## **APPETIZERS**

**Shrimp And Chorizo Skewers** Black Tiger shrimp wrapped around Spanish chorizo sausage served with a side of creamy lemon garlic aioli. \$7.95

**Bruschetta** Toasted French bread topped with local grape tomatoes, fresh basil, and Parmesan cheese. Finished with balsamic vinegar. \$7.95

**Risotto Fritters** Spheres of Arborio risotto with a gooey center of smoked mozzarella and a crispy exterior of panko breadcrumbs. Served with a creamy artichoke tomato sauce. \$8.45

**Artichoke Pate** A creamy blend of artichokes Parmesan cheese and green onions. Served chilled or baked with slices of French bread \$6.95

**Skordalia** A blend of roasted red peppers, red potatoes, garlic, toasted almonds, and French bread. Served with a fresh Great Northern bean salad and slices of French bread. \$6.95

## **SALADS & SOUP**

**Redwood Room Salad** Red leaf lettuce, sunflower seed, red onion, Parmesan cheese, house baked croutons and Redwood Room Dijon vinaigrette **Small** \$3.95, **Large** \$5.75

**Spinach Salad** Fresh spinach, Gorgonzola cheese, mushroom, bacon, onion, sunflower seed, Parmesan, and house baked croutons with choice of spicy and sweet sesame dressing. **Small** \$5.95, **Large** \$7.25

Tomato Basil Soup Cup \$3.95, Bowl \$4.95 Soup of the Day Cup \$3.95, Bowl \$4.95

## **GOURMET PIZZAS**

Redwood Room pizzas are made with a hand tossed basil & oregano crust and freshly grated mozzarella, provolone, & Parmesan. 15 inches

**Buffalo Chicken** A house made blue cheese sauce, spicy Buffalo chicken, and green onions. All topped with a sweet and fresh raspberry sauce. \$ 16.95

**Marsala Mushroom** Marsala reduction cream sauce layered with savory crimini mushrooms sautéed in a sweet marsala wine and fresh herbs, finished with fresh green onions and basil. \$16.95

**Mediterranean** House red sauce, artichokes, prosciutto ham, kalamata olive, feta cheese, and red onion. \$14.95

**Italian** House red sauce, Italian sausage, pepperoni, and red onion. \$14.95

**Margherita** House red sauce, fresh roma tomatoes, and fresh basil. \$14.95

2/28/2013

TONIGHT'S SPECIAL & FEATURED WINES

Thai Fusion Pizza House made pizza crust brushed with garlic infused oil. Topped with shredded cheddar cheese, sriracha chicken, smoky bacon bits, and julienne red onions. Finished with a creamy peanut sauce, pickled red peppers, and fresh cilantro. \$16.95

**Provence Chicken** A pan seared Frenched chicken breast on top of an island of creamy mashed potatoes and surrounded by a creamed leek sauce. All topped with a savory roasted red pepper tapenade. \$14.95

## **ENTRÉES**

All begin with Redwood Room infused olive oil, Parmesan cheese, and French bread.

**Apricot Glazed Duck** A Pekin duck breast served with a cranberry cream sauce and blue cheese mashed potatoes. \$16.95

**Dijon Angus Flank Steak** Slices of Angus flank steak topped with a savory wild mushroom and arugula salsa and served with a roasted red pepper stuffed with local grape tomatoes, garlic, onions, basil, and feta cheese \$14.95

**Apple Cider Pork** Tender pork medallions sautéed with apple cider, brown sugar, and smoked bacon. Served with mashed potatoes \$13.95

**Creamy Cajun Sauté** Local Andouille sausage, garlic sausage, Black Tiger shrimp, parmesan, and green onion served over Redwood Room house rice \$13.95

**Chicken Milanese** Panko and Parmesan crusted chicken breasts topped with a beurre blanc sauce served with garlic fettuccine. \$14.95

Chicken Basilinni Sautéed chicken and mushrooms tossed with a creamy sweet sesame sauce and linguini garnished with Parmesan cheese and fresh basil. This is a sweet dish! \$13.95

**Shrimp Risotto** Arborio rice cooked in our house made chicken stock tossed with Black Tiger shrimp, sweet corn, pancetta, cream and fresh basil. \$13.95

**Shrimp Fettuccini** Black Tiger shrimp tossed with a creamy sauce and garlic fettuccini. Sprinkled with grated aged Parmesan. \$14.95

**Cracked Pepper Salmon** Fresh Atlantic salmon filet brushed with rosemary & garlic infused olive oil. Served with a creamy dill sauce and Redwood Room house rice. \$14.95

**Ahi Tuna** Wild caught sashimi tuna seared rare served with a sun dried tomato caper relish and house rice. \$13.95

