



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.



# Greene County Restaurant Week 2026

APRIL 8<sup>th</sup> -12<sup>th</sup> ONLY

An annual tradition and community favorite for locals and visitors alike. We hope you enjoy this year's menu celebrating local culinary talent with twists on some traditional preparations and a few beloved Reds favorites.

## First Course

BEET CARPACIO - roasted candy cane beets, thinly sliced with baby arugula, whipped goat cheese, pistachios, and a citrus vinaigrette drizzle.

RHODE ISLAND CLAM CAKES - light crispy clam fritters with our house made remoulade.

BUFFALO SHRIMP WINGS (3pcs) - Red's original shrimp wings tossed in spicy buffalo sauce; served with house made blue cheese, & celery.

## Main Course

SHRIMP ALA VODKA - not your everyday Ala vodka! Velvety, full flavored, and spicy; with tiger shrimp, prosciutto & local Sfoglini (W. Coxsackie, NY) rigatoni.

PORK GIORDANO - thinly sliced pork tenderloin medallions, sautéed with mushrooms & shallots in a creamy mustard sauce.

STUFFED GNOCCHI - asiago stuffed gnocchi pillows tossed with shiitake mushrooms, oven roasted tomatoes, baby spinach, and roasted garlic brown butter sauce.

## Dessert Course

STRAWBERRY RHUBARB PIE - fresh baked.

TUXEDO TRUFFLE MOUSSE CAKE - dark and white chocolate cake layered with chocolate mousse; topped with chocolate ganache.

RICE PUDDING - a Reds classic, topped with whipped cream.

THREE COURSE MEAL - \$35

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!"*

# Zero Proof

Beautiful, alcohol free, & festive!

CHAVIN PIERRE SPRITZ - an alcohol removed twist on an Aperol spritz. 12.<sup>75</sup>

ZERO PROOF "SPICY MANGO TANGO" - mango puree, lime, hot honey, ginger beer. 8.<sup>00</sup>

ZERO PROOF "BEFORE SPRING FLING" orange juice, lemon, lime, honey syrup, grenadine, lemonade, club soda. 7.<sup>50</sup>

LAVENDER LEMONADE - a refreshing blend of our homemade lavender syrup and lemonade with lemon wheel garnish 6.<sup>00</sup>

AMARO LUCANO - a zero proof amaro perfect for sipping as an after dinner digestif. 9.<sup>50</sup>

# Seltzer & Cider

## HARD SELTZER

HINNEY (Albany, NY)  
Black Cherry or Blueberry Mint. 8.<sup>00</sup>

## HARD CIDER

INDIAN LADDER FARMS (Altamont, NY)  
Dry hard cider. 8.<sup>00</sup>

# Other Beverages

SARATOGA (NY) bottled water - 28oz. sparkling or still. 8.<sup>00</sup>

GINGER BEER (n/a) - all natural. 4.<sup>50</sup>

PEPSI, DIET PEPSI, STARRY, GINGER ALE, TONIC, SELTZER. 3.<sup>00</sup>

FRESH BREWED ICED TEA, PINK LEMONADE (complimentary refills) 4.<sup>00</sup>

FRUIT INFUSED ICED TEA - individually brewed to order. Raspberry, Mixed Berry, or Peach. 5.<sup>00</sup>

# Signature Cocktails

## Retro Revival

PAPER PLANE - Makers Mark bourbon, Aperol, Amaro Nonino, lemon. 15.<sup>75</sup>

AMARETTO SOUR - Disaronno, Taconic bourbon, lemon juice. 14.<sup>00</sup>

FRENCH 75 - Hendricks gin, lemon, simple, sparkling wine. 14.<sup>00</sup>

## Reds Originals

BLACK & BLUE - Mijenta reposado, Apricot Brandy, lemon, agave, bitters, black salt rim. 15.<sup>00</sup>

MANGO MULE - Albany vodka, mango puree, lime, ginger beer. 13.<sup>00</sup>

PRINCE OF PEACH - Taconic Bourbon, smoked maple syrup, lemon juice, peach puree. 13.<sup>50</sup>

OLD 'N SPICY - Redemption rye, hot honey, bitters, muddled luxardo and orange. 15.<sup>00</sup>

MANHATTAN BOULEVARD - Basil Hayden, Carpano Antica, Gran Marnier, cognac, bitters. 15.<sup>00</sup>

PEACH BELLINI ~ ALB Vodka, Sparkling Wine, Peach Schnapps, peach puree, lemon juice. 14.<sup>00</sup>

POMEGRANATE MARTINI - 44 North Mountain Huckleberry Vodka, Pama, Cointreau. 13.<sup>00</sup>

RED SANGRIA - Red Wine, 44 North Mountain Huckleberry Vodka, Pama, muddled fruit. 14.<sup>00</sup>

ESPRESSO MARTINI - our unique combination of Ketel One, Kahlua, Borghetti Italian espresso liqueur, freshly brewed espresso. 15.<sup>00</sup>

NY BOURBON BLOODY MARY - Taconic Bourbon, spicy bloody mary mix, cocktail shrimp, & bacon 14.<sup>00</sup> (can also be prepared with your favorite vodka)

MIMOSA FLIGHT - Our latest seasonal Mimosa (Mango), Lavender Mimosa, and Pomegranate Mimosa, presented in a flight for sampling or sharing. 14.<sup>00</sup>

# 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

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)  
37btl / **11gls**

CABERNET Sauvignon, Michael David Freakshow (California) 42btl

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

## 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.<sup>00</sup>

WINGBACK BROWN ALE, smooth with soft flavors of caramel and malt, mild minerality, amber brown color  
(16oz) 8.<sup>00</sup>

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

CHERRY RAZZ, amber ale conditioned with cherries and raspberries (16oz) 8.<sup>00</sup>

OATMEAL STOUT, rich, smooth, silky, and robust  
(16oz) 8.<sup>00</sup>

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

SPIKE DEVIL PORTER, deep, dark and smooth with bold notes of coffee and chocolate (16oz) 8.<sup>00</sup>

NOR EASTAH AMERICAN IPA, unfiltered with mosaic and citrus hops (16oz.) 8.<sup>00</sup>

CZECH'RD PAST BOHEMIAN STYLE PILSNER, classic, clean and light (12oz.) 6.<sup>50</sup>

FARMER'S DAUGHTER RYE IPA, spicy and fresh with locally grown rye (16oz.) 8.<sup>00</sup>

### *Sloop Brewing (East Fishkill, NY)*

JUICE BOMB, hazy, golden, unfiltered IPA (12oz) 7.<sup>00</sup>

### *Narrangansett (Rhode Island)*

FRESH CATCH, citra session ale. Pairs well with our seafood dishes (16oz) 7.<sup>00</sup>

### *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.<sup>00</sup>

## MANY COMMON BEERS ALSO AVAILABLE

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

## NON-ALCOHOLIC BEER

ATHLETIC Run Wild IPA. 7.<sup>50</sup>

GUINNESS ZERO 7.<sup>50</sup>

# Salads

GODDESS OF GOATS - butterhead lettuce, roasted beets, goat cheese, avocado, pistachios; house made green goddess dressing. 15.<sup>99</sup> Add Broiled Salmon, Grilled Chicken, Grilled Shrimp or Ahi Tuna 21.<sup>99</sup> / sliced Flat Iron Steak 22.<sup>99</sup>

SIGNATURE CRAB LOUIE SALAD - wedge of butterhead lettuce, jumbo lump crab meat, hardboiled egg, grilled asparagus, tomato; house made Russian dressing. 24.<sup>99</sup>

STEAK GORGONZOLA SALAD - sliced grilled flat iron steak, romaine, diced red onion, gorgonzola cheese, grape tomatoes, walnuts, balsamic vinaigrette. 24.<sup>99</sup>

TRADITIONAL CAESAR SALAD - Romaine, croutons, asiago cheese, house made Caesar dressing. 14.<sup>99</sup> Add Broiled Salmon, Cajun Chicken, Cajun Shrimp or Ahi Tuna 20.<sup>99</sup> / Add sliced Flat Iron Steak 21.<sup>99</sup>

# Bowls

*Choose your Bowl then Pick Your Protein*

AVAILABLE ANYTIME (EXCEPT HOLIDAYS)

## #1 Choose your bowl...

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

QUINOA POWER BOWL - organic red and white quinoa, edamame, chopped kale, and green baby chickpeas, smoked feta, tzatziki sauce.

POKE BOWL - steamed white rice, wakame, avocado, mango, hard-boiled egg; spicy chili lime dressing.

## #2 then pick your protein...

TUNA - sliced, seared sashimi tuna. 22.<sup>99</sup>

SALMON - blackened, broiled, or miso glazed Faroe Island salmon. 22.<sup>99</sup>

GROUPEL - panko breaded fried grouper. 22.<sup>99</sup>

CHICKEN - grilled sliced chicken breast. 22.<sup>99</sup>

SHRIMP - blackened tiger shrimp. 22.<sup>99</sup>

FLAT IRON STEAK - grilled and sliced. 23.<sup>99</sup>

NO PROTEIN - just the bowl, no protein added. 16.<sup>99</sup>

# Starters & Shareables

CLASSIC REDS SHRIMP COCKTAIL - succulent gulf shrimp with our tangy cocktail sauce. An 81yr 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) 15.99 (10) 23.99

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

DEEP SEA ULTIMATE SNOW CRAB CAKES - chunks of snow crab leg and claw meat, homemade remoulade. 17.99

BAVARIAN PRETZELS - warm Bavarian pretzel sticks, beer cheese, whole grain mustard. 12.99

FRIED WISCONSIN CHEESE CURDS - served with our spicy dynamite chili garlic sauce for dipping. 15.99

STEAMED LITTLENECK CLAMS PROVENCALE with toasted crostini. 15.99

CRISPY DUMPLINGS - pan fried homemade short rib and goat cheese dumplings topped with bacon jalapeno aioli on a soy drizzled plate. 14.99

FRIED CALAMARI SATAY - flour dredged and lightly fried; tossed in our light peanut glaze. 16.99

FRIED GREEN TOMATO STACK - roasted red peppers, goat cheese, pesto oil. 15.99

SCALLOPS WRAPPED IN BACON - genuine channel sea scallops, bacon, mushroom caps; honey dijon. 17.99

CLAM CHOWDER - Manhattan or New England style. Bowl 8.00 Cup 6.00

SOUP DU JOUR - ask your server for today's selection. Bowl 8.00 Cup 6.00

LOBSTER STEW - chunks of lobster meat, potato, celery and onion. Served in a bread bowl. 32.99

SPECIALTY FRY BASKET SAMPLER - sweet potato, green bean, & portobello mushroom fries; remoulade sauce for dipping. 15.99

# Dinner Anytime

## Food with Flair

LOBSTER STEW - chunks of lobster meat, potato, celery and onion. Served in a bread bowl. 32.<sup>99</sup>

BAKED SHRIMP MAC & CHEESE - local Sfoglioni (Coxsackie, NY) trumpet pasta, tiger shrimp, rich three cheese sauce; garlic crumbs, crispy shallots 26.<sup>99</sup> Without shrimp 21.<sup>99</sup>

DEEP SEA ULTIMATE SNOW CRAB CAKES (3) - chunks of snow crab leg and claw meat; remoulade. 29.<sup>99</sup>

STUFFED FLAT IRON STEAK - mushrooms, blue cheese; port wine demi-glaze. 29.<sup>99</sup>

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. 24.<sup>99</sup>

STUFFED STEELHEAD TROUT - Canadian Steelhead trout fillet, shellfish stuffing, sauce choron. *NOTE: Steelhead trout has a bright orange-pink flesh that makes it look like salmon, but it has a less fatty mouthfeel and a more delicate flavor and flaky texture.* 25.<sup>99</sup>

CHICKEN CORDON BLEU - fried chicken breast, smoked ham, swiss cheese; mushroom sauce, touch of wine. 25.<sup>99</sup>

CHAR GRILLED GOURMET SURF & TURF BURGER - half pound Iowa premium certified angus beef, three crispy chili garlic dynamite shrimp, smoked blue cheese, avocado, single fried onion ring. 21.<sup>99</sup>

CHICKEN PANCETTA WITH ANGEL HAIR - Italian breaded chicken breast, toasted pancetta, broccoli, fresh fennel, marsala cream. 24.<sup>99</sup>

VEGETABLE ASIAN NOODLE BOWL - warm rice noodles tossed with red pepper, scallion, broccoli & snow peas in authentic Kogi sweet and spicy garlic soy sauce. 17.<sup>99</sup> Add Flat Iron Steak (add \$10), Shrimp or Chicken (add \$6)

VEGETABLE PIZZA - fresh spinach, garlic, Kalamata olives roasted peppers, oven roasted tomatoes, fresh mozzarella on a gluten friendly (80% rice flour/ 20% wheat flour) hand pressed crust. 16.<sup>99</sup>

## 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.<sup>99</sup> Twin Tails 54.<sup>99</sup>

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. 32.<sup>99</sup>

## Historic Favorites

REDS SHELLFISH LINGUINE - shrimp, scallops, clams & Canadian lobster tail, olive oil, garlic, touch of white wine. 32.<sup>99</sup>

BAKED STUFFED COLOSSAL SHRIMP (3) - these tiger shrimp are the largest available at four ounces each! Each shrimp is individually peeled and baked stuffed with our homemade seafood stuffing. Served with drawn butter. 30.<sup>99</sup>

GROUPER FLORENTINE - over fresh baby spinach and topped with hollandaise sauce. 24.<sup>99</sup>

FAROE ISLAND SALMON FILLET - broiled topped with herb butter, blackened, or poached with hollandaise sauce. 26.<sup>99</sup>

HADDOCK - broiled topped with breadcrumbs or deep fried. 23.<sup>99</sup>

SHRIMP SAMPLER PLATTER - shrimp scampi, fried shrimp, and a 4oz. stuffed colossal shrimp. 29.<sup>99</sup>

COMBINATION FRY - shrimp, scallops, clams, and oysters. 28.<sup>99</sup>

SHRIMP & SCALLOPS - simply broiled or deep fried. 28.<sup>99</sup>

SHORE PLATTER - Have it all... a 5-piece shrimp cocktail to start and a heaping platter of deep fried Tiger Shrimp, Sea Scallops, Ipswich Clams, Maryland Oysters, and Haddock. 33.<sup>99</sup>

NY SIRLOIN STRIP STEAK - 12oz. of prime grade, tender goodness. 41.<sup>99</sup>

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.<sup>99</sup>

FILET MIGNON - broiled selected choice 8oz. tenderloin of beef on toast, fresh mushroom cap, béarnaise. 43.<sup>99</sup>

CHICKEN ALA REDS - breast of chicken dipped in an egg and parmesan cheese batter then sautéed, finished with a delicate lemon sherry wine sauce. 27.<sup>99</sup>

## Surf & Turf

Add a Lobster Tail (7oz.) to any entrée - add 27.<sup>99</sup> to first entrée price.

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

# 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.<sup>99</sup>

## Lunchtime Sandwiches

AVAILABLE WEDNESDAY - SATURDAY UNTIL 3:00PM ONLY

CRAB CAKE CLUB - house made snow crab cake, brioche roll, bacon, lettuce, tomato, and remoulade. 18.<sup>99</sup>

SMOKED TURKEY PANINI - smoked turkey breast, provolone cheese, cranberry mayo, arugula, rustic Tuscan bread. 17.<sup>99</sup>

HOT HONEY CRISPY CHICKEN SANDWICH - crispy fried chicken breast, hot honey, toasted brioche roll, horseradish cheddar cheese spread, sliced sweet pickles, lettuce, tomato. 16.<sup>99</sup>

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. 16.<sup>99</sup>

BEET AND ARBORIO BURGER - house made veggie burger with grated beet, Arborio rice, touch of horseradish, arugula, goat cheese, remoulade. 18.<sup>99</sup>

FRENCH DIP - slow roasted angus Copper Creek ribeye, sauteed mushrooms, melted mozzarella, French demi baguette, au jus for dipping. 18.<sup>99</sup>

## Burgers & Anytime Sandwiches

AVAILABLE ANYTIME (EXCEPT HOLIDAYS)

MAINE LOBSTER ROLL - chilled Maine lobster meat, diced cucumber, chopped scallion, tarragon mayonnaise, brioche roll. 32.<sup>99</sup>

SEAFOOD PO BOYS - your choice of Shrimp, Scallops, Clams, or Oysters, old bay breaded and deep fried golden brown; lettuce, tomato, remoulade, lightly toasted crusty French demi baguette. 18.<sup>99</sup>

FISHBURGER - our "Fish & Chips" sandwich! Broiled or deep-fried haddock fillet served on a brioche roll with french fries and our homemade coleslaw. 15.<sup>99</sup>

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. 21.<sup>99</sup>

TRADITIONAL ANGUS BURGER - with lettuce, tomato and onion 16.<sup>99</sup> with cheese. 17.<sup>49</sup>

## Everyday Prix Fixe Menu

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

### First Course

MASCARPONE & APPLE AGNOLOTTI - lightly pan toasted with shallots then finished with local dark honey and goat cheese crumble.

3 PIECE SHRIMP COCKTAIL - with our homemade cocktail sauce.

FRIED CALAMARI - flour dusted and deep fried, served with marinara.

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

SPACCATELLI PRIMAVERA - local Sfoglioni (W. Coxsackie, NY) tubular pasta tossed with sauteed asparagus, peas, shallots and garlic in our light pesto cream then topped with shaved asiago.

MUSTARD & HERB COATED VEAL SIRLOIN sliced over freshly made spaetzle with sweet pepper and caramelized onion 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.

PORCINI MUSHROOM RAVIOLI - topped with brown butter sauce, chopped walnuts, grilled asparagus spear and asiago.

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

### Dessert Course

NEW YORK STYLE CHEESECAKE

HOMEMADE RICE PUDDING

THREE LAYER ICED STRAWBERRY CAKE

DEEP DISH APPLE PIE

22.<sup>00</sup>

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