



RED'S KITCHEN + TAVERN

SMALL BITES

Lamb Lollipops 11

Marinated lamb lollipops served over arugula with lemon wedges

Red's Famous Wings 9 GF

Choice of garlic honey hot sauce, buffalo, teriyaki or BBQ

French Mussels 11 GF

Sautéed in a garlic white wine cream sauce with cherry tomatoes, lemon and fresh parsley, crostini

Guacamole Dip 8

Served with fried plantain chips

Buffalo Pulled Chicken Dip 7 GF

Served with corn tortilla chips, carrot and celery sticks

Fried Calamari 11

Lightly fried calamari and cherry peppers served with marinara sauce

Brussel Sprouts 8

Smoked applewood bacon, parmesan cheese, served with garlic bread, finished with balsamic reduction

Popcorn Buffalo Cauliflower 8

Served with blue cheese dressing, carrot and celery sticks

Loaded Potato Skins 7

Crisped potatoes filled with cheese, smoked applewood bacon, scallions and sour cream

Pickle Fries 9

Served with homemade boom boom sauce

Candied Bacon 8 GF

Homemade candied cured bacon served with Nutella dipping sauce

Pulled Pork Nachos Carnitas 10 GF

Corn tortilla chips, queso, pico de gallo, guacamole, sour cream, shaved lettuce and black olives

Mozzarella Sticks 6

Served with marinara sauce

Philly Cheese Steak Spring Rolls 9

Served with horseradish aioli

Sushi Grade Ahi Tuna 12

Pan seared crusted tuna with black & white sesame seeds, served with soba noodles and seaweed salad, drizzled with shoyu glaze and wasabi aioli

RED'S BOWLS

Cilantro Lime Chicken Mexican Bowl 15 GF

Organic rice, roasted corn, black beans, pico de gallo, shredded lettuce and red cabbage, avocado, jack and cheddar cheese, corn tortilla strips with cilantro lime vinaigrette

Harvest Bowl 15 GF

Grilled cage-free chicken, organic brown rice medley, kale, apples, sweet potatoes, beets, dried cranberries, goat cheese, toasted almonds with balsamic vinaigrette

Mediterranean Power Bowl 16 GF

Grilled marinated shrimp, kale, cherry tomatoes, cucumbers, Kalamata olives, quinoa, yellow and red bell peppers, roasted chickpeas, feta cheese with avocado tahini vinaigrette

Steak Bowl 18 GF

Carved Black Angus NY Sirloin Steak, seasoned house made truffle fries, roasted organic brussel sprouts, caramelized onions, sautéed cremini mushrooms, red peppers, Great Hill blue cheese crumbles, arugula, drizzled with horseradish creamy aioli

Sesame Salmon Bowl 15 GF

Mushrooms, green beans, bean sprouts, carrots, broccoli, pickled red onions, jasmine rice and toasted sesame seed with shallot ponzu sauce

Hawaiian Bowl 15 GF

Grilled cage-free teriyaki chicken, coconut rice, grilled pineapple, zucchini, bell peppers, broccoli, finished with a sweet soy sauce

SALADS

Caesar 8

Crisp romaine lettuce and fresh croutons tossed in our own creamy Caesar dressing, served with fresh shaved parmesan cheese, drizzled with a balsamic reduction

Red's House 9 GF

Mixed greens, red onions, cherry tomatoes, candied walnuts, crumbled goat cheese with balsamic dressing

Greek Chopped 10 GF

Iceberg lettuce, tomatoes, cucumbers, onions, peppers, Kalamata olives, feta cheese tossed with house Greek dressing

Roasted Beet 10 GF

Roasted beets, arugula, goat cheese, toasted almonds, topped with red pickled onions, finished with shallot vinaigrette

+ Add to any salad

Chicken Breast 5, Turkey Tips 8, Sirloin Tips 8, Shrimp 8, Salmon 10

TAVERN FARE

Served with Seasoned Steak Fries

Red's Sirloin Steak Sandwich 15

Sliced Black Angus NY Sirloin on a grilled artisan whole grain ciabatta roll with caramelized onions and peppers, arugula, Great Hill blue cheese crumbles with horseradish aioli

Grilled Chicken Sandwich 11

Grilled chicken breast served on a grilled artisan whole grain ciabatta roll with candied bacon, lettuce, tomato, red onion, fresh avocado, swiss cheese with chipotle aioli

Slow Roasted Pulled Pork Sandwich 10

Served on a grilled brioche roll with grilled red onions and swiss cheese

Buffalo Chicken Wrap 11

Iceberg lettuce, tomatoes, red onions with blue cheese dressing

Grilled Chicken Caesar Wrap 11

Romaine lettuce, shaved parmesan cheese, Caesar dressing with balsamic reduction

10oz Red's Burger 12

Organic grass-fed ground beef served on a grilled potato roll with bacon, lettuce, tomato, red onion, cheddar cheese with our "secret sauce"

Mammoth Burger 16

1lb Black Angus ground beef over custom fresh baked brioche bun, with bacon, lettuce, tomato, cheddar cheese, pickles, onion frites with our "secret sauce"

The Red's Hog 13

Bacon wrapped 8oz Pearl hot dog with chili queso, salsa verde, pico de gallo, scallions with sriracha mayo

Fish Tacos 14

Soft tortilla shell, lime coleslaw, pickled red onions, pico de gallo with chipotle aioli

+ Add a small garden salad 2.50 -or- Caesar salad 3.50

MEATS & POULTRY

Grilled Marinated Lamb Kidney Chops 19 *GF*

Served with parmesan Yukon gold roasted potatoes, julienne vegetables, finished with arugula mint pesto

1lb Red's Sirloin Steak Tips 18 *GF*

Tender marinated, grilled to perfection, served with mashed potatoes and julienne vegetables

14oz New York Sirloin Steak 26 *GF*

Wet-aged 40 days Black Angus center cut sirloin served with mashed potatoes, grilled asparagus, topped with crispy onion strings with a classic sherry wine demi-glace

Slow Braised Pork Shank Ossobuco 18

Served with a mushroom Marsala sauce, mashed potatoes and sautéed spinach

Mediterranean Grilled Chicken Breast 16

Sautéed cherry tomatoes, Kalamata olives, artichokes, capers, feta cheese in a lemon white wine sauce, served over orzo and sautéed spinach

Chicken, Shrimp or Tofu Stir Fry 14

Sautéed stir fried vegetables and egg noodles, sautéed with orange sweet chili soy sauce and sesame seeds

Turkey Tips 17 *GF*

Tender marinated, grilled to perfection, served with rice pilaf and julienne vegetables

+ Add a small garden salad 2.50 -or- Caesar salad 3.50

FROM THE SEA

Seafood Paella 22

Sautéed mussels, little neck clams, shrimp, sea scallops, fresh calamari, chorizo, red bell peppers, peas, saffron rice

Baked Haddock 18

Wild caught fresh haddock filet lightly topped with Red's seasoned Ritz cracker crumbs, served with rice pilaf and julienne vegetables

Grilled Faroe Island Salmon 20

Served with roasted new potatoes, grilled asparagus, topped with a lemon caper sauce

Fried Haddock Bites 14

Lightly fried haddock, served with hand-cut fries, onion rings, coleslaw and homemade tartar sauce

Fried Fisherman Platter 24

Haddock, scallops, shrimp and calamari, served with French fries, onion rings, coleslaw and homemade tartar sauce

Seafood Jambalaya 18

Baby shrimp, scallops, haddock, smoked sausage and okra in a New Orleans Cajun-style sauce

Broiled Seafood Plate 18

Fresh haddock filet, scallops and shrimp, lightly topped with Red's seasoned Ritz cracker crumbs, served with mashed potatoes and julienne vegetables

+ Add a small garden salad 2.50 -or- Caesar salad 3.50

PASTAS

Chicken Parmigiana 16

Lightly breaded chicken cutlet, pan fried in olive oil, topped with our homemade tomato sauce and mozzarella cheese, served over penne pasta

Chicken Marsala 15

Sautéed chicken breast tossed in a mushroom Marsala wine sauce with choice of pasta

Chicken Broccoli Alfredo 14

Sautéed chicken, broccoli and penne pasta tossed in a cream sauce

Shrimp alla Vodka 17

Penne pasta sautéed with shrimp, sundried tomatoes, ham and peas in a light tomato vodka cream sauce

Bolognese 16

Homemade meat ragu tossed with choice of pasta, topped with shaved parmesan cheese

Linguine with Little Neck Clams 17

Choice of a garlic white wine sauce or homemade tomato sauce

+ Add a small garden salad 2.50 -or- Caesar salad 3.50

RED'S CLASSICS

Turkey Dinner 10

Sliced white meat turkey breast, mashed potatoes, stuffing, julienne vegetables, gravy and cranberry sauce

Meatloaf 10

Served with mashed potatoes, julienne vegetables and beef gravy

Mac & Cheese 10

Red's homemade cheese sauce topped with herb bread crumbs

Chicken Pot Pie 10

Topped with puff pastry, served with mashed potatoes

American Chop Suey 10

Sautéed seasoned hamburger with onions, peppers and celery, simmered in homemade tomato sauce, tossed with elbow macaroni

SIDES 4

* Rice Pilaf * Asparagus * Broccoli * Spinach*
* Mashed Potatoes * Julienne Vegetables *
*Sweet Potato Fries * Hand-cut Fries * Coleslaw *

BEFORE PLACING YOUR ORDER, PLEASE INFORM SERVER IF ANYONE IN YOUR PARTY HAS FOOD ALLERGIES.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Massachusetts Meal Tax 7%