



RUSHES

RESTAURANT

WE TAKE PRIDE IN SOURCING AS MUCH OF OUR PRODUCE, MEAT AND CHEESE LOCALLY TO SUPPORT OUR COMMUNITY AND OUR FARMERS.

SOUPS

SOUP DU JOUR

Small \$4.50 Large \$6

SALADS

CRISP WINTER GREENS

Studded with pickled organic beets, sundried golden raisins, candied black walnuts, local goat cheese and finished with Wellesley apple butter vinaigrette

Small \$7 Large \$10.50

RUSHES CAESAR SALAD

Crisp romaine tossed in a roasted garlic cracked pepper creamy dressing, shaved Asiago whole wheat croutons and crisp pancetta wheels

Small \$6 Large \$9

BABY SPINACH SALAD

Orange segments, sundried cranberries, spiced pumpkin seeds, aged cheddar, drizzled with vanilla bean strawberry vinaigrette and topped with frizzled spaghetti squash

Small \$6 Large \$9

Add grilled beef or grilled chicken or grilled shrimp to the above small or large salads, plus \$7

APPETIZERS

TWISTED POUTINE

Yam fries, cheese curds and caramelized fennel smothered in a Marsala horseradish demi glace reduction
\$7.50

SEARED 'HALLOUMI'

Focaccia toast points, topped with pernod flambée 'halloumi' and tomato jam
\$10

HOMEMADE FLATBREAD PIZZA

Olive tapenade spread, grilled portobello mushrooms, sundried cherry tomatoes, local goat cheese, topped with organic seedlings 'blaze' balsamic vinegar and white truffle oil
\$10

SANDWICHES

SMOKED TURKEY PANINI

Shaved turkey, creamy Brie, Granny Smith apple crispy prosciutto and sundried tomato aioli
\$12

TANDOORI LAMB SLIDERS

Served on petit housemade kaiser, topped with roasted red pepper hummus and melted leeks
\$11

RUSHES B.L.T.

Thick sliced maple glazed bacon, confit cherry tomatoes, organic peppergrass, broiled Applewood smoked cheddar, savvy pommery mustard mayo, served on fresh baked daily focaccia
\$12

MEATLESS MONTE CRISTO

Made with challah egg bread stuffed with sautéed oyster mushrooms, roasted red peppers, goat cheese, served with a side of tomato chutney
\$10

SANDWICH OF THE DAY

Priced Accordingly

MAINS

MARINATED STRIPLOIN

Waterloo Dark marinated, grilled and served with brown butter sweet potato mash, topped with a wild mushroom white truffle scented ragu and battered onions rings.
\$19

SMOKED PORK TENDERLOIN MEDALLIONS

Served with butternut squash orzo, glazed with a ginger maple soya and topped with a spiced apple web
\$15

CAJUN PISTACHIO CRUSTED SALMON

With a honey garlic citrus drizzle, served with roasted rosemary fingerling potatoes and topped with frizzled leeks
\$16

BUTTER CHICKEN CREPE

Rushes own butter chicken stuffed in a homemade crepe topped with a rich curry and finished with creme fraiche and grilled naan bread
\$15

BUTTERNUT SQUASH GNOCCHI

Tossed in a chardonnay Stilton cream, studded with slow roasted brussel sprouts and charred sweet bell peppers
\$14

If you have any special dietary restrictions, please inform your server.

www.rushes.ca

January 2012