soup** cup 3.59 bowl 4.99

RAW BAR AND FUSION SUSHI

Available Daily After 4 p.m. Sunday All Day

CHEF'S CHOICE

◇ **Oysters on the Half Shell** Half Dozen 14.99 - One dozen - 26.99 Served with cocktail and horseradish sauces, fresh lemon and saltine crackers.

Tuna, Cucumber & Avocado Napoleon Fresh saku tuna, diced and mixed with fresh cucumber, fresh avocado, scallions and spicy sweet soy sauce, then layered between wonton chips. 14.99

Sashimi Choices Salmon • Smoked Salmon • Tuna 15.99

Sushi Rolls Traditional served with pickled ginger, light soy sauce and wasabi. Shrimp Tempura • California • Spicy Tuna • Tuna • Shrimp • Smoked Salmon • Ebi • Caterpillar • Daybreak 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. 12.99

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. 15.99

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. 15.99

REDWOOD SIGNATURE ROLL PLATTERS

T and T Tuna and Rice Tower with tuna, cucumber and tobiko roll topped with sriracha mayonnaise and eel sauce 19.99

Twin Rolls Spicy Tuna & Shrimp and Smoked Salmon & Cream Cheese Roll with sriracha mayo and eel glaze 19.99

Green Envy Tuna, Salmon, Wasabi Pea Crunch, Asparagus with wasabi ranch and green goddess dressing 16.99

The Veggie Micro Sprouts, Cucumber, Asparagus, Avocado and Carrots topped with green goddess dressing 12.99

Surf and Turf Pan seared filet of beef with wasabi yuzu sauce and spicy crab roll 19.99

Tuna Napoleon and Smoked Salmon Roll 18.99

Crab Tower and California Roll Spicy Crab Tower with Traditional California Roll 18.99

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 shredded mozzarella. 17.99

Margherita olive oil, marinated tomatoes, fresh basil, and fresh mozzarella. 17.99

Create Your Own Pie 16.99

Sauces: choose one - pizza sauce, pomodoro sauce, cayenne sauce, alfredo sauce, herbed olive oil, chipotle ranch, barbecue sauce or 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, shrimp, 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**

CHEF'S CHOICE

Mac and Cheese Pizza ditalini pasta tossed with herbs and spices, bacon, colby jack cheese and alfredo sauce. 14.99

Barbecue Chicken grilled chicken, red onions, green peppers, barbecue sauce, and mozzarella cheese. 15.99

Diablo mesquite chicken, baby shrimp, jalapenos, red and green bell peppers, cayenne pepper sauce, and mozzarella cheese 17.99

Spicy Shaved Prime Rib, Mushrooms, and Onion with herbed cheese steak sauce, shaved prime rib, red onions, mushrooms, cherry peppers and mozzarella cheese. 20.99

THE MAIN EVENT

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

Main Event Entrees are served with Redwood Salad and White Cheddar Mashed Potatoes. Upgrade to Caesar or Wedge salad 1.99

ALL STEAKS SERVED WITH DEMI GLACE

FROM THE TENDERLOIN

- ◇ 6 oz Filet Mignon 29.99
- ◇ 8 oz Filet Mignon 31.99
- ◇ 10 oz Filet Mignon 37.99
- ◇ 12 oz Filet Mignon 41.99

FROM THE LOIN

- ◇ 14 oz New York Strip 29.99
- ◇ 12 oz Delmonico 29.99
- ◇ 20 oz Bone In Ribeye 48.99
- ◇ 12 oz Sirloin 25.99

SPECIALTY CUTS

- ◇ 12 oz Prime Rib of Au Jus 29.99
- ◇ 18 oz T-Bone 41.99
- ◇ 24 oz. Porterhouse 44.99



Black & Blue — seared raw 110° • **Rare** — cold, purple center 120° • **Medium Rare** — warm, red center 130°
Medium — hot, pink center 140° • **Medium Well** — slightly pink 150° • **Well Done** — hot, gray center 160°



STEAK ENHANCEMENTS 1.99

Grilled Mushrooms • Grilled Onions • Sautéed Truffled Wild Mushrooms • Crumbled Blue Cheese • Garlic Butter • Blackened
7 Pepper Blend Seasoning • Hollandaise Sauce • Béarnaise Sauce

Loaded Baked Potato 2.99 • Parsley Truffled Potato Wedges 2.99 • Oscar Style 4.99

STEAK AND SIGNATURE ACCOMPANIMENTS

4 Grilled or Blackened Sea Scallops 10.99 • **5 Hand Dipped Fried Shrimp** 8.99 • **1 Grilled Crab Cake** 7.99

SIGNATURES

Signatures are served with Redwood salad and choice of side: White Cheddar Mashed Potatoes, Vegetable Rice Pilaf, Seasonal Vegetables, Flavored Fries or Sweet Potato Fries. Upgrade to Loaded Baked potato or Truffle Potato Wedges for 2.99, Caesar or Wedge salad 1.99

Redwood Signature Pot Roast roasted sirloin, braised root vegetables, white cheddar mashed potatoes and Redwood's roasted gravy. 21.99

✦ **Filet Oscar** twin 3 oz. medallions on dual crab cakes topped with asparagus tips and surimi crab then finished with hollandaise sauce. 27.99

◇ **Prime Melt** 10 oz. prime rib cut prepared medium to well only with au jus, grilled mushrooms, onions and melted Swiss. 27.99

◇ **Herbed Encrusted Ahi Tuna** 8 oz sashimi grade tuna, served with wasabi and soy sauce. 25.99

◇ **Bacon Wrapped Sea Scallops** with shallot honey bourbon sauce. 28.99

◇ **Cedar Plank Salmon** 8 oz. baked Atlantic salmon topped with sautéed Asian vegetable blend and finished with a balsamic glaze. 24.99

CHEF'S CHOICE

◇ **Chilean Sea Bass** Oven baked with olive oil, red onions, roasted bell peppers, and marinated tomatoes. 30.99

✦ **Salmon Oscar** twin 4 oz salmon medallions on dual crab cakes topped with asparagus tips and surimi crab, finished with hollandaise sauce. 25.99

Tempura Fried Perch 7 oz yellow lake perch, dipped in tempura batter & deep fried. Served with tartar sauce. 20.99

Short Ribs with truffled mushrooms and Porter gravy. Served with mashed potatoes. 27.99

◇ **Ribs** slow wood smoked St. Louis style barbecue ribs. Half Slab 19.99 Full Slab 26.99

◇ **Pork Osso Buco** with mushroom sherry sauce and vegetable risotto. 25.99

Raspberry Chicken grilled chicken breast served on a bed of raspberry sauce, sautéed Asian vegetables. 18.99

◇ **Grilled or Blackened Chicken Breast** with side choice and fresh fruit cup. 13.99

☺ **Redwood Special Porter Fish & Chips** 15.99

☺ **8 Sweet Chili Shrimp** sauteed shrimp in a sweet chili sauce with Asian sautéed vegetables and rice pilaf. 19.99

◇ **Chargrilled Mahi Mahi** with cajun cream. 20.99

PASTA AND GRAINS

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

Add your favorite protein: 8 oz. Grilled Chicken Breast 7.99, 4 oz. Sashimi Encrusted Tuna 11.99, 7 oz. Steak Tips 9.99, 5 Grilled or Blackened Shrimp 8.99, 8 oz. Atlantic Salmon 9.99

Pot Roast Layered Lasagna lasagna pasta layered with slow cooked pot roast, pomodoro sauce, and shredded mozzarella. 17.99

◇ **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. 23.99

Chicken or Shrimp Alfredo garlic, shallots, mushrooms, tomatoes, and spinach tossed with fettuccine then topped with a grilled chicken breast or shrimp. 20.99

CHEF'S CHOICE

◇ **Chicken Valpolicella** Breast of chicken, dredged with seasoned flour, sautéed in olive oil, garlic, tomatoes, pesto, butter, parmesan cheese and finished with valpolicella wine. Served on a bed of pesto flavored linguine. 20.99

Tender Tip Pasta sautéed tenderloin tips with roasted garlic, tomatoes, mixed mushrooms, and demi glace. Served on a bed of pesto flavored linguine. 21.99

Chicken Picatta with capers, onions, artichokes, mushrooms in a lemon white wine butter sauce drizzled over linguine pasta. 19.99

◇ **Wild Mushroom & Spinach Risotto** mixed wild mushrooms, creamy Arborio rice, chives, fresh parsley, and fresh organic baby spinach. 18.99

◇ **Oven Baked Pasta and Cheese** with colby jack cheese and rich Alfredo sauce then topped with an herbed breadcrumb crust and baked. **Choose two items: bacon, sausage, pepperoni, spinach, tri-colored peppers, tomatoes, wild mushroom blend, artichokes.** 16.99

✦ Hollandaise and Bernaise sauces served at room temperature

◇ Can be prepared gluten friendly ☺ 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."

REDWOOD STEAKHOUSE & BREWERY • 5304 GATEWAY CENTER DRIVE FLINT MI 48507 • www.RedwoodSteakhouseAndBrewery.com