



WELCOME TO WATER ST.

A fresh market grill where you are offered an array of fresh fish, meat, and vegetables in an interesting & contemporary fashion. Enjoy the Cooker experience which provides the comfort of quality foods and service while challenging you to experiment with the different tastes of the menu. Visit the open kitchen, talk to our staff and most of all, ENJOY!
Your satisfaction is guaranteed!

APPETIZERS, SALADS & SHARES

WATER ST. SEAFOOD CHOWDER cup 6 / bowl 8

FRIED CALAMARI tzatziki sauce 11

WATER ST. POUTINE hand cut fries, blue cheese, smoked brisket, merlot gravy 10

COOKER CHARCUTERIE PLATE enjoy Ontario & Québec cheeses, 'in-house' cured meats, crostini, paired with Water St. pickles & preserves – 11/person

COCONUT BEER BATTERED SHRIMP tangy marmalade 9

VEGETABLE SPRING ROLLS ginger hoisin dip 8

EAST COST CRAB CAKES traditional blue crab mixture, chipotle mayo 10

FRIED GOAT CHEESE fruit salsa, greens, crostini 11

SEAFOOD DIP fresh seafood, sweet vegetable medley, crostini, hot sauce 12

COOKER SAMPLER PLATE large classic caesar with spring roll & coconut shrimp 14

COOKER MUSSELS – BEST IN TOWN! 14

white wine, scallion & herb · marinara · curry cream
fennel, sausage, tomato & vodka · Creemore lager & roasted garlic



CLASSIC CAESAR romaine, croutons, 'house-made' dressing & fresh parm 10

LAKESHORE GREENS honey glazed pecans, pickled beets, panko fried aged cheddar, sherry mustard vinaigrette 13

WARM MUSHROOM SALAD seasonal mushrooms, goat cheese, arugula, roasted garlic dressing 12

WATER ST. CAESAR SALAD 13

romaine hearts, blue cheese, red peppers, anchovy, bacon,
fresh parmesan & zesty garlic vinaigrette

MAINS

STEAKS IN THE COOKER

Our prime rib and ribeyes are cut from AAA Alberta beef. Our steaks are at highest grade of Certified Angus Beef. We want you to enjoy your steak. This is how we communicate doneness:

Blue Rare - cold centre · **Rare** - warm red centre · **Medium Rare** - red & pink
Medium – pink throughout · **Medium Well** - pink fading · **Well** - cooked throughout
We cannot promote the tenderness of well done requests.

STEAK FRITES 8oz



certified angus sirloin, hand cut fries & seasonal vegetables 22

CENTER CUT BEEF TENDERLOIN (Filet) 6oz



herbed new potatoes & vegetables 29

BONELESS RIBEYE STEAK 16oz

roasted garlic mashers & fresh vegetables 26

PRIME RIB AU JUS' 10oz | 14oz | 18oz

herbed new potatoes & vegetables 22 | 25 | 30

SLOW BRAISED REDWINE SHORT RIBS



roasted garlic mashers, vegetables & pan gravy 23

GRILLED PRIME RIB FOR 2

sautéed mushrooms, blue cheese butter & red wine gravy 38

ADD to your BEEF

RED WINE MUSHROOMS · BLUE CHEESE CARAMELIZED ONIONS · MERLOT GRAVY

CEDAR PLANKED ATLANTIC SALMON maple whiskey glaze



herbed new potatoes & seasonal vegetables 21

FISHERMAN' S STEW fresh fish, clams, mussels, shrimp, potato, red sauce & roasted garlic aioli 21

HERB CRUSTED HALIBUT chive drizzle



house risotto 26

CHICKEN SUPREME (Organic) stuffed with goat cheese, sundried tomatoes & basil

roasted garlic mashers & in season vegetables 21

PASTA

SEAFOOD LINGUINI shrimp, scallops, mussels, clams, red sauce 20

TORCHIO grilled chicken, broccoli, sundried tomatoes, rosemary dijon cream sauce 17

PENNE BOLOGNESE traditional mixture, fresh basil, cream & shaved parmesan 16

SMOKED MOZZARELLA RAVIOLI mushrooms, roasted garlic, prosciutto, chardonnay cream 18