

RED WATER

RUSTIC GRILLE

appetizers & sharing

- fried beef dumplings** | peanut dipping sauce 14.50
wild shrimp | chili butter . oregano . grilled focaccia 19.00
belle river crab cakes | bacon & roasted corn succotash . cajun honey aioli 19.00
seared scallops | crostini . brie & apple gastrique 20.00
local oysters on the half | featured mignonette or redwater seafood sauce 3.00 each
baked shrimp | panko . artichoke . red pepper . cream cheese . gruyere cheese 21.00
roasted red pepper dip | pico de gallo . parmesan . garlic naan 16.00
pei mussels | smoked vine ripened tomato . fresh herbs . wine . garlic 15.00
wonton nachos | pad thai chicken . wasabi aioli . pico de gallo . pickled cabbage . green onion . smoked provolone 24.00
potato cheddar pierogi | tandoori cream . capers . sundried tomatoes 15.50
charcuterie board | local cheeses . pickly things . crostini . nuts . grainy mustard . local charcuterie 28.00

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
roasted beet & goat cheese | arugula . toasted pecans . apple . parsnip fries . 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

- chicken pappardelle** | spinach . forest mushroom . bacon . parmesan cream 24.00
seafood linguini | shrimp . scallops . mussels . basil pesto cream . roasted cherry tomato . spinach 29.00
mac & cheese | parmesan . cheddar . smoked provolone . beer gouda 19.00
add bacon | 2.00 add chorizo | 5.00 add lobster | market price

sandwiches

- choose: fries . garden greens . daily soup
sweet potato fries | 2.75 romaine hearts | 4.00
seafood chowder | 7.00
steak sandwich | 7oz striploin . grilled focaccia . caramelized shallot aioli . onion ring . fennel slaw 27.00
prime beef burger | charred jalapeno relish . cheddar cheese bacon aioli . tomato . lettuce . sour pickle 18.50
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 18.50
margherita & basil | bocconcini . sundried tomato pesto . cherry tomato . parmesan . arugula . balsamic reduction 17.50
roasted garlic & capocollo | roasted garlic cream sauce . capocollo . honey balsamic . arugula 18.50

** most items available gluten free ** 3.00
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

- shellfish duo** | grilled shrimp & scallops 36.50
surf & turf | beef medallion & scallops 38.00
roasted chicken | redwater spice blend 31.00
squash & sweet potato wellington | basil pesto . parmesan . mushroom 30.50
*vegetarian
pan seared salmon & smoked maple glaze | 33.00

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 | 43.00 8oz tenderloin | 46.00
12oz ribeye | 44.00 10oz striploin | 41.00
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 | 6.00
carrots | shallot . thyme 6.00
french fries | sea salt 8.00
sweet potato fries | sea salt 8.00
mac & cheese | 10.00
basmati rice | lemon scented 6.00

RED WATER

RUSTIC GRILLE

draft fourteen or twenty ounces

coors light american light lager	5.75 – 8
belgian moon belgian-style witbier	6 – 8.25
rickard's red american red lager	6 – 8.25
stella artois european-style pale lager	7 – 9.75
upstreet (local)	
commons czech-style pilsner	6 – 8.25
seasonal selection	7 – 9.75

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)	
gahan honey wheat honey wheat ale . 473mls	9.50
1772 india pale ale . 473mls	9.50
gahan blueberry blueberry ale . 473mls	9.50

coolers & ciders

strongbow 500mls	11
(local)	
colliding tides gin twist 473mls	11
colliding tides vodka twist 473mls	11
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	10.25 – 15.25
villa maria sauvignon blanc . new zealand	12.75 – 18.75
thirty bench reisling . ontario . canada	13.25 – 19.75
kleine zalze chardonnay . south africa	9.75 – 14.50

rose

barton & gustier rose d'anjou . france	10.75 – 16
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red

trumpeter malbec . argentina	10.50 – 15.75
kleine zalze cabernet sauvignon . south africa	10.25 – 15.25
angove organic . shiraz . australia	10.25 – 15.25
three thieves pinot noir . california . usa	13.25 – 19.75
sterling merlot . california . usa	12 – 18
fontella chianti DOCG . tuscany . italy	9.75 – 14.50

sparkling

sartori prosecco . veneto . italy	12.75
pierre sparr cremant d'alsace . brut reserve . france	15

cocktails \$12 | 1.5 oz

aperol spritz sartori prosecco . aperol . soda
moscow mule smirnoff vodka . ginger beer . angostura bitters
maker's rush maker's mark . lemon juice . honey syrup . egg white
blue sea bols blue . blue lobster vodka . ginger ale . lemonade
orange sun sangria absolut raspberry . rosignol blueberry wine . ginger ale . orange juice
classic caesar nova scotia blue lobster vodka or gin . tabasco . worchestershire . clamato . spiced bean
espresso martini smirnoff vodka . baileys . kahlua . espresso
singapore sling bombay gin . cointreau . apricot brandy . pineapple juice . orange juice . grenadine . 7up
amaretto sour disaronno . simple syrup . fresh squeezed lemon . egg white
crown peach martini crown royal . peach schnapps . peach coulis
strawberry mojito bacardi rum . lime juice . simple syrup . mint
raspberry margarita olmeca tequila . cointreau . lime juice . simple syrup . passionfruit
lime daquiri bacardi rum . lime juice . simple syrup