

REDWATER

RUSTIC GRILLE

appetizers & sharing

fried wonton beef dumpling | peanut dipping sauce
14.75

wild shrimp | chili butter . oregano . grilled focaccia 19.25

belle river crab cakes | bacon & roasted corn succotash .
cajun honey aioli 19.25

seared scallops | butternut squash puree . sweet potato
crisp . toasted pecan whisky & maple reduction 20.25

local oysters on the half | featured mignonette or
redwater seafood sauce 3.00 each

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

pei mussels | smoked vine ripened tomato . fresh herbs .
wine . garlic 15.25

wonton nachos | pad thai chicken . wasabi aioli . pico de
gallo . pickled cabbage . green onion . smoked provolone
24.25

potato cheddar pierogi | torn chicken . gravy . cheddar
cheese . savory . sour cream 15.75

charcuterie board | local cheeses . pickly things . crostini .
nuts . grainy mustard . local charcuterie 28.25

soups & salads

fire roasted tomato corn soup | torn chicken . lime
cilantro crema . crispy tortillas 8.50 / 10.75

soup du jour | 6.50 / 9.75

island seafood chowder | baby red potato . scallops .
lobster . mussels . clams . salmon . haddock 12.25 / 16.25
gluten free

roasted beet & goat cheese | arugula . toasted pecans .
apple . parsnip frites . honey mustard vinaigrette 17.25

garden greens | pickled onion . cherry tomato . cucumber .
carrot . maple balsamic vinaigrette 9.50 / 12.75

romaine hearts | charred jalapeno dressing . parmesan .
pancetta 12.25 / 15.25

thai salad | torn chicken or beef tips . arugula . julienne veg
lime salted peanuts . ginger sesame dressing . soft rice
vermicelli 18.75

add to your salad...

torn chicken | 5.50

goat cheese | 4.25

pan seared salmon | 15.50

beef tips | 14.00

wild prawns | 13.50

grilled scallops | 18.00

belle river crab cake | 8.25

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pastas

chicken pappardelle | spinach . forest mushroom . bacon .
parmesan cream 24.25

seafood linguini | shrimp . scallops . mussels . basil
pesto . cream . roasted cherry tomato . spinach 29.25

mac & cheese | parmesan . cheddar . smoked provolone .
beer gouda 19.25
add bacon | 2.25 add chorizo | 5.25

sandwiches

choose: fries . garden greens . daily soup
sweet potato fries | 2.75 romaine hearts | 4.25
seafood chowder | 7.25

steak sandwich | 7oz striploin . grilled focaccia . roasted
garlic & thyme aioli . onion ring . purple cabbage confit
27.25

prime beef burger | charred jalapeno relish . cheddar cheese
bacon aioli . tomato . lettuce . sour pickle 18.75
add bacon | 2.25

stone baked flatbreads

fresh hand crafted flour crust

maple chipotle bbq chicken | bacon . roasted red pepper .
spinach . aged cheddar . pickled red onion . cilantro crema
18.75

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

mexican chorizo & corn | chorizo . corn . roasted garlic .
goat cheese . tomato sauce . arugula . honey & cinnamon
sour cream drizzle 18.75

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

RED WATER

RUSTIC GRILLE

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 36.75

surf & turf | beef medallion & scallops 38.25

roasted chicken | redwater spice blend 31.25

squash & sweet potato wellington | basil pesto .
parmesan . mushroom 30.75

*vegetarian

pan seared salmon & smoked maple glaze | 33.25

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 | 44.00

8oz tenderloin | 47.00

12oz ribeye | 45.00

10oz striploin | 42.00

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

broccolini | 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

cremini mushrooms | balsamic . rosemary 8.25

forest mushroom risotto | 9.25

caramelized onions | 6.25

carrots | shallot . thyme 6.25

french fries | sea salt 8.25

sweet potato fries | sea salt 8.25

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