

THE RESTAURANT AT SEQUOIA WOODS

Weekend Dinner Menu - FALL 2021

SMALL PLATES

- BAKED MACARONI AND CHEESE with cheddar, bacon and smoked olive oil 12.
CRISPY BRUSSEL SPROUTS with toasted almonds, pancetta, parmesan and balsamic vinegar 10.
FRIED SHISHITO PEPPERS with a roasted garlic aioli and lemony bread crumbs 10.
P.E.I. MUSSELS with dill, tarragon, tomatoes, orange juice and grilled crostini 15.
FRIED CALAMARI with pickled onion, fennel salad, house-made tartar sauce 14.
RISOTTO ARANCINI with mushroom, prosciutto and fennel jam 12.
FRENCH ONION SOUP with gruyere and crostini 10.
SOUP OF THE DAY 6.
ARUGULA SALAD with roasted beets, chevre, pecans and citrus vinaigrette 7.
ICEBERG WEDGE with crumbled blue cheese, bacon, roasted tomatoes and green goddess dressing 8.
PETITE ROMAINE salad with parmesan, croutons and a caesar vinaigrette 8.
Add grilled chicken to any salad above + 8. Add grilled salmon to any salad above + 15.

LARGE PLATES

- PAPPARDELLE PASTA with a mushroom bolognese, ricotta and parmesan 23.
PORK CHOP with parmesan crust, red potatoes, arugula and mustard cream sauce 26.
SHRIMP SCAMPI with orange butter, polenta, chili oil and broccolini 29.
GRILLED SALMON with apple chutney, grilled carrots and cauliflower puree 30.
GRILLED ANGUS NEW YORK STEAK with brandy and green peppercorn sauce, mashed potatoes and broccolini 32.
GRILLED RACK OF LAMB with peas, pancetta and roasted fingerling potatoes 33.
CHEESEBURGER house-ground beef, garlic aioli, choice of cheddar or swiss cheese; with fries 18. (add bacon: +2.00)

Friday and Saturday special (as quantities last):

- ROASTED PRIME RIB with stuffed baked potato (bacon, cheddar & sour cream)
14 OZ. 39. 10 OZ. 35.

EXECUTIVE CHEF: RYAN NIBLACK

Maximum party size of six (6) people for indoor dining; eight (8) people outdoors
We accept Visa, MasterCard, Discover and American Express.
Corkage fee: 12.50 per (750 ml) bottle / Cake plating fee: 1.50 per slice.
Split meal charge: 6. (Sorry, no split salads)