

REMINGTON'S

APPETIZERS

CHARCUTERIE BOARD FOR 2... 30

Thinly sliced prosciutto, locally sourced cheese & sausage, pickled Peruvian peppers, Castelvetrano olives and Marcona almonds served with warm French baguettes.

CALAMARI ... 16

Wild caught Calamari steaks crusted with corn meal & fried until golden & delicious. Tossed in a sweet ginger sauce.

GLAZED PORK BELLY BITES ... 5 FOR 15

Sweet and savory glaze, pickled onions and micro greens.

SHRIMP COCKTAIL ... 18

(6) Large tiger shrimp gently poached, served with lemon wedges & a house-made cocktail sauce.

STRAWBERRY BURRATA ... 17

Sweet cream mozzarella, local heirloom cherry tomatoes, fresh strawberries, basil chiffonade, pancetta crisp, pistachio crumble all drizzled with a balsamic reduction & and served with toasted baguettes.

JALAPENO POPPER EGG ROLL ... 15

Crispy fried egg rolls, filled with cream cheese, jalapenos, bacon lardons, and cheddar cheese. Served with chipotle ranch dressing

SOUP DU JOUR

CUP 6/ BOWL 8

SALADS

Caesar, Ranch, Blue cheese, Dijon balsamic, Pomegranate vinaigrette, or Chipotle ranch

REMINGTON'S HOUSE ... 9

Mixed greens, pickled red onions, cucumbers, & heirloom cherry tomatoes.

APPLE BEET SALAD ... 15

Tender baby kale, arugula, and blonde frisee lettuce tossed in a sweet pomegranate vinaigrette. Topped with roasted beets, chevre goat cheese, sliced onions, Granny Smith apples and candied pecans.

CAESAR ... 14

Romaine lettuce, parmesan cheese, house-made croutons all tossed in a classic house-made caesar dressing.

BLT WEDGE ... 15

Crisp iceberg lettuce topped with bacon, local heirloom tomatoes, bleu d'auvergne cheese, & creamy blue cheese dressing.

SIRLOIN STEAK SALAD * ... 18

Fresh mixed greens with local heirloom cherry tomatoes, crispy onion straws, grilled 6 oz prime sirloin, and a tangy dijon-balsamic vinaigrette.

Add a protein to your salad *

chicken breast 6 / 4 oz salmon filet 10 / 3 large tiger shrimp 10 / 6 oz sirloin 18

GOURMET SANDWICHES

Served with choice of hand cut French fries or side salad

REMINGTON'S BURGER* ... 18

Hand-pattied ground chuck burger with choice of cheese, served with lettuce, tomato, red onion, & dill pickle on a brioche bun.

PRIME RIB FRENCH DIP ... 20

Thinly sliced prime rib & provolone cheese on a hoagie roll. Served with a house-made rosemary au jus.

Consuming raw or undercooked items may increase your risk of foodborne illness.

Menu items may contain or come into contact with common allergens, to include dairy, eggs, wheat, soy, nuts, fish, shellfish & sesame.

A 20% gratuity may be added to parties of 6 or more.

Hand Cut Steaks*

PRIME RIB 8OZ ...35 / 12OZ...46

Thursday, Friday and Saturday only

FILET 8 OZ... ... 50
NEW YORK STRIP 12 OZ ... 45

RIBEYE 12 OZ ... 48

CENTER-CUT SIRLOIN 8 OZ ... 30

CHICKEN FRIED STEAK ... 24
Accompanied by mashed potatoes & cream corn

** All steaks served with choice of baked or mashed potatoes, seasonal vegetables and a side salad*

ADD ON'S

BLUE CHEESE SAUCE ... 5
HERB COMPOUND BUTTER ... 5

COWBOY BUTTER ... 5

3 LARGE TIGER SHRIMP ... 10
SAUTÉED MUSHROOM MEDLEY ... 6

CARAMELIZED ONIONS ... 5

Pasta and Seafood

CATCH OF THE DAY * ... MP
Chef's daily selection of the freshest sourced fish, simply prepared to the highlight of its natural flavor. Ask your server for details.

BISON BIRRIA MEZCAL RAVIOLI ... 30
Blue Corn pasta stuffed with tender bison birria tossed with sautéed peppers and onion in a creamy Mezcal-lime sauce

PASTA CARBONARA ... 20
Fresh spaghetti in a rich egg yolk cream sauce with peas & guanciale. Add chicken for 6.

LUMP CRAB LINGUINE ... 45
¼lb Lump crab meat with shredded vegetables tossed in cream cheese Béchamel sauce. Topped with crispy wonton strips.

SEARED SALMON * ... 35
Served over creamy wild rice risotto, with grilled baby cauliflower and a dill pesto cream sauce.

EGGPLANT PARMESAN ... 25
Parmesan crusted eggplant covered in melted mozzarella & parmesan cheese. Served over penne marinara.

All dishes are served with a side salad.

A LA CARTE SIDES

ASPARAGUS ... 7

BROCCOLINI ... 7

SEASONAL MIXED VEGETABLES ... 6

MASHED POTATOES ... 6

HAND CUT FRIES ... 6

LOADED BAKED POTATO ... 8

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