

# REDWOOD

# STEAK HOUSE

## and Saloon

### Appetizers

**Jumbo Shrimp Cocktail** 8.99

**Hand Dipped Onion Rings or  
Mushrooms** Side 4.49 Platter 7.99

**Mozzarella Cheese Sticks** 3.99

**Escargot in Mushroom Caps**  
*Served with garlic bread* 6.99

**Baked French Onion Soup**  
*Smothered with cheese* 3.99

*Seasonal*

**Raw Oysters on Half Shell** 8.99

**Oysters Rockefeller**  
*Chopped spinach, butter & seasonings  
served on a half shell* 9.99

**Crab Cake**  
*Our own...with lemon dill sauce* 4.99

### Cocktail Suggestions

**Strawberry Daiquiri**  
*Delicious blend of Rum, Strawberries & Lemon* 4.50

**Pina Colada**  
*A tempting Coconut, Rum & Pineapple mixture* 4.50

**Strawberry Colada**  
*Strawberries, Coconut, Rum and Pineapple blended  
for a delicious treat* 4.75

**Margarita**  
*Tequila, triple sec & Lemon served in a  
salt-rimmed glass on the rocks or frozen* 4.50

**Spanish Coffee**  
*Bold Brandy, Cointreau, Tia Maria  
& sweetness of a senorita's kiss* 5.99

**Lynchburg Lemonade**  
*Jack Daniels & lemonade* 4.00

**Jamaican Coffee**  
*Tropical Cinnamon, Tia Maria and a seafarer's ration  
of Demon Rum!* 5.50

**Lewiston, Michigan**

*We hope your visit with us is enjoyable...  
We take pride in our fine service and quality food.  
Enjoy your meal and tell a friend . . .*

*[www.theredwoodsteakhouse.com](http://www.theredwoodsteakhouse.com)*

*If separate checks are necessary, they may take additional, time.*

*Due to our current market conditions, prices may vary...*



# The Steak Tray

*A Unique Steak House Tradition...*

*Ask to see the Steak Tray and your server will bring out a choice of the finest Porterhouse, N.Y. Strip or Tenderloin steaks available*



*If the tray is not available, steaks are cut to order and priced accordingly. Choose one that is right for you and we'll charcoal broil it to your satisfaction...*

# 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 below 4.50*

## Rib Eye

*Twelve ounces of charcoal broiled Rib Eye Steak\* 17.99*

## Beef Tenderloin

*Six ounce Tenderloin\* charcoal broiled 17.99*

## T-Bone Steak

*Our one pound T-Bone Steak\* 24.99*

## Pork Chops

*Two giant center cut Chops\* served with applesauce 15.99*

*\*Senior Portion (1 chop) 12.99*

### Steak Chart

*Rare . . . Red, Warm Center*

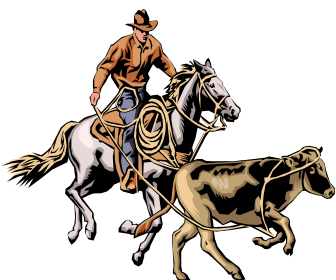
*Medium Rare . . . Pink, Red Center*

*Medium . . . Pink Throughout*

*Medium Well . . . Tan, Pink Center*

*Well . . . Tan, cooked throughout*

**Garnishes** 1.99 each *Sautéed Mushrooms, Hand Dipped Onion Rings or Mushrooms*



*Our regular dinners include Cheese & Crackers, Soup du Jour or Tossed Salad, Potato or Vegetable of the Day and Bread*

*\*Available in smaller portions (Senior)*

*Broiled and Sautéed items are prepared with a cholesterol-free butter substitute*

# Great Salads

*Homemade specialty salad bar, one of the finest in Northern Michigan!!!  
Salad Bar Extra on all dinners  
Adults 3.95 Children under 12 2.95*

## Salad Bar Dinner

*W/Soup Du Jour 9.95 Children under 12 6.95*

## Pecan Crusted Chicken Salad

*Garden mix of greens, bleu cheese crumbles, sun-dried cherries, red onion, cherry tomatoes & pecans mixed with cherry vinaigrette 12.99*

## Marinated Steak Salad

*Crisp romaine, parmesan, red onions, tomato, pepperoncinis, croutons atop tender slices of steak\* w/Caesar dressing 10.50*

## Caesar Salad

*Crisp romaine with fresh parmesan, croutons and creamy Caesar dressing 6.95  
w/Chicken 9.99 w/Shrimp 10.99*

## Spicy Chicken Salad

*Tortilla chips, lettuce, tomatoes, cheese, scallions & strips of spiced chicken 10.50*

# Surf & Turf

## Lobster & Tenderloin

*Cold water Lobster tail with drawn butter paired with a charbroiled tenderloin\* cooked to order 39.99*

## Alaskan King Crab & Tenderloin

*Great legs, split for easy access, paired with a mouthwatering tenderloin\* 39.99*

## Shrimp & Tenderloin

*Hand dipped shrimp, deep fried golden paired with a charbroiled tenderloin\* 23.99*

## BBQ Spare Ribs

*St. Louis Style ribs smothered in A rich BBQ sauce 19.99 Half 14.99*

# Daily Specials

### Monday

*Chefs Choice...unique every week 9.99*

### Tuesday & Friday

*Our Famous Fish Fry; Choice of Ocean Perch, Icelandic Cod or Fresh Whitefish & Chips 9.99  
All You Can Eat add \$4*

### Wednesday

*Jumbo Shrimp  
Steamed or hand dipped & deep-fried 9.99*

### Thursday/Saturday

*Roast Prime Rib of Beef Au Jus (10 oz.) 17.99*

### Sunday

*Complete Chicken Dinner 13.99  
\*Senior Portion 10.99*

# Redwood Specialties

## Almond Chicken

*Dipped in batter, lightly fried and served on a bed of rice pilaf with almond sauce 11.99*

## Boneless Chicken Breast

*Served on a bed of rice pilaf with gravy, broiled or grilled 11.99*

## Sweet & Sour Chicken

*Breast of chicken hand dipped w/Pennie Render's original recipe served over rice pilaf 12.99*

## Liver & Onions

*Tender young beef liver\* prepared with sweet fried onions 9.99*

*\*Senior Portion 7.99*

## Italian

## Pasta

*Includes tossed salad or cup of soup.*



**Fettuccini Alfredo** 9.99

*With Chicken 14.99*

## Garlic Scampi

**Fettuccini Alfredo** 16.99

## Seafood Fettuccini Alfredo

*(Scallops, Shrimp & Crab) 16.99*

**Chicken Parmesan** 12.99

**Fettuccini** *With meat sauce* 8.99

## Smaller Portions

*Smaller portions for little wranglers!*

**Chicken Fingers & Fries** 3.99

**Fettuccini** *with red meat sauce* 3.99

**Grilled Cheese & Fries** 3.99

*Add Cup of Soup .95*

*\*Can be cooked to order NOTE: consuming raw/undercooked meats, eggs, seafood or poultry may increase your risk of food borne illness.*

# ~ Seafood ~

## Broiled Lobster Tail

*Two Lobster tails broiled to a golden yellow, served with drawn butter 39.99*  
*One Lobster Tail served with drawn butter 29.99*

## Shrimp

*Your choice of:*

*Hand Dipped & deep-fried Golden*

*Sweet & Sour with Pennie Render's Original sauce*

*Sautéed in a light garlic butter 14.99 \*Senior Portion 9.99*

## Alaskan King Crab Legs

*Split and broiled, served with drawn butter (1 POUND) 29.99*

## Michigan Lake Perch

*Perch filets pan seared with a light seasoning, served with lemon and tartar 17.99*

## Crab Cakes (seasonal)

*Our own....served with lemon dill sauce 14.99*

## Salmon

*Tender filet, broiled and served over rice pilaf with lemon dill sauce 17.50*

## Frog Legs

*Medium size, tender & tasty, sautéed in garlic butter, dipped in a light batter & fried; served with tartar sauce and lemon wedge 12.99*

## Fisherman's Platter

*Tasty shrimp, scallops, cod & perch deep fried golden 19.99*

## Fresh Mackinaw Whitefish

*Lake Superior Whitefish fillet broiled to perfection. Served with our own tartar sauce and lemon wedge 14.99*  
*\*Senior Portion 9.99*

## Parmesan Whitefish

*Encrusted in fresh parmesan and light seasonings 15.99*

## Icelandic Cod

*Your choice of broiled or deep-fried 14.99 \*Senior Portion 9.99*

## Scallops

*Tender scallops delicately breaded and deep-fried or sautéed in a fresh mushroom & wine medley, served with lemon wedge and our own tartar sauce 14.99*

## Seafood Platter for Two

*Delicacies from the sea; lobster tail, crab leg, shrimp, scallops and perch 46.00*

## The Dessert Corral

### Deep Fried Ice Cream

Apple Pie ~ Cheesecake

Xango Fried Cheesecake ~

Sundaes

### Homemade Strawberry Shortcake

*You are cordially invited to visit our Lounge for top notch entertainment or to watch your favorite sports on the Big Screen TV*



# *The Redwood Steakhouse Staff & Family*

*Steve Stone (13)*  
*Jami Alexander (5)*

*Jennifer Campbell (2)*  
*Cassie Campbell (2)*

*Deborah Comoford (5)*

*Charlie Schneider (1)*  
*Justin Rondo (1)*

*Micky Forrester (17)*  
*Kristi DePlanche (6)*  
*Brenda Ketchum (12)*

*Ashley Chapman (6)*  
*Brendan Chapman (4)*

*Years of Service ( )*

*Amanda Felker (11)*  
*Brad Walker (3)*  
*Betty Walker (11)*

*Kasi Forrester (15)*  
*Sharron Frantz (4)*  
*Kayla Keys (2)*  
*Edwin Palmer (4)*

## *The Redwood Steakhouse*

*The Redwood Steak House first opened its doors on April 22, 1958. The dining room had a total capacity of 48 persons and was located directly in front of the present kitchen. There was no printed menu at that time.*

*Steaks were individually cut, trimmed, and wrapped on the premises as they still are today. Lobster tails, whitefish, lamb and pork chops were the only other menu selections*

*As Lewiston grew, so did the Redwood Steak House. The size of the kitchen was doubled in time for the spring opening of 1969 (the restaurant was closed during the winter). In 1970 a liquor license had been obtained, the dining room enlarged and the lower section of the present lounge had been constructed. The last addition to the lounge was completed in the spring of 1975. In the spring of 1988, the "Alcove" was added on to the East end of the Dining Room.*

*Since it's opening, the Redwood Steak house has worked hard to maintain the highest of standards. We are proud of the quality of our meals and our service. Every day we prepared our own fresh salad dressings, shrimp and tartar sauces, soups & sauces. We bake our own bread, corn muffins, biscuits and more.*

*Our entire staff is committed to making your dining experience truly enjoyable. We are glad you came to Lewiston and the Redwood. Come back as often as you wish. Relax and join in as we enjoy life in the North Woods.*  
*The Redwood Staff*

## *Lewiston*

*Welcome to Lewiston! Located in Northern Lower Michigan about 100 miles south of the Mackinaw Bridge, Lewiston was named after Lewis Jenson of the Michelson and Hanson Lumber Company. Our town was platted, mapped, and signed and sealed August 21, 1891. Shortly after, buildings were erected and in August, 1892, the first lumber mill was in operation.*

*The population of the village grew to approximately 800 people. The mill employed about 300 men and had an annual payroll of \$70,000. A steam generator in the large mill supplied electricity of the mill and eventually was extended to serve the business district in town. A central water system, including buried pipeline, hydrants and a hose house, served the village for fire protection. Lumber was stacked over the entire area between East Twin Lake and the business district. A railroad operated in Lewiston from 1892 until 1932. The lumber company had its own railroad network running through the woods with trestles running out over East Twin Lake where logs were dumped into the "hot pond."*

*At one time, Lewiston boasted five hotels and seven saloons which accommodated the lumberjacks who came into town on Saturday nights. It is said the mothers kept their children carefully corralled on these wild Saturday nights.*

*Meals were 25 cents. Lodging, supper and breakfast for one was \$1.*

*In 1922 the mills closed. Houses in the area stood vacant. Many homes were moved to farms and many fell to ruin, although a few remained. Two fires, one in 1914, and another in 1916 destroyed the business district of Lewiston on both sides of the street. The town was practically a ghost town. Lewiston began developing as a resort area around 1935. Today, Lewiston supports approximately 75 businesses with year round population of about 2500 and a summer tourist population of approximately 20,000.*

*We invite you to view the interesting collection of photographs throughout the building, dating back to the early 1900's, showing Lewiston and the surrounding areas.*



*Redwood Steakhouse est. 1958*

**~ Redwood Steak House ~**  
***Gift Certificates are Always in Good Taste***

*The Redwood Steak house is a member of the  
Lewiston Chamber of Commerce,  
Michigan Licensed Beverage Association and*

*lends support to annual fund raisers for the Lewiston area. The paintings on the wall  
are for your pleasure, on consignment from local arts...*