# Chef's Specials

Fall 2026

*Reds is the oldest restaurant in Greene County, in continuous operation for more than 80 years. Over the last 27 years, Owners/Operators Joe and Kate Konopka have made it their mission to honor the rich history of Reds while continuing to innovate and bring fun new things to the mix. We hope you appreciate the history and traditions of Reds as much as we do and choose to revisit us often.*




## Starters

PROSCUITTO WRAPPED SHRIMP
three jumbo tail-on shrimp baked with prosciutto and served with a spicy tomato coulis. 18.99

KALE AND BEET SALAD
with goat cheese, candied pecans, and cranberry citrus dressing. 13.99

RAW EAST COAST OYSTERS ON THE HALF SHELL
served raw on the half shell with peppadew mignonette -or- plain with cocktail sauce. (12) 23.99 (6) 13.99

## Mains

TWIN SAUSAGE STUFFED QUAIL
100% natural Manchester Farms Pharoah quail stuffed with our house made sausage stuffing, with rich demi-glace and cranberry compote; served over butternut squash couscous. 37.99

SEAFOOD STEW
bouillabaisse style steamed shrimp, scallops, salmon, mussels and clams with tomatoes and garlic; served with crostini. 37.99

ROAST PRIME RIB OF BEEF AU JUS - *(available on Saturday and Sunday only...while it lasts!)* Copper Creek Premium black Angus Beef, slow roasted and cut to order. Creamy horseradish sauce available upon request...(14oz.) 36.99

## Dessert

CIDER DONUT APPLES FOSTER
freshly baked cider donut (Boehm's Farm, Climax NY) sandwiched with vanilla ice cream then topped with sauteed honey crisp apples in a spiced rum and butter sauce, finished with warm caramel and candied walnuts. 12.00

PUMPKIN PUFF
Mercer's pumpkin ice cream in a freshly baked puff pastry shell. Topped with warm caramel and candied walnuts. 12.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or food intolerances.*

"There's just something about Reds!"

10-29-2026

## Meet our Mixologists

*ZACH KONOPKA – Our bar manager and the mixologist who curated most of the cocktails on this menu. In addition to managing the bar program at Reds, you'll also find him doing that (and more) at our other restaurant, Gray Willow, in Earlton, NY.*

*KATRINA, HATTIE, COURTNEY, & SHERRY – our team of bartenders eager to make your drinks and your experience memorable.*

# Zero Proof

*Beautiful, alcohol free, & festive!*

CHAVIN PIERRE SPRITZ – an alcohol removed twist on an Aperol spritz. 12.75

ZERO PROOF MANGO MULE – mango puree, lime, ginger beer. 8.00

LAVENDER LEMONADE - a refreshing blend of our homemade lavender syrup and lemonade with lemon wheel garnish 6.00

AMARO LUCANO – a zero proof amaro perfect for sipping as an after dinner digestif. 9.50

# Seltzer & Cider

### HARD SELTZER

HINNEY *(Albany, NY)*
Black Cherry or Blueberry Mint. 8.00

### HARD CIDER

INDIAN LADDER FARMS *(Altamont, NY)*
Dry hard cider. 8.00

# Other Beverages

SARATOGA *(NY)* bottled water – 28oz. sparkling or still. 8.00

GINGER BEER (n/a) – all natural. 4.50

PEPSI, DIET PEPSI, STARRY, GINGER ALE, ROOT BEER, TONIC, SELTZER. 3.00

FRESH BREWED ICED TEA, PINK LEMONADE (complimentary refills) 4.00

FRUIT INFUSED ICED TEA – individually brewed to order. Raspberry, Mixed Berry, or Peach. 5.00

# Signature Cocktails

## Reds Originals

CLARIFIED BANANARAMA – Mezan Jamaican rum, Tempus Fugit banana liqueur, house made banana syrup, lime; topped with banana cocktail foam and cinnamon dusting. 16.00

**This clarified cocktail is a clear, silky-smooth drink made using milk-washing to filter out cloudiness, harsh tannins, and bitter compounds.*

THE ORIGIN –Beefeater, Aperol, Lillet Blanc, St. Germain, orange bitters, orange twist. 15.00

CUCUMBER MARTINI – Titos, St. Germain, simple syrup, lime, cucumber bitters. 14.00

BIG APPLE MANHATTAN – Makers Mark, Lairds Applejack, Berentzen apple liqueur, sweet vermouth. 15.00

TEA PARTY – Amaro Averna, Combier Crème de Mure, sweet vermouth, lemon, large cube. 13.00

SPICED VICE – Mijenta Reposado, Bitter Truth Dram, pear, honey syrup, lime. 15.00

FALL APPLE MARTINI – Jameson, sour apple schnapps, cranberry, cinnamon sugar rim. 14.00

APPLE PEAR SANGRIA – local apple (Boehm's Farm, Climax), Berentzen pear and apple liqueur, brandy, lemon, simple syrup, white wine. 15.00

RED SANGRIA – Red wine, 44 North Huckleberry vodka, Pama, muddled orange and cherry, sugar. 15.00

## The Classics

REDS DIRTY MARTINI – Ketel One or Beefeater, dry vermouth, olive brine, blue cheese stuffed olives. 16.00

OLD FASHIONED – Woodford Reserve, demerara syrup, bitters, maraschino cherry, large cube. 15.00

ESPRESSO MARTINI - Ketel One -or- Cantera Negra Reposado, Kahlua, Borghetti Italian espresso liqueur, freshly brewed espresso. 15.00

BOURBON BLOODY MARY - Taconic Bourbon, Miss Sydney's Three Sisters (Heldeberg, NY) bloody mary mix, cocktail shrimp, lime, bacon, and blue cheese olive. 15.00 *(may also be prepared with your favorite vodka)*

HUGO SPRITZ – St Germain, sparkling wine, fresh mint, club soda. 13.00

PAPER PLANE – Makers Mark bourbon, Aperol, Amaro Nonino, lemon. 15.75

HOUSE MARGARITA – Gran Centenario, Pierre Ferrand dry curacao, agave, lime, salted rim. 11.00

# Wine

## WHITE WINES

***Lightest to Fullest***

PINOT GRIGIO, Pighin (Italy)
44btl /12gls

PINOT GRIS, La Crema (Monterey, California) 41btl

SAUVIGNON BLANC, Dashwood (New Zealand)
36btl /10gls

SAUVIGNON BLANC, Infamous Goose (New Zealand)
45btl

SOAVE, Pieropan ( Italy) 59btl

CHARDONNAY (oak and steel aging), Cline (North Coast, California) 40btl/11gls

CHARDONNAY (gentle oak), Simi (California) 60btl

***Dry Rose / Sweeter***

DRY ROSE, Kim Crawford (France) 49btl

WHITE ZINFANDEL, Beringer (California) 28btl /8gls

RIESLING, Brotherhood (NY) 36btl / 10gls

MOSCATO, Swedish Hill "Mooscato"(NY) 32btl

## RED WINES

***Lightest to Fullest Bodied***

PINOT NOIR, Cono Sur (California) 36btl /10gls

CHIANTI, Santa Cristina DOCG (Tuscany, Italy) 37btl

MERLOT, Chateau Souverain (California) 36btl /10gls

CABERNET SAUVIGNON, Storypoint (California)
44btl /12gls

CABERNET SAUVIGNON, Josh Cellars, Reserve Paso Robles (California) 54btl

MALBEC, Don Rodolfo (Argentina) 40btl /11gls

RED ZINFANDEL, Boneshaker (California) 48btl

## CHAMPAGNE AND SPARKLING

PROSECCO Extra Dry, Maschio (Italy) 8 split

PROSECCO, Santa Marina (Italy) 33 btl

CALIFORNIA CHAMPAGNE, Cooks Imperial Brut
32 btl / 8 split

LAMBRUSCO, Riunite 9 split

# Beer

## NOW ON TAP!

***Return Brewing*** *(Hudson, NY)*
POLISHED PILSNER (16oz) 8.$^{00}$

***Sloop Brewing*** *(East Fishkill, NY)*
JUICE BOMB (16oz) 8.$^{00}$

***Chatham Brewing Company*** *(Chatham, NY)*
OKTOBERFEST (16oz) 8.$^{00}$

## REGIONAL CRAFT BREWS

***Return Brewing*** *(Hudson, NY)*

SPEED DIAL PINK GUAVA GOSE, a refreshing tropical flavor with dialed back tartness and subtle salinity. (16oz) 8.$^{00}$

***Browns Brewing Company*** *(Troy, NY)*

CHERRY RAZZ, amber ale conditioned with cherries and raspberries (16oz) 8.$^{00}$

OATMEAL STOUT, rich, smooth, silky, and robust (16oz) 8.$^{00}$

***Chatham Brewing Company*** *(Chatham, NY)*

SPIKE DEVIL PORTER, deep, dark and smooth with bold notes of coffee and chocolate (16oz) 8.$^{00}$

NOR EASTAH AMERICAN IPA, unfiltered with mosaic and citrus hops (16oz.) 8.$^{00}$

CZECH'RD PAST BOHEMIAN STYLE PILSNER, classic, clean and light (16oz.) 8.$^{00}$

FARMER'S DAUGHTER RYE IPA, spicy and fresh with locally grown rye (16oz.) 8.$^{00}$

***Narrangansett*** *(Rhode Island)*

FRESH CATCH, citra session ale. Pairs well with our seafood dishes (16oz) 7.$^{00}$

***Brewery Ommegang*** *(Cooperstown, NY)*

THREE PHILOSOPHERS, blend of elegant Belgian style quadruple ale and Belgian Kreik ale, with a touch of cherry; malty depth and gentle sweetness. 9.$^{00}$

## DOMESTIC AND IMPORTED BEERS

MICHELOB ULTRA, HEINEKEN, COORS LIGHT, BLUE MOON, STELLA ARTOIS, GUINNESS, BUDWEISER

## NON-ALCOHOLIC BEER

ATHLETIC Run Wild IPA. 7.$^{50}$

GUINNESS ZERO 7.$^{50}$

# Salads & Bowls

GODDESS OF GOATS - butterhead lettuce, roasted beets, goat cheese, avocado, pistachios; house made green goddess dressing. 17.99

SIGNATURE CRAB LOUIE SALAD - wedge of butterhead lettuce, jumbo lump crab meat, hardboiled egg, grilled asparagus, tomato; house made Russian dressing. 28.99

STEAK GORGONZOLA SALAD - sliced grilled flat iron steak, romaine, diced red onion, gorgonzola cheese, grape tomatoes, walnuts, balsamic vinaigrette. 26.99

TRADITIONAL CAESAR SALAD - Romaine, croutons, asiago cheese, house made Caesar dressing. 16.99

SPICY TACO BOWL - steamed white rice, avocado, black beans, cheddar cheese, spring mix, pico de gallo, tortilla chips, garlic lime crema. 18.99

**ADD A PROTIEN**

*Top any of our salads or bowls with one or more of the following:*

TUNA - sliced, seared sashimi grade. add 8.00

FAROE ISLAND SALMON – blackened or broiled. add 8.00

CHICKEN – blackened or grilled sliced chicken breast. add 8.00

SHRIMP – broiled or blackened tiger shrimp. add 8.00

FLAT IRON STEAK - grilled and sliced. add 10.00

## Sunday Brunch

*Serving our extensive brunch buffet every Sunday from 10:30am – 2pm. Menu details change weekly but includes the following:*

*CARVING STATION with whole, house roasted meat*

*BREAKFAST TABLE including omelets made to order*

*CHEF PREPARED HOT DISHES every dish made with fresh ingredients*

*DESSERT & BREAD TABLE – to satisfy every sweet tooth*

*COFFEE & JUICE included*
*35.00 per person / children 3-10yrs 15.99 / under 3yrs free*

# Starters & Shareables

CLASSIC REDS SHRIMP COCKTAIL - succulent gulf shrimp with our tangy cocktail sauce. An 82yr Reds tradition! (11)14.99 (7)11.99 (5) 8.99

FRIED BUFFALO SHRIMP WINGS – extra-large fried tail on shrimp; coated with our own buffalo hot sauce, served with celery and our homemade blue cheese. (6) 16.99 (10) 24.99

EAST COAST OYSTERS ON THE HALF SHELL
Raw with cocktail sauce. (12) 23.99 (6) 13.99
Baked with herb butter and bacon (12) 25.99 (6) 15.99

ARTICHOKES FRANCAISE - stemmed artichoke hearts dipped in egg batter, then sauteed until lightly browned. Finished with a light garlic, lemon butter sauce. 16.99

DEEP SEA ULTIMATE SNOW CRAB CAKES - chunks of snow crab leg and claw meat, homemade remoulade. 20.99

BAVARIAN PRETZELS - warm Bavarian pretzel sticks, beer cheese, whole grain mustard. 15.99

FRIED WISCONSIN CHEESE CURDS - served with our spicy dynamite chili garlic sauce for dipping. 16.99

STEAMED LITTLENECK CLAMS with drawn butter. 17.99

CRISPY DUMPLINGS - pan fried homemade short rib and goat cheese dumplings topped with bacon jalapeno aioli on a soy drizzled plate. 16.99

FRIED CALAMARI SATAY - flour dredged and lightly fried; tossed in our light peanut glaze. 18.99

SCALLOPS WRAPPED IN BACON - genuine channel sea scallops, bacon, mushroom caps; honey dijon. 19.99

CLAM CHOWDER – Manhattan or New England style. Bowl 10.00 Cup 8.00

SOUP DU JOUR - ask your server for today's selection. Bowl 9.00 Cup 7.00

SPECIALTY FRY BASKET SAMPLER - sweet potato, green bean, & portobello mushroom fries; remoulade sauce for dipping. 19.99

# Dinner Anytime

## Food with Flair

LOBSTER STEW - chunks of lobster meat, potato, celery and onion. Served in a bread bowl. 34.99

PECAN SALMON - fresh salmon fillet coated with crushed pecans, baked and topped with shrimp beurre blanc; served over sauteed baby spinach. 34.99

BAKED SHRIMP MAC & CHEESE - local Sfoglini (Coxsackie, NY) trumpet pasta, tiger shrimp, rich three cheese sauce; garlic crumbs, crispy shallots 28.99 Without shrimp 23.99

DEEP SEA ULTIMATE SNOW CRAB CAKES (3) - chunks of snow crab leg and claw meat; remoulade. 34.99

STUFFED FLAT IRON STEAK - mushrooms, blue cheese; port wine demi-glaze. 31.99

PARMESAN ENCRUSTED GROUPER - baked Florida grouper fillet encrusted with our special mixture of herbs, spices, panko breadcrumbs and parmesan cheese then topped with a light garlic cream sauce. 27.99

CHICKEN CORDON BLEU - fried chicken breast, smoked ham, swiss cheese; mushroom sauce, touch of wine. 26.99

CHICKEN ALA VODKA - Italian breaded and fried breast of chicken over local Sfoglini (W. Coxsackie, NY) pasta with our house made vodka sauce; a rich and mildly spicy sauce with prosciutto, shallots, pomodoro sauce and cream. 30.99

VEGETABLE ASIAN NOODLE BOWL - warm rice noodles tossed with red pepper, scallion, broccoli & snow peas in authentic Kogi sweet and spicy garlic soy sauce. 21.99
Add Flat Iron Steak (add $10), Shrimp or Chicken (add $8)

## Lobster & King Crab

WHOLE LOBSTERS - Ask your server for current availability & pricing.

LOBSTER TAIL - 7oz Canadian cold water tails. Red's is one of the only restaurants in the Hudson Valley offering these sweet and flavorful cold water tails. Single Tail 34.99 Twin Tails 54.99

ALASKAN KING CRAB LEGS - one pound of sweet and succulent Alaskan King Crab legs served with drawn butter. Market Price

MAINE LOBSTER ROLL - chilled Maine lobster meat, diced cucumber, chopped scallion, tarragon mayonnaise, brioche roll. 34.99

## Surf & Turf

Add a Lobster Tail (7oz.) to any entrée - add 27.99 to first entrée price.

Add King Crab (one pound) to any entrée - add market price to first entrée price.

## Historic Favorites

REDS SHELLFISH LINGUINE - shrimp, scallops, clams & Canadian lobster tail, olive oil, garlic, touch of white wine. 34.99

SHRIMP SCAMPI – tiger shrimp baked in our signature blend of herbs and butter laced with a touch of white wine then tossed with capellini pasta. 31.99

BAKED STUFFED COLOSSAL SHRIMP (3) - each shrimp is individually peeled and baked stuffed with our homemade seafood stuffing. Served with drawn butter. 31.99

FAROE ISLAND SALMON FILLET - broiled topped with herb butter, blackened, or poached with hollandaise sauce. 26.99

HADDOCK - broiled topped with breadcrumbs or deep fried. 30.99

SHRIMP SAMPLER PLATTER - shrimp scampi, fried shrimp, and a 4oz. stuffed colossal shrimp. 33.99

NY SIRLOIN STRIP STEAK - 12oz. of prime grade, tender goodness. 41.99

FILET MIGNON - broiled selected choice 8oz. tenderloin of beef on toast, fresh mushroom cap, béarnaise. 43.99

CHICKEN ALA REDS - breast of chicken dipped in an egg and parmesan cheese batter then sautéed, finished with a delicate lemon sherry wine sauce. 29.99

### REDS CLASSIC FRIED SEAFOOD

*All served with french fries, coleslaw and our house pink sauce.*

SHRIMP*

GENUINE CHANNEL SEA SCALLOPS*

IPSWICH CLAM STRIPS

MARYLAND OYSTERS

31.99

Choose one or any combination of the above. Shrimp and scallops may be broiled instead of fried.

### HAVE IT ALL!

SHORE PLATTER - a 5-piece shrimp cocktail to start then a heaping platter of deep fried Tiger Shrimp, Sea Scallops, Ipswich Clams, Maryland Oysters, and Haddock. 39.99

# Lunch & Lighter Fare

*All sandwiches are served with french fries and our homemade coleslaw. Substitute fries with one of our Specialty Fries, our homemade Onion Rings, or a small tossed salad…add 1.99*

## Lunchtime Sandwiches

**AVAILABLE WEDNESDAY – SATURDAY UNTIL 3:00PM ONLY**

CRAB CAKE CLUB - house made snow crab cake, brioche roll, bacon, lettuce, tomato, and remoulade. 22.99

SMOKED TURKEY PANINI - smoked turkey breast, provolone cheese, cranberry mayo, arugula, rustic Tuscan bread. 18.99

HOT HONEY CRISPY CHICKEN SANDWICH - crispy fried chicken breast, hot honey, toasted brioche roll, horseradish cheddar cheese spread, sliced sweet pickles, lettuce, tomato. 18.99

NASHVILLE HOT FISH SANDWICH - deep fried Florida grouper double dredged in old bay seasoned flour then deep fried and dipped in our secret hot sauce. Served on a brioche bun with sliced avocado, sweet pickles and parmesan peppercorn dressing. 18.99

BEET AND ARBORIO BURGER - house made veggie burger with grated beet, Arborio rice, touch of horseradish, arugula, goat cheese, remoulade. 18.99

FRENCH DIP - slow roasted angus Copper Creek ribeye, sauteed mushrooms, melted mozzarella, French demi baguette, au jus for dipping. 18.99

## Burgers & Anytime Sandwiches

**AVAILABLE ANYTIME (EXCEPT HOLIDAYS)**

MAINE LOBSTER ROLL - chilled Maine lobster meat, diced cucumber, chopped scallion, tarragon mayonnaise, brioche roll. 32.99

SEAFOOD PO BOYS - your choice of Shrimp, Scallops, Clams, or Oysters, old bay breaded and deep fried golden brown; lettuce, tomato, remoulade, lightly toasted sesame semolina. 19.99

FISHBURGER - our "Fish & Chips" sandwich! Broiled or deep-fried haddock fillet served on a brioche roll with french fries and our homemade coleslaw. 18.99

GOURMET SURF & TURF BURGER - half pound Iowa premium certified angus beef, on a toasted brioche roll topped with 3 crispy chili garlic dynamite shrimp, smoked blue cheese, avocado, single fried onion ring. 23.99

TRADITIONAL ANGUS BURGER - with lettuce, tomato and onion 18.99 with cheese. 19.49

## Everyday Prix Fixe Menu

**AVAILABLE DAILY 11:30AM – 5:30PM ONLY**
**CHOOSE ONE FROM EACH COURSE**

### *First Course*

BEET CARPACCIO - thinly sliced roasted beets with baby arugula, whipped roasted garlic goat cheese, pistachios, and citrus vinaigrette drizzle.

3 PIECE SHRIMP COCKTAIL - with our homemade cocktail sauce.

CUP OF HOMEMADE SOUP - Soup du Jour, New England Clam Chowder or Manhattan Clam Chowders.

TRADITIONAL TOSSED SALAD - with your choice of dressing.

### *Main Course*

RIGATONI ALA VODKA - velvety, full flavored, and mildly spicy; with prosciutto, shallots & local Sfoglini (W. Coxsackie, NY) pasta.

PORK LOIN CHOP SCARPAREIELLO - sliced over freshly made spaetzle with cherry pepper au jus.

SHRIMP & GRITS - grilled tiger shrimp served over creamy grits with pancetta, cheddar and a touch of horseradish.

CREAMY TUSCAN CHICKEN WITH KALE sautéed chicken breast with grape tomatoes, kale, parmesan cheese and cream. Served with duchess potatoes and vegetable.

BAKED HADDOCK – Prepared our signature way topped with lightly browned breadcrumbs and drizzled with real butter. Served with duchess potatoes and vegetable.

### *Dessert Course*

STICKY TOFFEE PUDDING – classic moist date cake with warm toffee sauce.

HOMEMADE RICE PUDDING

DEEP DISH APPLE PIE

25.00

*Substitutions will incur an additional charge.*
*Prix Fixe Menu is not available on certain holidays.*