REDWOOD GRILL

DINE AROUND MENU 2017

- ^s25 DINNER | FEB 1ST - MARCH 15TH -

APPETIZERS

CURRIED POTATO PEROGIES

Chopped bacon, cilantro sour cream

KOREAN BEEF SALAD

Marinated tenderloin tips Korean style, spring mix, red onion, cucumber

MAINS

CHICKEN ALMONDINE

Herbed panko breaded chicken breast, toasted almonds, grainy mustard cream sauce, mashed potato, chef's vegetables

BRAISED PORK SHANK

Red wine demi, mashed potatoes, chef's vegetables

DOUBLE CREAM BRIE RAVIOLI

Roasted red pepper cream sauce, crushed walnuts

DESSERTS

CHOCOLATE MOUSSE

Baileys infused, ginger candy cup

CRÈME CARAMEL

Pomme d'Or apple cream liquor infused

