

--STARTERS & SALADS--

Chorizo Sausage Bites On grilled French bread with arugula, goat cheese, & a smokey roasted red pepper sauce 7.95

Artichoke Pâté Parmesan & artichoke pâté served chilled or baked with French bread 7.95

Cheese Plate An assortment of gourmet cheeses Ask your server for today's selection 9.95

Marinated Olives 3.95

Redwood Room Salad Red leaf, sunflower seeds, croutons, red onion, Dijon vinaigrette 3.95

Spinach Salad Gorgonzola, mushroom, onion, sunflower seed, sweet or spicy dressing 5.95

"The" Tomato Basil Soup Cup 3.95 Bowl 4.95

--REDWOOD ROOM PIZZAS --

All 14 inch pizzas made with hand tossed crust, made-daily in-house fresh mozzarella, and just the right amount of fresh crushed tomato sauce!

American Pepperoni, Sausage, Crimini Mushrooms, Red Onion 15.95

Italian Sausage with Grilled Artichokes and Mushrooms 14.95

Applewood Applewood Bacon, Mushrooms, Mozzarella, Gouda 14.95

Greek Chicken Breast, Feta, Kalamata Olives, Cherry Tomato, fresh Spinach, Red Onion, Oregano 14.95

Margherita fresh Mozzarella, imported Italian Crushed Tomato Sauce, fresh Basil 12.95

The Spaniard Chorizo, Sundried Tomatoes, Mozzarella, Roasted Red Peppers, Goat Cheese, and Basil 15.95

FEATURED ENTREE:

Fresh Atlantic Roasted Salmon with a light lemon tomato cream sauce, rice, & vegetable. Served with our house salad. 15.95

--ENTREES--

Apple Cider Pork over mashed potatoes. A signature dish of the Redwood Room. 15.95

Redwood Room Tuna Yellow Fin Tuna grilled rare then topped with a sundried tomato caper vinaigrette. Served with house rice. 13.95

Filet Wellington Petite filet mignon ladled with a red wine mushroom sauce and wrapped with a buttery puff pastry and baked. Served with mashed potatoes. 19.95

Bacon-Wrapped Fresh Scallops Fresh large sea scallops flown in fresh from New England, wrapped in bacon, and baked. Served with a maple cream sauce and house rice. 17.95

Fresh Atlantic Roasted Salmon with a light lemon tomato cream sauce, rice, & vegetable. 15.95

Creamy Cajun Sauté Shrimp, Andouille and garlic sausages, and a Cajun cream sauce over rice. 14.95

Chicken Basillini A Sweeter Favorite! Chicken sautéed with mushrooms and fresh basil, sweet honey sesame cream sauce, and linguini. 14.95

Butternut Squash Ravioli Made from scratch pasta stuffed with roasted squash then tossed in a sage butter wine sauce and topped with walnuts, bacon, and Parmesan cheese. 13.95

True Natural Bavette Steak

This cut is named for the French method of production and rivals the tenderness of a filet, but packs a ton of flavor! Chef recommends a medium rare temperature. Served with grilled asparagus and grilled fingerling potatoes. 19.95

Spaghetti and Meatballs Hand pattied veal, pork, and beef meatballs seasoned with a Sicilian spice mix, then served over a fresh Alta Cucina tomato sauce, angel hair pasta and freshly grated parmesan. 14.95

