



with Private Banquet Facility

Certified 10 oz. Angus Burgers

Served on a Sesame Seed Brioche Bun  
with French fries & a pickle

Black & Bleu Burger, caramelized balsamic  
onions & Bleu cheese \$12

Joy’s Ragin’ Cajun Burger, Cajun seared,  
topped with fresh tomato & crispy onions,  
homemade cajun mayo remoulade \$12

Betson Burger, topped with Taylor Ham and  
American Cheese \$12

Bryan’s Mega Burger, Topped with sautéed  
onions & mushrooms, melted Swiss \$12

The Sloppy Joe Burger, Topped with Russian  
dressing, pastrami, cole slaw, & melted Swiss \$15

Hamburger / Cheeseburger \$11 / \$12

Additional Toppings (\$1 per topping)  
American/ Cheddar/ Provolone/ Pepper Jack/  
Swiss/ Bleu Cheese/ Bacon/ Cherry Peppers/  
Sautéed Onions/ Sautéed Mushrooms/ Roasted  
Red Peppers/ Jalapenos/ Bermuda onion

Soups & Sides

French Onion Soup	5
Soup of the Day, Cup / Bowl	3/4
House or Caesar	5
French Fries	3
Baked potato*	2
Sweet potato fries	4
Waffle Chips	2
Waffle Fries	4
Onion rings	5
Tri-Color Chips & Salsa	4
Garlic bread	4
Veg of the day*	4
Coleslaw	3

Desserts

Warm Brownie a La Mode, vanilla ice  
cream, Hershey’s Syrup, whipped cream \$7

Tootsie Roll, Marble cheesecake rolled in  
a cinnamon crust with raspberry & chocolate  
sauce \$8

Caroline’s Sundae, Classic vanilla ice  
cream sundae with chocolate syrup, wet  
walnuts, and topped with whipped cream \$7

Ice Cream, Vanilla or chocolate \$6

Kid’s Corner

Served with Oreo cookies \$9

Penne Marinara or A la Vodka  
Grilled Chicken Breast\*  
served with fresh seasonal vegetables  
Chicken Fingers with fries  
Grilled Cheese with fries  
The “Gary” Mac & Cheese

Appetizers

Redd’s Calamari, served with cherry peppers & diced tomatoes in a  
sweet & spicy soy orange ginger glaze \$11 Also available traditional style \$10

Bruschetta a La Renee, Tuscan toast, balsamic reduction \$6

Famous Jumbo Wings, tossed in Buffalo, BBQ or Teriyaki Sauce \$10

Grilled Shrimp “Robbie” tomato horseradish sauce, baby arugula \$12\*

Redd’s Nachos “Supreme,” homemade chili, melted cheese, onions,  
chopped tomatoes & jalapenos \$11 Half order \$8

Beer Battered Mozzarella Sticks, served with marinara sauce \$7

Chicken Fingers served with honey mustard sauce or tossed in your  
choice of BBQ, Buffalo, or Teriyaki sauce \$9

Redd’s Beefy Sliders, 3 mini cheeseburgers with Redd’s crispy fried onions \$10

Potato Wedges, topped with bacon and cheddar cheese \$6\*

Wildcat Sampler, Buffalo wings, potato wedges, chicken fingers, mozzarella sticks \$15

Fresh Fields

Garden Harvest Salad, Mesclun mix, plum tomato, cucumber, Bermuda onion, shredded  
carrots, choice of dressing \$7\*

Classic Caesar Salad, crisp romaine and Parmesan croutons, homemade creamy Caesar  
dressing garnished with marinated roasted red peppers \$8\*

MetLife Stadium Salad, crisp iceberg, ham, salami, sharp provolone, tomatoes, hardboiled  
egg, red onion & croutons tossed in balsamic vinaigrette \$8

Steakhouse Iceberg Wedge, served with crumbled blue cheese, shredded carrots,  
tomatoes, bacon, and red onion, topped with Redd’s homemade blue cheese dressing \$8\*

Arugula, Radicchio & Endive Salad, with red onion and tomato tossed in a  
light Raspberry vinaigrette \$8\*

Top Any Salad  
Grilled Chicken \$3 Grilled Shrimp \$8 Ahi tuna \$9 Fried or Redd’s Calamari \$9

Pasta & Entrees

Served with your choice of Redd’s Seasonal House Salad or Soup of the Day,  
if Caesar Salad or Onion Soup is preferred please add \$2

Penne, Sausage & Broccoli, olive oil, roasted garlic, roasted red peppers  
and Pecorino Romano cheese \$14

Penne a La “Audra” Traditional vodka sauce, fresh basil & Pecorino Romano \$12  
Add chicken: \$3 Add Shrimp: \$6

Pretzel Crusted Chicken, grain mustard sauce, served with seasonal fresh  
Vegetables and baked potato \$14

Dean’s Grilled Chicken Platter served with seasonal vegetable and baked potato \$14\*

Fillet of Sole, Francaise or Oreganata, served with seasonal fresh vegetables  
and baked potato \$15

JW’s Lemon Pepper Ahi Tuna, seared rare, Asian slaw, Thai chili & wasabi drizzle,  
homemade waffle chips \$17\*

Sirloin Steak “Aricxy”, served topped with roasted red peppers and blue cheese, sherried  
demi glace, served with seasonal fresh vegetables and baked potato \$19

\*designates gluten free



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Pizza

(Super thin crust style)

**Stevie-Three-Cheesie**, traditional cheese pizza topped with Mozzarella, Parmesan & Pecorino Romano cheese \$12

**Meatlovers**, Bacon, sausage & pepperoni \$14

**Redd's Devil Bruschetta**, 3 cheese pizza topped with homemade bruschetta and black olives \$13

**Margherita Pie**, fresh Mozzarella, beefsteak tomatoes, fresh basil Pesto \$13

**Johnny "Fun Guy" Pie**, sautéed mushrooms and Balsamic grilled Portobello's \$14

**The "Jimmy U.P.S." Pie** Cajun chicken, peppers, onions \$14

**Andy's Pie**, a Margherita Pie with sausage and jalapenos \$14

**"Garden Pies"** top any pizza with your choice of Caesar or Arugula, Radicchio & Endive Balsamico Salad, please add \$5

**Additional Toppings** (\$1 per topping)  
Bacon/ Pepperoni/ Sausage/ Cherry Peppers/ Onions/ Mushrooms/ Roasted Peppers/ Extra Cheese/ Jalapenos/ Black Olives/

Sandwiches & Wraps

Served with Redd's homemade waffle potato chips and a dill pickle. Substitute fries or any side for an additional charge. All sandwiches are available in a wrap, crusty Semolina roll, Sesame Seed Brioche, White, Wheat or Rye bread.

**The Bookmaker**, Grilled sliced sirloin steak, served on toast points with melted butter, fries & Redd's famous crispy fried onions \$16

**Luke's Steak Sandwich**, Grilled sirloin steak, served on a crusty semolina roll, with American cheese, sautéed mushrooms and onions, horseradish mayo, & fries \$16

**Philly Cheese steak Wrap**, sautéed onions, mozzarella & cheddar cheese \$11

**Buffalo Chicken Wrap**, grilled chicken breast, pepper jack cheese, shredded lettuce, tomatoes, ranch dressing \$10

**Grilled Chicken Caesar Wrap** \$9

**The Famous Halfway**, Grilled chicken, fresh mozzarella & roasted red peppers on crusty semolina roll \$11

**Big Jay**, Grilled chicken, crisp bacon, lettuce, tomato, & melted American cheese on a semolina roll with a side of our homemade honey mustard \$10

**Joey's Roast Beef**, thinly sliced, rare roast beef with Swiss cheese, horseradish mayo, lettuce & tomato \$11

**Pete and Sheryl's Traditional BLT** \$7

**Joe and Deb's Grilled Cheese** \$7 ham, bacon, or taylor ham, add an additional \$2

**Classic Oven Roasted Turkey Club** \$11

Bottle Beer

Coors Light  
Miller Lite  
Bud/ Bud Light  
Beck's  
Corona / Corona Light  
Heineken / Heineken Light  
Michelob Ultra  
Amstel Light  
Rolling Rock  
Pabst Blue Ribbon (16oz. Can)  
Non- Alcoholic Beer  
Redd's Apple Ale (of course)

Martinis

**Ultra Redd**  
Smirnoff 80 Vodka,  
Pomegranate Liqueur, Triple Sec, Fresh Squeezed Lime Juice, garnished with an orange slice

**Scarlet-tini**  
Blackberry Flavored Vodka, Crème de Cassis, Grenadine, Pineapple & Orange Juice, topped with a splash of Champagne, finished with fresh blackberries

**Redd & Blackberry**  
Raspberry & Blackberry vodka, Chambord, Cranberry Juice, Grenadine, topped off with fresh raspberries & blackberries

Draught Beers

12oz., 16 oz., & 20 oz.  
or a flight of 4 mini beers (mix & match)

Garden State Stout (NJ Beer CO.)  
Seasonal Oktoberfest  
NJ LBIPA  
Landshark Island Style Lager  
Strongbow Hard Cider (Gluten Free)  
Yuengling Lager  
Newcastle (BrewLock)  
Heineken (BrewLock)  
Coors Light  
Guinness  
Pabst Blue Ribbon  
Miller Lite  
Budweiser  
Shock Top  
Stella Artois

**Coco Locotini**  
Ciroc Coconut and Smirnoff Pineapple Vodka, with a splash of Pineapple Juice

**French Martini**  
Smirnoff 80 Vodka, Chambord and Pineapple Juice

**White Out**  
Vanilla flavored Vodka, White Crème De Cocoa, and Godiva Chocolate Liqueur, swirled with shaved coconut flakes

**Peach Martini**  
Vodka, Peach Schnapps, splash of Cranberry Juice finished with a lemon twist

Wine

Available by glass or bottle

**Red**  
Dynamite Cabernet Sauvignon  
BV Pinot Noir  
90 +Cellars Malbec  
Cupcake Cabernet Sauvignon  
BV Merlot

**White**  
Dynamite Chardonnay  
90+ Cellars Sauvignon Blanc  
Villa Pozzi Pinot Grigio  
BV Riesling  
A by Acacia Chardonnay

Homemade Sangria (pitcher or half pitcher)

Connect: facebook.com/reddsNJ  
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Gift Cards Available

Redd's provides a park & ride shuttle service to all Meadowlands events.  
Shuttle Operation runs CONTINUOUSLY to and from MetLife Stadium:  
Under the Pedestrian Bridge next to the Verizon Gate  
Izod Center: The Back of Lot 29

Book your parking reservations online at  
www.reddsrestaurant.com

Redd's proudly serves all natural hormone and antibiotic free poultry and wild caught seafood  
In addition to our \*Gluten Free Selections many of our menu items can be prepared to your dietary specification