

# REDWOOD

STEAKHOUSE & BAR

We are excited to introduce Redwood Steakhouse & Bar in Camrose.  
Please enjoy a sneak peak of what we have in store!

## Starters

### CRAB CAKES \$10

Alaskan crab meat, marinated in fresh herbs & spices, panko breaded, chipotle aioli & sweet chili glaze

### CLASSIC STAGEWEST CAESAR

#### STARTER: \$7 ENTRÉE: \$11

Romaine lettuce, bacon, Parmesan cheese garlic croutons, Stagewest Caesar dressing

### C.B.A CHOPPED \$18

Chicken, bacon & avocado, blended with tomatoes, fresh greens & feta cheese. Drizzled with garlic herb vinaigrette

### ELEVATE YOUR SALAD WITH:

Chargrilled chicken (5oz): \$6

Grilled or Cajun Salmon (4oz) \$6

Sauteed shrimp \$6

## Kid's Menu \$9

### GRILLED CHEESE

Made on white or whole wheat bread

### CHICKEN FINGERS

Three crispy fingers, plum sauce & ranch

### POGO'S

5 mini pogo sticks, mustard & plum sauce to dip

All kids meals come with choice of:

French fries, carrot & cucumber sticks, greens or Caesar salad



## Entrees

### N.Y. STRIPLOIN (8OZ) \$29

Aged Sterling Silver Striploin, char-grilled with coarse salt & cracked pepper.

### RIBEYE (12OZ) \$36

Beautifully aged & marbled, grilled to perfection, rested with garlic butter

### ADD ON

Sauteed mushroom blend \$4

Jumbo Tiger Prawn slow poached in butter and garlic \$3.50/ea

Baked lobster tail finished with herbs & drawn butter \$16

1lb crab legs \$26

### SHORTRIB \$29

Long braised in housemade stock. Finished with caramelized onions & roasted garlic

### CHICKEN CORDON BLUE \$31

8oz supreme, stuffed with black forest ham & boursin, swiss & gruyere cheese, pan seared, finished with tomato compote

### CAJUN SALMON \$34

8 oz. Cajun dusted salmon filet, seared in lemon caper butter

### WHISKEY JACK RIBS \$23

Slow-braised Baby Back Ribs in a whiskey BBQ sauce

### ALBERTA LONGHORN \$18

Hand pressed Sterling Silver beef, caramelized B.B.Q onions, double smoked bacon, Cajun dusted onion ring, and applewood smoked cheddar served with fries or Redwood greens

Add on: gravy \$1.50

Sub: sweet potato fries \$2 or Caesar salad \$2

### SIDE DISHES

All steaks & entrees choice of two sides: Honey butter roasted carrots, Brussel sprouts with seared walnuts and smoked bacon, Boursin smashed potatoes, wild rice, or chipped fries

**All entrées begin with our signature fresh baked pretzel & chef's triple mustard sauce**



## Starters

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### **GARLIC FOCOCIA BREAD (2) \$3**

Add cheese - \$3

### **CRISPY FRIED PICKLES \$9**

Half dozen breaded dill pickle spears, fried until golden. Served with roasted garlic and onion sour cream dip.

### **FRIED MOZZA STICKS \$10**

Five fried gooey cheese sticks served with a spiced tomato jam.

### **STICKY DRY RIBS \$11**

Fried sea salt & cracked black pepper rib bites, glazed with a sweet chili soy.

### **BUCKET OF RIBS \$15**

Slow braised baby back rib fingers, tossed in lemon pepper with veggies & dip.

### **JOKER'S WINGS \$15**

A full pound of mouthwatering jumbo chicken wings, with veggies & dip. Your choice of sauce: hot, buffalo, dill pickle, salt & pepper, honey garlic, regular BBQ, Cajun brown sugar, sweet chili soy, or dusted bacon mushroom

### **NACHO GRAVEYARD \$16 1/2**

Corn tortilla chips, Layer after layer of mozzarella, cheddar & Jack cheese, Pico de Gallo, jalapeno peppers, olives & green onions, with the salsa & sour cream sidekick

### **FRIED CHICKEN FINGERS \$15**

Buttermilk soaked strips of chicken, tossed in seasoned flour & fried to golden. Fries & plum sauce come with these crunchy bites

### **JALAPENO & CHEESE POPPERS \$10**

Six deep-fried stuffed jalapenos - three with cheddar and three with cream cheese. Served with Franks' sour cream

### **YIN YANG PLATTER**

**Construct your platter to everyone's liking. It's a tasty win for all (\$15 minimum)**

Fried pickles \$1.25

Jalapeno poppers (cream cheese or cheddar) \$1.50

Six wings \$7

Cajun Potato Chips & Dip \$5

Baby Back Rib fingers \$2

Taco (baha fish or southern chicken) \$5

Sticky dry ribs (half-order) \$5

Nachos, cheese & salsa \$5

Mozza sticks \$1.50

Chicken fingers \$2

Fresh veggie sticks \$4

Choice of three sauces \$1

Frank's sour cream, sweet chili soy, buffalo, sour cream & onion, spiced tomato jam, ranch

## Mains

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### **COUNTRY COBB \$15**

Fresh greens, grilled chicken, cucumber, peppers, red onion, bacon, boiled egg & cheese blend. Your choice of dressing.

### **HOT BEEF / HAMBURGER \$15**

Your choice of a Sterling Silver 8oz burger or slow roasted beef, on white, brown or rye bread with onion frites & topped with gravy.

### **TENDER TIP PHILLY \$18**

Sterling Silver tenderloin tips, sautéed onions & peppers, blended with cheese & mushrooms layered on a pretzel loaf with BBQ sauce.

### **STEAK-IN-SANDWICH \$19**

Finished atop toasted focaccia bread, 6oz Sterling Silver Alberta steak, onion frites, sautéed mushroom blend with horseradish aioli on the side

### **CLASSIC DEN DIP \$17**

Slow roasted beef, onion frites & melted cheddar served on a pretzel loaf with Au jus.

### **TURKEY TRIPLE DECKER \$16**

Fresh roasted white and dark turkey meat, crisp bacon, tomatoes, lettuce & caramelized onions, avocado with mayo.

### **TACOS \$15 FOR 3**

BAHA FISH: Slaw, Pico de Gallo, chipotle lime, cilantro

SOUTHERN CHICKEN: Slaw, Pico de Gallo, chipotle lime, cilantro

### **CAESAR CHICKEN WRAP \$16**

Breaded fried chicken rolled up with crisp romaine, bacon & Parmesan - with our signature Stagewest dressing.

**Sandwiches & burgers are served with choice of soup of the Day, fries or green salad.**

**Substitute Caesar salad, sweet potato fries, onion rings or poutine \$2**

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### **FISH AND CHIPS & VINEGAR**

#### **1 PIECE \$13 | 2 PIECE \$17**

Tender cod, dipped in a malt vinegar-infused Tempura batter, fried til crisp & moist. Fresh hand-cut fries, caper pickle tartar sauce - and don't forget the pickled slaw.

### **BUFFALO CHICKEN "MAC & CHEESE" \$18**

Our southern buttermilk fried chicken, tossed in buffalo sauce, broken up over a rich mac & cheese, baked with bacon dust & cheese curds. Served with garlic toast.