

REDWATER

RUSTIC GRILLE

appetizers & sharing

beef samosa | chimichurri . baby greens . mint & cilantro sour cream 15.25

wild shrimp | chili butter . oregano . grilled focaccia 19.75

belle river crab cakes | bacon & roasted corn succotash cajun honey aioli 19.75

seared scallops | seasonal vegetable puree . sweet potato crisp 21

local oysters on the half | featured mignonette or redwater seafood sauce 3 each

roasted red pepper dip | pico de gallo . parmesan . garlic naan 16.25

pei mussels | cherry tomato . fresh herbs . wine . garlic butter 16

wonton nachos | pad thai chicken . wasabi aioli . pico de gallo . pickled cabbage . green onion . provolone 25

great for sharing

baked brie | brown sugar . cashews . fresh berries . naan bread 22.25

charcuterie board | artisanal cheeses . house made pickles crostini . nuts . assorted charcuterie 29.25

soups & salads

fire roasted tomato corn soup | torn chicken . lime cilantro crema . crispy tortillas 8.75 / 11.25

soup du jour | 6.75 / 10

island seafood chowder | baby red potato . scallops . lobster mussels . clams . salmon . haddock 12.75 / 17
gluten free

roasted beet & goat cheese | arugula . toasted pecans apple . parsnip frites . honey mustard vinaigrette 18.25

garden greens | pickled onion . cherry tomato . cucumber carrot . maple balsamic vinaigrette 9.75 / 13.25

romaine hearts | charred jalapeno dressing . parmesan pancetta 12.50 / 15.50

redwater cobb | double smoked bacon . radish . cherry tomato roasted corn . blue cheese . dill buttermilk dressing
chicken | 18 lobster | market price

thai salad | torn chicken or beef tips . arugula . julienne veg lime salted peanuts . ginger sesame dressing . soft rice vermicelli 19.75

add to your salad...

torn chicken | 6.50

goat cheese | 6

pan seared salmon | 16

wild prawns | 14

grilled scallops | 18.50

belle river crab cake | 9

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pastas

chicken pappardelle | spinach . forest mushroom . bacon .
parmesan cream 24.75

seafood linguini | shrimp . scallops . mussels . basil
pesto . cream . cherry tomato . spinach 30

mac & cheese | parmesan . cheddar . provolone . beer gouda
20
add bacon | 3 add chorizo | 6

burger

brie burger | panko fried brie . maple mustard . pickled
cucumber . lettuce . tomato jam . brioche bun 20
includes one **chef's seasonal accompaniment**
add double smoked bacon | 3

stone baked flatbreads

fresh hand crafted flour crust

maple chipotle bbq chicken | bacon . roasted red pepper .
spinach . aged cheddar . pickled red onion . cilantro crema 20

margherita & basil | bocconcini . sundried tomato pesto .
cherry tomato . parmesan . arugula . basil . balsamic reduction
17.75

naked entrees™

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

shrimp & scallops | garlic butter . white wine 39.75

surf & turf | 5oz beef tenderloin . cajun butter . scallops 49

roasted chicken | redwater spice blend 31.75

squash & mushroom wellington | basil pesto . sweet
potato 30.75 *vegetarian

pan seared salmon | honey citrus butter 33.75

seared halibut | citrus honey cream sauce . capers 35

Our chefs are committed to sourcing fresh, seasonal ingredients
of the highest quality and support local producers whenever
possible.

** most items available gluten free ** 3.00
please inform your server of any allergies
taxes not included

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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 | 45.00

8oz tenderloin | 49.00

12oz ribeye | 47.00

10oz striploin | 45.00

blue cheese gratinee | 6.00

grilled prawns | 14.00

glasgow glen gouda | 6.00

grilled scallops | 19.00

cajun butter | 2.50

garlic herb butter | 2.50

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

tropical salsa | pineapple . jalapeno . red bell pepper . tomato parsley

chef's seasonal accompaniments

vegetable medley | 8.25

yukon gold mashed potato | roasted garlic . thyme 7.25

roasted red potato | brown butter . sage 7.25

roasted beets | sea salt . caraway . honey 8.25

sauteed mushrooms | garlic butter . red wine . thyme 8.25

mushroom risotto | 9.25

caramelized onions | 6.25

carrots | honey. butter . dill 6.25

french fries | sea salt 8.25

sweet potato fries | sea salt 8.25

mac & cheese | 11.25

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