

# REDWATER

RUSTIC GRILLE

## appetizers & sharing

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

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

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

**seared scallops** | carrot ginger puree . pancetta cookies .  
butternut squash jam . creamed leeks with sage 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** | pico de gallo . 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

## 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** | torn chicken or 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

belle river crab cake | 8.00

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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 .  
beer gouda 18.00

add bacon | 2.00      add sausage | 5.00

## 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 . honey habanero tortillas 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

**meatball marinara** | smoked provolone . spinach .  
caramelized onion . basil 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

shellfish duo | grilled shrimp & scallops 36.00

surf & turf | beef medallions & scallops 37.00

seared duck breast & blueberry balsamic glaze | 31.00

roisserie quarter chicken breast | 29.00

butternut squash & mushroom wellington | 30.00

\*vegetarian

pan seared salmon & 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

## 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

blueberry balsamic | sweet blueberry glaze

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