

# REDWATER

RUSTIC GRILLE

## appetizers & sharing

**pork riblets** | hoisin sriracha glaze . ginger spiced slaw .  
peanuts 16.00

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

**belle river crab cakes** | roasted corn succotash . cajun  
honey aioli 18.00

**panko crusted scallops** | pancetta crisp . pickled onion .  
apple celery root puree 19.50

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

**baked oysters** | chili butter . bacon . panko . parmesan  
6 for 24.00

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

**pei mussels** | thai coconut curry . grilled focaccia 14.00

**wonton nachos** | pad thai chicken . wasabi aioli . pico de  
gallo . pickled cabbage . green onion . smoked provolone  
24.00 **great to share**

**cheese board** | local cheese . jams . pickly things .  
crackers . grainy mustard  
for one 18.00 to share 25.00

**potato cheddar pierogi** | chorizo . caramelized onion .  
cream sauce . bacon . chives . sour cream 15.00

**beef carpaccio** | pickled veg . pommery mustard aioli .  
arugula . olive oil . capers 19

## 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 11.00 / 15.00  
gluten free

**roasted beet & goat cheese** | arugula . toasted pecans .  
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 11.00 / 14.00

**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 | 15.00

beef tips | 13.00

wild prawns | 13.00

grilled scallops | 18.00

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## pastas

**chicken pappardelle** | spinach . forest mushroom . bacon .  
parmesan cream 23.00

**seafood linguini** | shrimp . scallops . mussels . basil pesto  
cream . roasted cherry tomato . spinach 28.00

**mac & cheese** | parmesan . cheddar . smoked provolone .  
herbed panko crust 18.00

add lobster | market price

## sandwiches

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

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

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

add bacon | 2.00

## stone baked flatbreads

fresh hand crafted flour crust

**maple chipotle bbq chicken** | bacon . roasted red pepper .  
spinach . aged cheddar . pickled red onion . cilantro crema  
18.00

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

**roasted peach & brie** | parmesan cream . balsamic .  
arugula . goat cheese . prosciutto 18.00

Our chefs are committed to sourcing fresh, seasonal  
ingredients of the highest quality and support local producers  
whenever possible.

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

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## naked entrees™

compliment your entree 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

from the sea | chef's selection . market price

shellfish duo | grilled shrimp & scallops 36.00

surf & turf | beef medallions & scallops 37.00

rotisserie quarter chicken breast | 29.00

pan seared salmon with smoked maple glaze | 32.00

## 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

## 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

## chef's 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 8.00

cremini mushrooms | balsamic . rosemary 8.00

forest mushroom risotto | 9.00

broccolini | 8.00

caramelized onions | 5.00

carrots | shallot . thyme 5.00

french fries | sea salt 7.00

mac & cheese | 10.00

basmati rice | lemon scented 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