

REDS MIDTOWN TAVERN

SK

SMALL PLATES

BEETROOT HUMMUS garden vegetables, pita crisps	9.50
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.70
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese, peanuts	13.85
SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauces	9.10
ROAST BEEF YORKIES bite sized Yorkshire puddings, caramelized onions, horseradish cream sauce, jus	10.85
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	14.25
CALAMARI FRITTI garlic confit, crisp rosemary and lemon, roasted tomato aioli	14.35
AHI TUNA TOSTADAS mango ginger glaze, guacamole	15.35
CHICKEN WINGS tossed in Buffalo butter sauce	14.85
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	14.40
SEARED TUNA GUACAMOLE salsa verde, sesame guajillo, feta, cilantro, tortilla chips	17.20

SCRATCH SOUPS

WILD MUSHROOM SOUP truffle, chives	cup 9.00 bowl 11.00
TOMATO FENNEL SOUP parmesan crouton, creme fraiche	cup 9.00 bowl 11.00

ENTREES

| REDS® FLASH ROASTED CHICKEN (½ CHICKEN) | 26.00

We marinate our chickens in house for 48 hours then flash roast them at a high temperature for perfect tenderness. Limited quantity available.

Served with broccoli & cheddar, guajillo sesame, double roasted russet potatoes

BBQ PORK RIBS half rack 22.60 full rack 30.00 slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries	
FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.85
FARMERS MARKET QUINOA V roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	20.80
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	21.00
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	23.40
SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	27.75

FRESH SALADS

THE COBB romaine, blue cheese, soft yolk egg, applewood bacon, avocado, dijon dressing	14.85
KALE & QUINOA quinoa, pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette	14.85
GOAT CHEESE & BEET fresh goat cheese, candied almonds, lemon cider dressing	16.45
CAESAR SALAD chopped romaine, parmesan croutons, applewood bacon	14.35
ADD: CHICKEN 6 SHRIMP 6 ARCTIC CHAR 7 AHI TUNA 8	

BOWLS & CURRIES

KHAO SOI SHRIMP BOWL chili tamarind broth, rice noodles, sugar snap peas, carrots, peanuts and sesame	17.25
ARCTIC CHAR BIBIMBAP jasmine rice, carrots, cucumber, red onion, nori, gochujang	19.80
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, naan bread	18.45

STEAK

We serve steaks of the highest quality, perfectly marbled and grilled to perfection. Canadian AAA, aged for a minimum of 30 days.

Upgrade to a premium side for \$3.00

| STEAK FRITES |

Served with truffle fries. Choose from:

7oz SIRLOIN	25.75
11oz NEW YORK	36.65

All steaks are served with mashed potatoes, market vegetables and cabernet jus.

Add 2 shrimp skewers for \$10.00.

CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter	28.75
PEPPERCORN SIRLOIN 7oz sirloin, green peppercorn jus	35.00
FILET 6oz tenderloin	35.75
STEAK & SHRIMP 7oz sirloin, two shrimp skewers	36.00
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms	37.00
PRIME RIB Available Thursday – Sunday from 5pm 10oz, mashed potatoes, Yorkshire pudding, market vegetables, horseradish cream sauce	29.75

| CLASSIC SIDES | 4.65

Mashed Potatoes / Caesar Salad
Fresh Cut Fries / Market Fresh Vegetables
Double Roasted Russet Potatoes w/Herbed Pesto

| PREMIUM SIDES | 7.65

Truffle Parmesan Fries / Sweet Potato Fries
Sauteed Mushrooms / Broccoli & Cheddar, Guajillo Sesame
Singapore-Style Carrots with Crushed Peanuts

BURGERS & SANDWICHES

Our burgers are ground in-house daily using hand selected Angus beef.

Substitute a gluten-free bun for any of our burgers for \$1.50.

CLASSIC BURGER lettuce, tomato, red onion, pickle, fresh baked potato bun	15.90
ADD: CHEESE 1.00 BACON 1.70	
BRIXTON BURGER 7oz beef patty, caramelized onions, portobello mushroom, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	18.10
ROAST BEEF GRILLED CHEESE aged cheddar & provolone, caramelized onion, horseradish crema, red wine jus	17.40
MIDTOWN TURKEY CLUB in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayo	17.45

Served with your choice of:
fresh cut fries / green salad / Caesar salad

Upgrade your side for \$3.00:
truffle fries / sweet potato fries

| V | Vegetarian

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TASTING MENU

Our dinner tasting menu is designed to enjoy our house specialties in a family style fashion. We marinate our chicken for 48 hours and flash roast it so it's hot and fresh from the oven straight to your table.

| MAINS | Enjoy the following mains

NEW YORK STEAK 11oz

½ REDS FLASH ROASTED CHICKEN

SLOW COOKED BBQ PORK RIBS half rack, grilled and BBQ brushed, jicama slaw

74.95
SERVES 2-4

| SHARING SIDES | Choose 2 of the following sides

TRUFFLE PARMESAN FRIES

MASHED POTATOES

SAUTEED MUSHROOMS

DOUBLE ROASTED RUSSET POTATOES, HERB PESTO

MARKET FRESH VEGETABLES

SINGAPORE STYLE CARROTS WITH CRUSHED PEANUTS

BROCCOLI & CHEDDAR, GUAJILLO SESAME

CAESAR SALAD

GARDEN SALAD

Add an additional side for \$7.65

| DESSERT SHARING PLATTER | 21.95

CHICAGO STYLE CHEESECAKE mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust

CHOCOLATE CHESS PIE chocolate ganache custard, flaky chocolate crust, chantilly cream

FRESHLY BAKED APPLE PIE traditional pie crust with Granny Smith apples and oatmeal crumble

Our homemade pies and desserts are baked twice daily and are available while quantities last.



SK WE'RE A
SCRATCH KITCHEN

Our tasting menu features REDS Flash Roasted Chicken. Marinated in house for 48 hours then flash roasted at a high temperature for perfect tenderness.