

REDWOOD STEAK HOUSE

Appetizers

Jumbo Shrimp Cocktail 10.99

Peel & Eat Shrimp 6.99

**Hand Dipped Onion Rings or
Mushrooms** Side 5.99 Platter 9.99

Herring 'n Cream Sauce 4.99

Mozzarella Cheese Sticks 4.75

Escargot In a blend of butter, garlic & fresh parmesan served in a mushroom cap with garlic bread 9.99

Mussels w/honey, onion, and garlic sauté 9.99

Baked French Onion Soup
Smothered with cheese 4.99

Crab Cake Our own...with lemon dill sauce 7.99

Cocktail Suggestions

Strawberry Daiquiri

Delicious blend of Rum, Strawberries & Lemon 4.95

Pina Colada

A tempting Coconut, Rum & Pineapple mixture 4.75

Strawberry Colada

Strawberries, Coconut, Rum and Pineapple blended for a delicious treat 5.00

Margarita

Tequila, triple sec & Lemon served in a salt-rimmed glass on the rocks or frozen 4.75

Spanish Coffee

Bold Brandy, Cointreau, Tia Maria & sweetness of a senorita's kiss 7.00

Lynchburg Lemonade

Jack Daniels & lemonade 4.25

Jamaican Coffee

Tropical Cinnamon, Tia Maria and a seafarer's ration of Demon Rum! 6.00



The Charcoal Pit

*Prepared Over pure Hardwood Charcoal
No gas or any other artificial means are used...
our secret to great steaks every time!!*

Add three jumbo shrimp to any entrée 4.99

Rib Eye

Twelve ounces of charcoal broiled Rib Eye Steak* 22.99

Beef Tenderloin

Six ounce Tenderloin* charcoal broiled 20.99

T-Bone Steak

Our one pound T-Bone Steak* 26.99

New York Strip 10 oz. 20.99

Pork Chops

Two giant center cut Chops* served with applesauce 21.99

**Senior Portion (1 chop) 14.99*

Surf & Turf

Lobster & Tenderloin

Cold water Lobster tail with drawn butter paired with a charbroiled tenderloin* cooked to order 42.99

Alaskan King Crab & Tenderloin

Split for easy access, paired with a mouthwatering tenderloin* 42.99

Shrimp & Tenderloin

Hand dipped shrimp deep fried golden, paired with a charbroiled tenderloin 26.99*

www.theredwoodsteakhouse.com • (989) 786-4600

If separate checks are necessary, they may take additional time. Due to our current market conditions, prices may vary...

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.

Great Salads

Pecan Crusted Chicken Salad

Garden mix of greens, sun-dried cherries, red onion, cherry tomatoes and pecans mixed with cherry vinaigrette 16.99

Marinated Steak Salad

Crisp romaine, parmesan, red onions, tomato, pepperoncinis, croutons atop tender slices of steak* with Caesar dressing 16.99

Caesar Salad

Crisp romaine with fresh parmesan, croutons and creamy Caesar dressing 7.99
w/Chicken 11.99 w/Shrimp 16.99

Spicy Chicken Salad

Tortilla chips, lettuce, tomatoes, cheese, scallions & strips of spiced chicken 11.99

Redwood Specialties

Sweet Habañero Chicken

Tender seasoned breast on a bed of rice pilaf, broiled or grilled with vegetable 13.99

Almond Chicken

Dipped in batter, lightly fried and served on a bed of rice pilaf with almond sauce and vegetable 14.75

Sweet & Sour Chicken

Breast of chicken hand dipped with Pennie Render's original recipe served over rice pilaf with vegetable 13.99

Liver & Onions

Tender young beef liver* prepared with sweet fried onions with vegetable 12.99 *Senior Portion 9.50

Chicken Fettuccini Alfredo

Includes a tossed salad or cup of soup 15.99

Fettuccini topped with our meat sauce.

Includes a tossed salad or cup of soup 9.99

DAILY SPECIALS

Tuesday & Friday Our Famous Fish & Chips

Choice of Premium Icelandic Cod,
Lake Perch or Whitefish & Chips 10.99

*Senior Portion 7.99

Cheese & Crackers 2.95

Wednesday Jumbo Shrimp

Hand dipped & deep fried 14.99

*Above specials served with fries,
homemade corn muffin & coleslaw*

Thursday/Saturday Roast Prime Rib of Beef

Au Jus (10 oz.) 20.99



Little Wranglers

(children's menu)

Chicken Fingers & Fries 5.99

Grilled Cheese & Fries 5.99



~ Seafood ~

Premium Icelandic Cod

Your choice of broiled or deep-fried 15.99

*Senior Portion 10.99

Parmesan Icelandic Cod 16.99

*Senior Portion 11.99

Broiled Lobster Tail

Two Lobster tails broiled to a golden yellow,
served with drawn butter 49.99

One Lobster Tail served with drawn butter 29.99

Jumbo Shrimp

Your choice of:

- Hand Dipped & deep-fried Golden
- Sweet & Sour with Pennie Render's Original sauce
- Sautéed in a light garlic butter 18.99

*Senior Portion 11.99

Alaskan King Crab Legs

Split for easy access, served with drawn butter 42.99

Lake Perch Fillets

Perch fillets pan seared with a light seasoning,
served with lemon and tartar 19.99

Habañero Salmon

Tender filet, broiled and served over rice pilaf
with a sweet habanero sauce 23.99

Frog Legs

Medium size, tender & tasty, sautéed in garlic butter or
dipped in a light batter & fried;
served with tartar sauce and lemon wedge 13.99

Fisherman's Platter

Tasty shrimp, bay scallops, white flaky cod &
perch deep fried golden 22.99

Mackinaw Whitefish

Fresh when Available

Lake Superior Whitefish fillet broiled to perfection.
Served with our own tartar sauce and lemon wedge 17.99

*Senior Portion 12.99

Whitefish Lemon Pepper

with fresh lemon & ground pepper 18.99

Parmesan Whitefish

Encrusted in fresh parmesan and light seasonings 18.99

Crab Cakes (seasonal)

Our own....served with lemon dill sauce 17.99

Bay Scallops

Tender scallops delicately breaded and deep-fried
served with lemon wedge and our own tartar sauce 15.50

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