

REDWATER

RUSTIC GRILLE

appetizers & sharing

pork riblets | hoisin sriracha glaze . ginger spiced slaw .
peanuts 18.00

wild shrimp | chili butter . oregano . grilled focaccia 18.00

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

seared scallops | house cured pork belly . potato & apple
latkes . creme fraiche 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 | smoked vine ripened tomato . fresh herbs .
wine . garlic 14.00

wonton nachos | pad thai chicken . wasabi aioli . pico de
gallo . pickled cabbage . green onion . smoked provolone
19.00

potato cheddar pierogi | slivered beef . chimichurri . creme
fraiche 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

seafood bouillabaisse | soft shell clams . mussels . shrimp
haddock . baby red potato . scallops . tomato broth 17.00

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 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 chorizo | 5.00 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 . onion ring 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

mediterranean fusion | house made tomato sauce . feta .
red onion . black olive . lamb . arugula . fig balsamic drizzle
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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RUSTIC GRILLE

naked entrees™

compliment your entree with
a signature sauce and two chef's seasonal accompaniments
of your choice from the lists below

chef's selection | market price

shellfish duo | grilled shrimp & scallops 36.00

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

12oz ribeye | 41.00

10oz striploin | 40.00

blue cheese gratinee | 6.00

glasgow glen gouda your steak | 6.00

add grilled prawns | 13.00

add grilled scallops | 18.00

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

chimichurri | parsley . garlic . olive oil . chili

salsa roja | tomato . serrano peppers

chef's seasonal accompaniments

seasonal vegetable | 8.00

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

caramelized onions | 5.00

carrots | shallot . thyme 5.00

french fries | sea salt 7.00

sweet potato 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