

# REDWATER

— RUSTIC GRILLE —

## appetizers

**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 & 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    add lobster | market price

**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** | 6oz striploin . grilled focaccia .  
caramelized shallot aioli . onion ring 23.00

**brie toastie** | brie . provolone . apricot & bacon jam .  
caramelized onions . citrus ginger aioli 16.00  
add bacon | 2.00

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

**lobster melt** | naan . red pepper & artichoke cream cheese .  
spinach . bacon . guacamole . pico . beer gouda market price

## 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

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