

# RED WATER

RUSTIC GRILLE

## 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

## 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 . beer gouda 12.00 / 18.00

add bacon | 2.00 add chorizo | 5.00

**butter chicken** | basmati rice . naan 18.00

vegetarian | 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

**steak sandwich** | 7oz striploin . grilled focaccia .  
caramelized onion aioli . onion rings 25.00

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

**chorizo & chicken quesadilla** | sweet pepper . onion .  
cheddar . gouda . salsa roja . sour cream 16.00

**prime rib dip** | sliced prime rib . sweet bell pepper .  
onion . smoked provolone . toasted pretzel baguette .  
horseradish & mustard aioli . beef jus 18.00

## 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

# RED WATER

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## 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	7.00
guinness I 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	9.50
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(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
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### 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