



Summer 2026

STARTERS

- Soup of the Day
Chef's inspired creation 8.
- Stretched Bread
Cheddar beer dip and sweet Guinness beer reduction 14 (VT).
- Wood-Fired Roasted Wings
Jumbo chicken [10ct] wings tossed in buffalo sauce, served with house blue cheese or ranch & celery 15 (GF)
- Whipped Ricotta Board
Whipped ricotta, orange blossom honey, pickled blackberries, toasted pistachios and toasted focaccia 14 (VT)
- Tomatoes & Mozzarella
Marinated fresh mozzarella, sherry tomato confit, pistachio - sumac dukkah, basil-mint chimichurri & focaccia 12 (VT).
- Thai Peanut Chicken Jicama Tacos
Jicama shells, marinated chicken, red pepper, cucumber, carrot, red onion, cilantro & lime 15 (GF • DF)
- Shrimp Ceviche
Red Sun signature recipe, blue corn tortilla chips 16 (GF • DF)
- Crispy Fried Olives
Fried Manzanilla green olives, roasted garlic-chive aioli 8 (VT)

SALADS

- House Salad
Field greens, cucumber, tomatoes, carrots, red onion, choice of dressing. Side 5 • Small 7 • Large 10 (VG • GF • DF)
- Caesar Salad
Romaine, shaved Parmesan, garlic croutons and house-made Caesar dressing Small 9 • Large 12
- Arugula Salad
Arugula, tomatoes, red onion, walnuts, blue cheese and herb vinaigrette Small 12 • Large 15 (VT • GF)
- Charred Corn Panzanella
Wood-fired sourdough, field greens, charred sweet corn, cherry tomatoes, cucumber, goat cheese, pickled red onion, basil- citrus vinaigrette Large 16 (VT).
- Summer Lobster Salad
Poached lobster, field greens, shaved jicama, fresh orange, ginger-pickled orange peel, fresh mint and sherry citrus vinaigrette Large 24 (GF)
- Peach Salad
Arugula, fresh mozzarella, fresh & lightly pickled peaches, pistachios, fresh chives & sumac-burnt honey vinaigrette Large 17 (VT • GF)

ADD: TO SMALL/LARGE SALAD:

- applewood smoked bacon 3 /chicken 5 / jumbo shrimp 8 / lobster 15
- DRESSINGS: Italian [gf] • ranch [gf] • Caesar [gf] • balsamic vinegar & oil [gf] • sherry- citrus [gf]• creamy blue \$.50 [gf] • crumbled blue cheese \$1 [gf] • sumac-burnt honey vinaigrette [gf] • Basil vinaigrette [gf]

WOOD-FIRED PIZZAS

- Americana Tomato sauce and mozzarella 16 (VT)
- Margherita Fresh mozzarella, fresh tomato , basil & extra virgin olive oil 17 (VT)
- Brian's Song Fresh mozzarella, pepperoni, basil aioli, hot honey and fresh basil 18
- Forestiere Mushrooms, garlic spread, mozzarella, truffle oil, Parmesan and fresh herbs 18 (VT)
- Sweet Corn & Smoked Bacon Sweet corn purée, smoked bacon, mozzarella, pecorino Romano, chives & cracked black pepper 18.
- New Yorker Tomato sauce, mozzarella, mushroom, pepperoni, black olives 17
- Rustic Sausage & Peppers House-made Italian sausage, tri-colored peppers, roasted garlic, mozzarella, oregano & chili flake 18.

ENTRÉES

- Wood Fired Airline Chicken
Sweet corn risotto, lemon-Parmesan broccoli, basil pan jus 26 (GF)
- Bone-In Pork Chop
Blueberry-Riesling reduction, creamy goat cheese polenta, white balsamic glazed green beans 26 (GF)
- Cauliflower Steak
Wood-fired cauliflower steak, lemon-parsley pearl couscous, tabbouleh, a slow-simmered tomato, roasted pepper & garlic relish, pistachio dukkha 24 (VG)
- Pasta alla Trapanese
Linguine tossed in a Sicilian almond, tomato, basil and mint pesto, finished with Parmesan and toasted almonds 24 (VT)
- Lobster & Limoncello Pasta
House-made fettuccine, poached lobster, shallots, fresh chives, light limoncello cream sauce, lemon zest & Parmesan 30
- Red Sun Burger
House ground beef, brioche bun, greens, tomato, red onion, fries 18 add cheddar 1/ bacon 2
- Sausage & Rigatoni
House-made Italian sausage, tomato pomodoro, shaved Parmesan, fresh herbs 22
- Mediterranean Shrimp
Jumbo shrimp, Parmesan risotto, sherry tomato confit, roasted garlic, shallots, wilted spinach, white wine butter sauce 26 (GF)
- Peruvian Chicken
Wood-fired, Peruvian marinated boneless chicken thighs, cilantro-lime potatoes, blistered green beans, toasted pepitas & frizzled shallots, roasted yellow bell pepper purée 25 (GF • DF)
- Asian-Style Cod & Udon
Homemade udon noodles, Napa cabbage, mushrooms, soy - lemongrass sauce 28 [DF]
- American Kobe [wagyu] Flank Steak
Potato, celery root, bacon and wilted spinach hash, charred scallion-horseradish purée & garlic & chive aioli 32 (GF)
- Chicken Provençal Sandwich
Herb-marinated, wood-fired chicken breast, melted Gruyère, sherry tomato confit, arugula, Brioche bun, fries 18.

GF = gluten free • VT = vegetarian • VG = vegan DF = dairy free

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