

RED WATER

RUSTIC GRILLE

appetizers & sharing

pork riblets | hoisin siracha glaze . ginger spiced slaw .
peanuts 16.00

wild shrimp | chili butter . fresh oregano . grilled focaccia
18.00

belle river crab cakes | mustard pickles . black garlic aioli
17.00

panko crusted scallops | pancetta crisp . squash puree
pickled onion 19.50

local oysters on the half | featured mignonette or
redwater seafood sauce 3.00 each

baked oysters | chili butter . bacon . panko . parmesan
4.00 each

roasted red pepper dip | bruschetta . parmesan .
garlic naan 15.00

pei mussels | thai coconut curry . toasted focaccia 14.00

wonton nachos | pad thai chicken . wasabi aioli .
pico de gallo . pickled cabbage . green onion 22.00
great to share

cheese board | local cheeses . jams . pickly things .
crackers . grainy mustard 18.00

potato cheddar pierogi | chorizo . caramelized onion
cream sauce . bacon . chive . sour cream 14.00

soups & salads

fire roasted tomato corn soup | torn chicken .
lime cilantro crema . crispy tortillas 8.00 / 10.00

soup du jour | 6.00 / 9.00

island seafood chowder | baby red potato . scallops .
lobster . mussels . clams . salmon . haddock 10.00 / 15.00
gluten free

roasted beet & goat cheese | arugula . toasted pecan .
apple . parsnip frites . honey mustard vinaigrette 16.50

garden greens | pickled onion . cherry tomato . cucumber .
carrot . maple balsamic vinaigrette 9.00 / 12.00

romaine hearts | charred jalapeno dressing . parmesan .
pancetta 10.00 / 13.00

thai beef salad | beef tips . arugula . julienne veg .
lime salted peanuts . ginger sesame dressing .
soft rice vermicelli 18.00

add to your salad...

torn chicken | 5.00

goat cheese | 4.00

pan seared salmon | 13.00

beef tips | 13.00

wild prawns | 13.00

grilled scallops | 13.00

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pastas

chicken pappardelle | spinach . forest mushroom . bacon .
parmesan cream 21.00

seafood linguini | shrimp . scallops . mussels .
basil pesto cream . roasted cherry tomato . spinach 24.00

mac & cheese | parmesan . cheddar . smoked provolone .
herbed panko crust 18.00
add lobster | market price

sandwiches

choose: fries . mashed . roasted . garden greens . daily soup
sweet potato fries | 2.50 romaine hearts | 4.00
seafood chowder | 7.00

prime beef burger | tomato . lettuce . sour pickle .
cheddar cheese . bacon aioli . charred jalapeno relish 18.00
add bacon 2.00

steak sandwich | 6oz striploin . grilled focaccia .
caramelized shallot aioli . crispy onion 23.00

stone baked flatbreads

fresh hand crafted flour crust

maple chipotle bbq chicken | bacon . roasted red pepper .
spinach . aged cheddar . pickled red onion . cilantro crema
17.00

margherita & basil | bocconcini . sundried tomato pesto .
cherry tomato . parmesan . arugula . balsamic reduction 17.00

the Islander | potato . bacon . maple cream . spinach . cheddar
17.00

our chefs are committed to sourcing the highest quality fresh,
seasonal ingredients, and supporting local producers when
possible. all wholesome items are made in house.

** most items available gluten free** 2.00
please inform your server of any allergies
taxes not included

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RUSTIC GRILLE

naked entrees™

enjoy your favourite fish or meat dish complimented with a signature sauce and two chef's seasonal accompaniments of your choice from the lists below

butcher's block . chef's selection | market price
shellfish duo . grilled shrimp & scallop | 34.00
surf & turf . beef medallions & scallop | 37.00
rotisserie quarter chicken breast | 29.00
pan seared salmon with smoked maple glaze | 31.00

hand cut certified angus beef steaks

the certified angus beef program is dedicated to producing high quality beef superior in taste & tenderness and ranks at the top of available AAA beef

6oz tenderloin | 39.00 8oz tenderloin | 43.00
14oz ribeye | 43.00 10oz striploin | 40.00

blue cheese gratinee | 6.00
glasgow glen gouda your steak | 6.00
bacon wrap your tenderloin | 6.00

rare		bright red center . pink towards the outside
medium rare		bright pink throughout
medium		light pink throughout
medium well		light pink in the center only
well		no pink throughout

chefs seasonal accompaniments

yukon gold mashed potato | roasted garlic . thyme 7.00
roasted red potato | brown butter . sage 7.00
roasted beets | sea salt . caraway . honey 7.00
crimini mushrooms | balsamic . rosemary 7.00
forest mushroom risotto | 9.00
seasonal vegetable | 6.00
caramelized onions | 5.00
carrots | shallot . thyme 5.00
french fries | sea salt 6.00
mac & cheese | 10.00
basmati rice | lemon scented 6.00

signature sauces

maple chipotle bbq sauce | sweet & smoky . canadian maple . spices
chili garlic butter | chili peppers . garlic . lime . cream
brandy green peppercorn | reduced beef stock . cream . madagascar green peppercorns
bernaise | classic butter sauce . tarragon