



Dine-In Only

Dinner Only

Dinner - \$38

Appetizer (choose one):

Risotto Fritters: Spheres of Arborio risotto with a gooey center of smoked Gouda and a crispy exterior of panko breadcrumbs. Served with a creamy artichoke tomato sauce.

Carne Asada Sliders: Marinated flank steak seared medium thinly sliced served on flour tortillas with arugula, red onion, cotija and salsa roja.

Large Redwood Room Salad: Red leaf lettuce, sunflower seed, red onion, Parmesan cheese, house baked croutons and Redwood Room Dijon vinaigrette. (GF)

Entrée (choose one):

Boursin Chicken: Chicken breast stuffed with Boursin cheese and herbs, served with house rice and covered in a mushroom-tomato cream sauce. Finished with fresh basil.

Apple Cider Pork: Tender pork medallions sautéed with apple cider, brown sugar, and smoked bacon. Served with mashed potatoes. (GF)

Chicken Milanese: Fried crispy chicken breast and garlic fettuccini noodles served with a beurre blanc sauce.

Vegetable Curry: A blend of summer vegetables tossed in a coconut curry sauce served on jasmine rice. Topped with a creamy yogurt sauce. (GF)

Dill Salmon: Seared fresh Atlantic salmon with a creamy dill aioli. Accompanied with sautéed asparagus and house rice. (GF)

Dessert (choose one):

Madagascar Vanilla Crème Brulee: Served with house made raspberry sauce. (GF)

Chocolate Peanut Butter Pie: Served with chocolate sauce and a sprinkle of peanut butter powder.

