

appetizers & sharing

wellington bites | beef tenderloin . puff pastry . basil pesto . parmesan 14.00

wild shrimp | chili butter . oregano . grilled focaccia 18.00

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

seared scallops | potato latkes . caramelized apple cream sauce 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 23.00

potato cheddar pierogi | candied pancetta . provolone cheese . hunter's sauce 15.00

cheese board | local cheeses . pickly things . crostini . nuts . grainy mustard 18.00 for one 25.00 for sharing

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

RED WATER

RUSTIC GRILLE

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

sandwiches

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

steak sandwich | 7oz striploin . grilled focaccia . caramelized shallot aioli . onion ring 25.00

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

butter chicken | pickled onion . goat cheese . feta . bocconcini . spinach . mint yogurt sauce . fried red onion 18.00

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

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

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

pork duo | 6oz sous vide pork tenderloin . pressed pork belly 31.00

surf & turf | beef medallions & scallops 37.00

roasted chicken | redwater spice blend 29.00

squash & sweet potato wellington | basil pesto . parmesan . mushroom 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

RED WATER

RUSTIC GRILLE

draft fourteen or twenty ounces

coors light american light lager	5.30 – 8.10
belgian moon belgian-style witbier	5.30 – 8.10
rickard's red american red lager	5.30 – 8.10
stella artois european-style pale lager	6.50 – 9.60
upstreet (local)	
commons czech-style pilsner	5.30 – 8.10
seasonal selection	5.55 – 9.20

bottled

coors light american-style light lager	5.75
moosehead light american-style light lager	5.75
michelob ultra american-style light lager	6.50
canadian canadian lager	5.75
alexander keith's american-style blonde ale	5.75
budweiser american-style lager	5.75
alpine american adjunct-style lager	5.75
corona pale lager	7
guinness dark irish dry stout . 500mls	9
pei brewing company (local)	
sir john a honey wheat ale . 473mls	9
1772 india pale ale . 473mls	9
gahan blueberry blueberry ale . 473mls	9

coolers & ciders

strongbow 500mls	9
(local)	
colliding tides gin twist 473mls	11
colliding tides vodka twist 473mls	11.50
nomad double hill cider 500mls	17.50
blue lobster rocket 473mls	11
blue lobster lemon . soda . lime . 355mls	8

wines by the glass six or nine ounces

white

mezzacorona pinot grigio . veneto . italy	10 – 14.75
villa maria sauvignon blanc . new zealand	11.75 – 17.25
thirty bench reisling . ontario . canada	12.75 – 19
kleine zalze chardonnay . south africa	9.75 – 14.50

rose

barton & gustier rose d'anjou . france	10 – 14.50
--	------------

red

trumpeter malbec . argentina	9.50 – 14
kleine zalze cabernet sauvignon . south africa	10 – 14.75
mcguigan 'the plan' . shiraz . south australia	9.50 – 14
three thieves pinot noir . california . usa	11.75 – 17.25
sterling merlot . california . usa	11.25 – 16.50
sartori valpolicella . veneto . italy	10 – 14.75

sparkling

sartori prosecco . veneto . italy	12
pierre sparr cremant d'alsace . brut reserve . france	15

cocktails \$11.00 | 1.5 oz

aperol spritz | sartori prosecco . aperol . soda

moscow mule | smirnoff vodka . ginger beer . angostura bitters

old fashioned | maker's mark . simple syrup . angostura bitters

blue sea | bols blue . blue lobster vodka . ginger ale . lemonade

orange sun sangria | raspberry smirnoff . rosignol blueberry wine . ginger ale . orange juice

cosmo | smirnoff vodka . cointreau . cranberry juice . fresh squeezed lime

classic caeser | nova scotia blue lobster vodka or gin . tabasco . worchestershire . clamato . spiced bean

espresso martini | smirnoff vodka . baileys . kahlua . espresso

tequila sundown | olmeca tequila . triple sec . cranberry juice . pineapple juice

amaretto sour | disaronno . simple syrup . fresh squeezed lemon . egg white

crown peach martini | crown royal . peach schnapps . peach coulis

suzie's sidecar | deaubonne brandy . cointreau . lemon