



New Year's Weekend Dinner Specials & Brunch!

Brunch Menu

SUNDAY DECEMBER 31ST 2023
10:30AM – 2:00PM

CHEF'S CARVING STATION

Copper Creek Angus Prime Rib of Beef – au jus,
horseradish sauce

BREAKFAST TABLE

Eggs Benedict
Chef Prepared Omelets made to order
Belgian Waffles, Scrambled Eggs, Bacon, Sausage,
Hashbrowns
Asparagus and Quiche Lorraine, Fresh Fruit Tier

SALADS & MORE

Baby Kale Salad with beets with goat cheese
Dilled New Potato Salad
Our Homemade Coleslaw
Smoked Salmon Tier

HOT MENU ITEMS

Shrimp Florentine with penne pasta
Butternut Squash Ravioli with walnut toasted
garlic sauce
AuGratin Potatoes
Italian Wedding Soup with mini meatballs
Tuscan Chicken
Deep Fried Button Mushrooms

DESSERTS, BREADS, & PASTRIES

Assortment of pies and cakes including French
Silk Pie, Apple Pie, Carrot Cake, & NY
Cheesecake. Brownies, Cookies, Chocolate
Cannolis, Rice Pudding, Rolls, Croissants, Apple
Turnovers, Bagels

JUICE & COFFEE INCLUDED!

\$35 per person

(children 3-10yrs 15.⁹⁹ / under 3yrs free)

****Menu items subject to change****

Reservations Suggested

REDS RESTAURANT · 12005 Route 9W, W. Coxsackie, NY 12192 ·
518-731-8151 · www.redsrestaurant.com

Chef's Specials

SATURDAY 12/30 AND SUNDAY 12/31

Starters

LOBSTER MARTINI ~ a 4oz tail with tarragon chive
butter. 18.⁹⁹

SHRIMP TEMPURA SUSHI ROLL ~ with pickled ginber,
soy and wasabi. 16.⁹⁹

ENDIVE & APPLE SALAD – chopped fresh Belgian endive,
sweet sliced local apples (Boehm Farm, Climax NY),
goat cheese crumble and fresh pecans tossed in a citrus
vinaigrette. 13.⁹⁹

RAW OR BAKED EAST COAST OYSTERS ON THE HALF
SHELL ~ Served raw on the half shell with peppadew
mignonette, plain with cocktail sauce, or baked with
herb butter and bacon. (12) 23.⁹⁹ (6) 13.⁹⁹

Entrees

CHAR GRILLED PORTUGUESE OCTOPUS ~ grilled
octopus topped with chili herb olive oil. Served with
fingerling potatoes and broccolini. 29.⁹⁹

STUFFED RED SNAPPER FILLET ~ stuffed with shitake
mushrooms, artichoke hearts, and baby spinach, then
baked and topped with dill Havarti cream sauce. 27.⁹⁹

CRISPY ROASTED JAMAICAN JERK HALF CHICKEN ~
topped with homemade chimichurri and served with
mashed sweet potatoes. 26.⁹⁹

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.) 32.⁹⁹

Dessert

LEMON ITALIAN CREAM CAKE ~ rich vanilla cake with
lemon curd filling, topped with powdered sugar and
vanilla cake crumbs. 10.⁰⁰

RED VELVET CAKE POPS ~ three pops served with
chocolate ganache. 11.⁰⁰

ENTIRE DINNER MENU ALSO AVAILABLE ALL WEEKEND!