

REDS MIDTOWN TAVERN

SK

SMALL PLATES

BEETROOT HUMMUS garden vegetables, pita crisps	9.00
TRUFFLE FRIES fresh cut russet fries, sea salt, thyme, parmesan	9.20
BANGKOK NACHOS crisp wonton, roasted chicken, lime crema, sweet chili, melted cheese	13.45
SWEET POTATO FRIES oven roasted tomato aioli and curried mango sauces	8.90
ROAST BEEF YORKIES bite sized Yorkshire puddings, caramelized onions, horseradish cream sauce, jus	10.55
ANGUS BEEF SLIDERS American cheese, secret sauce, pickle, house baked buns	13.35
CALAMARI FRITTI garlic confit, crisp rosemary and lemon, roasted tomato aioli	13.35
AHI TUNA TOSTADAS mango ginger glaze, guacamole	14.75
CHICKEN WINGS tossed in Buffalo butter sauce	14.35
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	13.70
SEARED TUNA GUACAMOLE salsa verde, sesame guajillo, feta, cilantro, tortilla chips	16.80

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) | 25.75

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 slow cooked ribs, grilled and BBQ brushed, jicama slaw, fresh cut fries	half rack 19.60 full rack 29.00
FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries	18.25
FARMERS MARKET QUINOA V roasted vegetables, mushrooms, fingerling potatoes, feta, greens, red pepper puree	20.50
CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, perfectly poached egg	20.50
RAVIOLI & GARLIC SHRIMP ricotta ravioli, sundried tomato sofrito, beurre blanc	22.60
SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc	26.75

FRESH SALADS

THE COBB romaine, blue cheese, soft yolk egg, applewood bacon, avocado, dijon dressing	13.35
KALE & QUINOA quinoa, pecans, cranberries, apple, sweet potato, Manchego, citrus vinaigrette	14.35
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	16.25
ARCTIC CHAR BIBIMBAP jasmine rice, carrots, cucumber, red onion, nori, gochujang	19.50
MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, naan bread	17.45

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	24.75
6oz FILET	33.75
11oz NEW YORK	35.65

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	27.75
PEPPERCORN SIRLOIN 7oz sirloin, green peppercorn jus	35.00
STEAK & SHRIMP 7oz sirloin, two shrimp skewers	35.00
MUSHROOM NEW YORK 11oz New York, sauteed mushrooms	36.00
PRIME RIB Available Thursday – Sunday from 5pm 11oz, mashed potatoes, Yorkshire pudding, market vegetables, horseradish cream sauce	27.75

| CLASSIC SIDES | 4.65

Mashed Potatoes / Caesar Salad
Fresh Cut Fries / Market Fresh Vegetables
Double Roasted Russet Potatoes w/Herbed Pesto
Singapore-Style Carrots with Crushed Peanuts

| PREMIUM SIDES | 6.45

Truffle Parmesan Fries / Sweet Potato Fries
Sauteed Mushrooms / Broccoli & Cheddar, Guajillo Sesame
Peppercorn Sauce 3.00

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	15.60
ADD: CHEESE 1.00 BACON 1.50	
BRIXTON BURGER 7oz beef patty, caramelized onions, portobello mushroom, Swiss cheese, onion rings, horseradish aioli, fresh baked potato bun	17.70
ROAST BEEF GRILLED CHEESE aged cheddar & provolone, caramelized onion, horseradish crema, red wine jus	17.00
MIDTOWN TURKEY CLUB in-house roasted turkey, two year aged Canadian cheddar, applewood bacon, tomato, lettuce, mayo	17.15

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

REDS MIDTOWN TAVERN

SHARING MENU

TO SHARE

Available Thursday - Sunday from 5pm. All sharing entrees are served with your choice of 2 sides. Add an additional side for \$4.50.

NEW YORK STEAK 11oz 39.15 | 14oz 49.50

Suggested Wine Pairing: Gran Sello Tempranillo-Syrah, Castilla, Spain 6oz 12.25 | 9oz 19 | ½L 34.50 | Bottle 52

PRIME RIB 40.00

14oz prime rib, Yorkshire pudding, horseradish cream sauce

Suggested Wine Pairing: Grayson Cellars Cabernet Sauvignon, Sonoma County, California 6oz 14.50 | 9oz 21.50 | ½L 40.25 | Bottle 62

REDS FLASH ROASTED CHICKEN half 25.75 | whole 40.00

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Suggested Wine Pairing: Southbrook Chardonnay, Niagara, Canada 6oz 12 | 9oz 18 | ½L 33 | Bottle 49

BBQ PORK RIBS rack and a half 40.00

slow cooked ribs, grilled and BBQ brushed, jicama slaw

Suggested Wine Pairing: Rockway Vineyards Red, Niagara, Canada 6oz 9 | 9oz 13 | ½L 24.50 | Bottle 37

CHICKEN & RIB SHARE 37.15

half REDS Flash Roasted Chicken, half rack of Ribs

whole REDS Flash Roasted Chicken, full rack of Ribs 62.00

Suggested Wine Pairing: Cusumano Syrah, Sicily, Italy 6oz 10.75 | 9oz 16.07 | ½L 30 | Bottle 45

SHARING SIDES

Add an additional side to your sharing meal for \$4.50

Truffle Parmesan Fries / Mashed Potatoes / Sautéed Mushrooms

Double Roasted Russet Potatoes, Herb Pesto / Market Fresh Vegetables

Singapore Style Carrots with Crushed Peanuts / Broccoli & Cheddar, Guajillo Sesame

Caesar Salad / Garden Salad



Chef Jun Geem

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



SK WE'RE A SCRATCH KITCHEN

Handcrafted burgers ground in-house. Fresh baked bread. House marinated and roasted chicken.



Our homemade apple pie — baked daily at 10am and 4pm