

# THE RESTAURANT AT SEQUOIA WOODS

## SMALL PLATES

GRILLED FLATBREAD "PIZZA" with chicken, bacon, tomatoes, pesto and mozzarella 12.

CRISPY CALAMARI with a chipotle ginger dipping sauce 12.

GRILLED TOGARASHI PRAWNS with a coconut lime broth and fresh herbs 15.

CRAB CAKES cumin-scented, with a remoulade sauce 13.

GRILLED MAHI MAHI TACOS with cabbage, salsa, and a jalapeno aioli 14.

CHICKEN TENDERS french fries 12.

SOUP OF THE DAY 6.

BABY ICEBERG WEDGE with point Reyes blue cheese, bacon, roasted tomatoes; blue cheese dressing 7.

MIXED GREENS with strawberries, candied walnuts, feta & lemon-dijon vinaigrette 7.  
grilled chicken added to any salad above + 8.

CAPRESE heirloom tomatoes, mozzarella, basil 10.

## LARGER PLATES

SPAGHETTI with clams, andouille sausage, tomato, garlic and basil 24.

GRILLED SALMON with red curry sauce, cucumber salsa and basmati rice 30.

MACADAMIA NUT-CRUSTED ALASKAN HALIBUT with sweet chili glaze, mango salsa and basmati rice 32.

BRAISED DURHAM RANCH BUFFALO SHORT RIBS with pickled onion slaw and mashed potatoes 24.

ROASTED AIRLINE CHICKEN BREAST with fingerling potatoes, baby squash, avocado and pickled chiles 23.

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.

*Available on Friday and Saturday only:*

ROASTED PRIME RIB with stuffed baked potato (bacon, cheddar & sour cream)

14 OZ. 32.                      10 OZ. 27.

### EXECUTIVE CHEF: RYAN NIBLACK

We accept Visa, MasterCard, Discover and American Express.

A gratuity of 20% will be added on groups of eight or more.

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.