

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 - Vegetarian Gf - Gluten Free Choices



Entrée Selections

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

Penne Rigate Pasta with Tomato Basil Sauce 16.35

with Beef Bolognese Sauce 18.35

***Club Classics Entrees**

Start with your choice of a Harmony House Salad or Caesar Salad

***Atlantic Salmon Teriyaki** served with Steamed

Jasmine Rice, King Oyster Mushroom and Ginger,
Scallions, Baby Bok Choy †Spa Club Selection 31.75

***Chicken Marsala with Bucatini**

Crimini Mushrooms, Grilled Bell Peppers,
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

Chicken Stir Fry †Spa Club Selection

in Mushroom Sauce, prepared with King Oyster Mushrooms,
Bell Peppers, Broccoli, Celery, Baby Bok Choy and Onions
Choice of Jasmine Rice or Udon Noodles 25.95

Tofu Stir Fry †Spa Club Selection V

in Mushroom Sauce, prepared with King Oyster Mushrooms,
Bell Peppers, Broccoli, Celery, Baby Bok Choy and Onions
Choice of Jasmine Rice or Udon Noodles 25.95

Mongolian Beef Stir Fry prepared with Broccoli
and Fine Bell Peppers, Spicy Onion Sauce, Sesame Seeds
accompanied with 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 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 Jasmine Rice 28.95

Sweet and Sour Chicken prepared with Bell Peppers,
Onions, Pineapple accompanied with Jasmine Rice GF 25.95

Redwoods Sharing Dishes and Sides 9.70 each

Grilled Asparagus Spears with Sea Salt and Splash of Aged Balsamic V GF
Feta Cheese Wedges with Kalamata Olives, Red Onions and Flat Leaf Parsley GF
Middle Eastern Salad tossed in Fresh Lemon Juice and Extra Virgin Olive Oil V GF
side Greek Salad 11.95 GF

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