

# THE RESTAURANT AT SEQUOIA WOODS

**Weekend Dinner Menu** serving every Fri-Sat-Sun  
indoor dining—maximum party size of six (6) persons for indoor table  
takeout option, too...

## SMALL PLATES

GRILLED FLATBREAD “PIZZA” w/bacon, apples, blue cheese, mozzarella and arugula 13.

TOGARASHI-SPICED CALAMARI with a chili glaze and garlic aioli 14.

CRISPY BRUSSEL SPROUTS with bacon, capers, walnuts and a red wine-honey vinaigrette 12.

SOUP OF THE DAY 6.

MIXED GREENS with blue cheese, candied walnuts and a red-wine vinaigrette 7.

PETITE ROMAINE salad with parmesan, croutons and a caesar vinaigrette 7.

*Add grilled chicken to any salad above + 8.      Add grilled salmon to any salad above + 13.*

## LARGE PLATES

PAPPARDELLE PASTA with rock shrimp, sundried tomatoes, leeks and a lemon tarragon cream sauce 24.

GRILLED SALMON with citrus beurre blanc, fennel jam, barbeque carrots & mashed potatoes 30.

PARMESAN-CRUSTED PORK CHOP with red potatoes, arugula and a whole grain mustard cream sauce 27.

PAN-SEARED FILET MIGNON, 8oz., with roasted fingerling potatoes, a mushroom-tomato bordelaise sauce and herb cheese 34.

GRILLED RACK OF LAMB with a red wine mint glaze, crispy spinach and mashed potatoes 34.

CHEESEBURGER house-ground beef, caramelized onions, green onion aioli and choice of cheddar or swiss cheese; with fries 18. (add bacon: +1.00 )

FRIED CHICKEN SANDWICH with slaw, spicy mayo and fries 15.

*Friday and Saturday special (as quantities last):*

ROASTED PRIME RIB with stuffed baked potato (bacon, cheddar & sour cream)  
14 OZ. 33.                      10 OZ. 28.

## EXECUTIVE CHEF: RYAN NIBLACK

**We are accepting parties of six people or less for indoor dining**

We accept Visa, MasterCard, Discover and American Express.

Corkage: twelve-fifty (12.50) per 750 ml bottle Split meal charge: six dollars (6.)

Sorry, no split salads.      Cake plating charge: one dollar fifty cents (1.50) per slice.