



Appetizers

NACHOS 19

Crispy corn chips, diced tomato, jalapeños, diced peppers, green onions, mixed cheese and served with sour cream and salsa. **Add chicken 5 Add guacamole 3**

CHICKEN WINGS 18

1 pound of our hand-breaded crispy wings tossed in your choice of bourbon BBQ, honey garlic, hot or buffalo sauce, or get them tossed with lemon pepper.

CHICKEN QUESADILLA 16

Grilled chicken, triple blend cheese, red onion, bell pepper and tomato in a flour tortilla toasted golden brown and topped with green onion. Served with sour cream and salsa.

SOUP OF THE DAY 12

Ask you server for today's selection.

MUSSELS GFO 16

Atlantic blue mussels sautéed with white wine, garlic cream and diced red onion. Served with garlic bread.

SEAFOOD CHOWDER 22

Haddock, lobster, scallops, shrimp, mussels bacon, potatoes, cream and dill. Served with our house-made cheddar scone.

WARM LOBSTER DIP 19

Five-cheese lobster dip with spinach and artichoke served with garlic naan. **Add extra naan 3**

Salads

CAESAR SALAD GFO 14

Romaine, bacon, croutons and Parmesan with house-made roasted garlic dressing. **Add chicken breast 5**

CHOPPED SALAD 22

Spring mix, bacon bits, diced tomato, cheese blend, green onions, cucumber and hardboiled egg. Tossed in a buttermilk chive dressing and topped with crispy fried chicken.

BEET & GOAT CHEESE SALAD GF 15

Tender greens tossed in house made honey Dijon and red wine vinaigrette. Topped with crumbled goat cheese, poached beets and candied walnuts.

Add chicken breast 5 Grilled salmon 10

Pasta

***All pastas include garlic bread.**

THREE-CHEESE RAVIOLI 18

Fresh ravioli tossed in our house tomato sauce and garnished with Grana Padano and chives.

BEEF TAGLIATA FETTUCCINE 27

Sautéed steak and mushroom medley with fresh egg fettuccine, brandy demi-glace, cracked black pepper and a hint of cream, garnished with Grana Padano and chives.

CURRY CHICKEN PENNE GFO 18

Sautéed chicken in curry cream sauce, topped with toasted coconut and chives.

SEAFOOD FETTUCCINE GFO 28

Shrimp, scallops and lobster sautéed in a dill cream sauce. Served on egg fettuccine and topped with fresh dill.

GF - Gluten Free | GFO - Gluten Free Option

Your health and safety are important to us. If you have a food allergy or special dietary requirement, please inform your server prior to ordering, and we will do our best to assist you.

Sandwiches & Burgers

Sandwiches & burgers served with choice of fries, mashed potato or soup. Sub house salad or Caesar salad 2.50, sweet potato fries or onion rings 3.50, chowder 7, Beyond Meat burger 4.50.

CLASSIC REDWOOD BURGER GFO 17

Our house-made chuck patty on a traditional bun with our signature sauce, lettuce, tomato, red onion and pickle.

Add bacon or cheddar cheese 2

MAPLE BURGER 19

Our house-made chuck patty topped with Canadian cheddar, crispy onion ring and bacon. Finished with our delicious creamy maple sauce.

GOURMET GOAT CHEESE BURGER 19

Our house-made chuck patty topped with herbed goat cheese, crispy shallots, lettuce, tomato, signature sauce and a caramelized onion & apple jam.

CRISPY CAJUN CHICKEN SANDWICH 18

Buttermilk fried chicken, Cajun aioli and coleslaw on a traditional bun.

CHICKEN CLUB WRAP 19

Grilled chicken, cheese blend, diced tomato, lettuce, bacon bits and onion aioli rolled in a flour tortilla.

HADDOCK BLT 18

Fresh, pan-seared haddock fillet topped with bacon, lettuce, tomato, sliced dill pickle and dill pesto aioli on a traditional bun.

Mains

BEER-BATTERED FISH & CHIPS 18

Fresh haddock fillet dipped in our homemade beer batter and served with fries, coleslaw and tartar sauce.

SEAFOOD CRÊPES 29

Crêpes stuffed with sautéed lobster, scallops, shrimp and mushroom medley in a dill cream sauce. Served with mashed potatoes and Chef's vegetables.

BLACKENED SALMON GF 26

Pan-seared blackened Atlantic salmon with brown butter cream sauce and Cajun pickle. Served with steamed white rice and Chef's vegetables.

PAN-SEARED HADDOCK 19

Fresh haddock served with mini roasted potatoes, Chef's vegetables and lemon caper butter.

REDWOOD PREMIUM STEAKS GFO

Premium Canadian beef seasoned with our house blend spice, grilled to your liking. Served with mashed potatoes, Chef's vegetables and your choice of beef demi or maple brown butter.

10oz NY Striploin 35 12oz Ribeye 40

Add sautéed mushrooms 4.50, sautéed onions 2, shrimp (4) 6, seared scallops (3) 9

MUSHROOM TRUFFLE CHICKEN 28

Pan-seared dredged chicken breasts with a mushroom medley truffle sauce. Served with mashed potatoes and Chef's vegetables.

MIXED GRILL 26

Grilled chicken brochette, sirloin brochette and grilled shrimp served with lemon potatoes, grilled vegetables and tzatziki.



Beer List

DRAUGHT 12oz 6 | 18oz 8.50

Keith's IPA, Keith's Red, Keith's White, Bud Light, Michelob Ultra

PREMIUM DRAUGHT 12oz 7 | 18oz 9.50

Rotating Tap, Stella Artois

DOMESTIC BOTTLED 341ml 6.25

Keith's IPA, Budweiser, Coors Light, Olands

SPECIALTY BEER 355ml Cans 7

Hunky Dory Pale Ale, Garrison Irish Red Ale, Propeller Galaxy IPA

PREMIUM BEER 330ml 7.50

Heineken, Corona, Stella Artois, Guinness Pub Draught (440ml)

Wine List

RED

Les Janelles Pinot Noir
Robertson Cabernet Sauvignon
Trapiche Reserve Malbec
Luckett Phone Box Red
Folonari Valpolicella
French Dog Merlot

5oz	8oz	BTL
10	14	42
8	12	36
9	13	39
10	14	42
9	13	39
8	12	36

WHITE

Boira Pinot Grigio
Fuego Austral Chardonnay
Matua Sauvignon Blanc
Grand Pre L'Acadie Blanc
Gaspereau Vinyards Riesling

5oz	8oz	BTL
10	14	42
7	11	33
11	15	45
10	14	42
11	15	45

SPARKLING

Ruffino Prosecco
Benjamin Bridge Brut NV

5oz	8oz	BTL
10	-	42
-	-	54

Non-Alcoholic

Dasani 3 | Perrier 4 | Mocktails 4

Heineken Non-Alcoholic Beer 5

Coke Products - Free Refills 3

CAESARS & MIMOSAS \$5

Only Available

SAT & SUN | 10AM-2PM

RTD's

GOOD ROBOT LOCAL SELTZERS 355ML 8.50
Ask server for selection.

LAKE CITY CIDER CRISP APPLE 355ML 8.50

ANNAPOLIS CIDER CRISP + DRY 355ML 8.50

Martinis 2oz 12

TRADITIONAL

Tanqueray Gin or Smirnoff Vodka, Martini & Rossi dry vermouth

COSMOPOLITAN

Smirnoff Vodka, Triple Sec, cranberry, lime

LEMON DROP

Smirnoff Vodka, lemon, sugar

MANHATTAN

Crown Royal, Martini & Rossi sweet vermouth, bitters

ESPRESSO MARTINI

Smirnoff vodka, Kahlua, espresso

Cocktails 2oz 12

MARGARITA

Jose Cuervo Tradicional, Triple sec, lime juice, agave syrup, dehydrated lime

PALOMA

Jose Cuervo Tradicional, Grapefruit juice, soda water, lime juice, agave syrup, dehydrated lime

CORPSE REVIVER

Absinthe, Gin, Lillet Blanc, Triple Sec, fresh lemon juice, fresh orange slice

GIN SOUR

Gin, lemon juice, egg white, simple syrup, bitters, dehydrated lemon

CHAMPAGNE COCKTAIL

Sparkling wine, cherry brandy, sugar cube, bitters, cherry

OLD FASHIONED

Rye, bitters, sugar cube, orange peel

BAHAMA MAMA

Dark rum, Malibu rum, orange juice, pineapple juice, grenadine, fresh orange slice

DAVE MATTHEWS

Malibu rum, Amaretto, cranberry juice, pineapple juice, fresh orange slice

PEACHY KEEN

Peach Schnapps, Drambuie, Sprite, peach ring



30 FAIRFAX DRIVE, HALIFAX
REDWOODGRILL.CA