

Redwoods Dining

Richmond Hill Country Club



Starters

Soup du Jour

Our Soups are always house made, composed Daily
with only the Freshest Ingredients

9.25

Steaming Bowl of Wonton Soup with Dumplings,
Scallions and Fine Strips of Chicken Breast

12.95

French Onion Soup † Spa Club Selection V GF

Vegetable Broth with a hint of Sherry, Caramelized Onion
Gratinee of Emmental Cheese on GF Crouton

13.25

Calamari

Crispy Squid with Spicy Citrus Sriracha dipping Sauce

12.50

House Salad † Spa Club Selection V GF

Seasonal Green Salad with Carrot Straws

choice of a variety of Dressings including Red Wine Vinaigrette

10.50

RHCC Greek Salad GF

Romaine Lettuce, Feta Cheese, Tomato, Cucumber, Onions
and Kalamata Olives, tossed in our Signature Herbal Dressing

15.95

Caesar Salad

Romaine Lettuce with Garlic Croutons, Parmigiano Reggiano
in a Creamy Caesar Dressing

14.75

add additional Protein to the above Salad choices

Chicken Breast or Surimi Seafood

9.25

Smoked Salmon Appetizer GF

Delicately Smoked with Applewood - served with Sliced Onions, Capers and Lemon 19.95

Note: Membership Rewards apply to Redwoods Menu items. Please be advised that 18% Member Service Fee plus H.S.T.
will be added to the price. The Club has a no Gratuity Policy and compensates all Staff accordingly

Please note: Our Kitchens are not Nut Free Environments

† Spa Club Selection items promote a Healthy Choice without compromising taste - V GF - Vegetarian and Gluten Free Choices



Entrée Selections

Atlantic Salmon Teriyaki served with Steamed Jasmine Rice, King Oyster Mushroom and Ginger, Scallions, Baby Bok Choy †Spa Club Selection 31.75

RHCC Salmon Pavé with Salsa Verde served on a bed of Arugula, Edamame Beans and Julienne of Bell Peppers, Granulated Seaweed Riesling Vinaigrette †Spa Club Selection Gf 31.75

Fish and Chips Lightly battered Halibut Fillet cooked to a Golden Brown, served with Fries and House Tartar Sauce, Deli Coleslaw 24.95

Chicken Marsala with Bucatini Crimini Mushrooms and Grape Tomatoes in a Demi Glaze Cream Sauce 23.65

Grilled Angus Striploin Steak Gf Pepperberry Spice and Red Wine Sauce Yukon Mash Potatoes, Broccolini
8 oz. 39.50 12oz. 56.50

Penne Rigate Pasta with Tomato Basil Sauce 16.35
with Beef Bolognese Sauce 18.35

Chicken Stir Fry †Spa Club Selection Fresh Harmony of Vegetables in Mushroom Sauce, Onions Choice of Jasmine Rice or Udon Noodles 25.95

Tofu Stir Fry †Spa Club Selection V Fresh Harmony of Vegetables with Onions and Tofu Mushroom Sauce, Choice of Jasmine Rice or Udon Noodle 25.95

Mongolian Beef Stir Fry prepared with Broccoli and Fine Bell Peppers, Spicy Onion Sauce, Sesame Seeds accompanied with a side of Steamed Jasmine Rice 27.95

Szechwan Shrimp Stir Fry prepared with Broccoli, Carrots, Celery and Onions tossed in Spicy Chili Bean Sauce with Cashew Nuts accompanied with side Jasmine Rice 28.95

Thai Coconut Curry Shrimp Bowl Gf Spicy Aromatic Coconut Red Curry Bell Peppers, Celery, Carrots, Golden Pineapple and Fresh Basil, accompanied with Steamed Rice 28.95

Sweet and Sour Chicken with Bell Peppers, Onions Pineapple and Steamed Rice Gf 25.95

Redwoods Sharing Dishes and Sides 9.70 each

Grilled Asparagus Spears with Sea Salt and Splash of Aged Balsamic Gf
Feta Cheese Wedges with Kalamata Olives, Red Onions and Flat Leaf Parsley
Middle Eastern Salad tossed in Fresh Lemon Juice and Extra Virgin Olive Oil Gf
sides House Salad Gf or side Caesar Salad
side Greek Salad add 2.25

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