

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

REDWATER

RUSTIC GRILLE

pastas & curry

chicken pappardelle | spinach . forest mushroom . bacon .
parmesan cream 15.00 / 23.00

seafood linguini | shrimp . scallops . mussels . basil pesto
cream . roasted cherry tomato . spinach
19.00 / 28.00

mac & cheese | parmesan . cheddar . smoked provolone .
herbed panko crust 12.00 / 18.00
add lobster | market price

curried chickpea | basmati rice . naan 17.00

steaks, seafood & sandwiches

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

chicken club | naan . lettuce . tomato . aged cheddar .
chipotle aioli . bacon 16.00

redwater Philly | toasted baguette . fried peppers & onions
horseradish aioli . smoked provolone . beef tips 18.00

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

smoked provolone grilled cheese | fried green onion aioli
bacon . pecans . honey 15.00

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

pei lobster roll | toasted baguette . lobster salad . tarragon
21.00

pan fried haddock | dill & caper remoulade 21.00

smoked salmon bagel | fresh toasted bagel . chive cream
cheese . smoked salmon . arugula . capers . pickled onion
16.00

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

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