



from our grill

Choose and cut your own steak at your table
It will then be grilled to your specifications

Strip Loin	per oz. 2.75
Tenderloin	per oz. 3.00
Rib Eye Steak	27.00
Grilled Salmon Fillet served with Lemon	18.00

Compound Butter Accompaniments

Café de Paris
Tarragon
Gorgonzola
Fine Herbs

Sides

Sautéed Spinach	5.00
Rushes Slaw with Cabbage, Chives and Carrots touched with Cumin and Caraway	4.00
Duo of Wild and White Rice	3.00
Shiitake, Pleurotte, Field Mushrooms with Roasted Garlic	5.00

RUSHES RESTAURANT

Open 7 days a week

LUNCH

11:30 am - 3 pm
Monday to Friday

DINNER

5:00 pm - 10 pm
Monday to Sunday

BRUNCH

10:30 am - 2 pm
Every Sunday

At Rushes, we take great pleasure in providing you with a truly unique dining experience from creating memorable environments to memorable meals.

RUSHES RESTAURANT
at the Waterloo Inn
475 King Street North
Waterloo, ON N2J 2Z5
(519) 884-0220

starters

Creative Soup of the Day	4.50
Caesar Salad made at your table	7.00
Strudel of Wild Mushrooms served with a warm toasted goat cheese croute, tossed greens laced with Chile oil	8.50
Caramelized Apples & Julienne Bell Peppers tossed over baby red romaine, served with a Gorgonzola drizzle	7.95
Angel Hair sautéed with pancetta, scallions and tomato concasse threaded with smoke salmon hinted with vodka	8.00
Toasted Focaccia Bread topped with sautéed snails, baked Brie and pine nuts served with a red pepper coulis	7.00
Salmon hinted with ginger, soya and sesame layered between phyllo garnished with greens and dashed with sundried tomato dressing	9.00
Mussels Marinière served with warm bread	8.50

Mains

New Zealand Venison Chop pan roasted and served with a blackberry pepper jus with purple mash laced with garlic and tarragon	28.00
Jumbo Shrimp with a red basil light pesto, served with a Cous-Cous flavoured with pine nuts, pancetta and black olives	23.00
Boneless Lamb saddle seared and served with a Chile jelly, maple roasted sweet potatoes, carrots and root vegetables	25.00
Filet of Seabass topped with a tapenade crust served with garlic lemon Beurre Blanc	24.00
Filet of Beef honey and coffee rubbed, served with port wine reduction and topped with pistachio nuts	28.00
Creative Pasta of the Day	Market Price
Grilled Breast of Chicken served with a cassoulet of beans, topped with caramelized squash, pumpkin and apple	23.00
Magret of Moscovy Duck served over a wild mushroom ragout	27.00