

REMINGTON'S

APPETIZERS

CHARCUTERIE BOARD FOR 2... ... 35

Thinly sliced prosciutto, blueberry stilton cheese, grilled andouillette sausage, pickled Peruvian peppers, Castelvetrano olives and Valencia 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 ... 6 FOR 17

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

BURRATA ... 15

Sweet cream mozzarella, local heirloom cherry tomatoes, basil pesto, all drizzled with a balsamic reduction & served with grilled toast points

SOUP DU JOUR

CUP 6/ BOWL 8

SALADS

Caesar, Ranch, Blue cheese, Dijon balsamic, Apple cider 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 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 6oz 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 15

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, including dairy, eggs, wheat, soy, nuts, fish, and shellfish.

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

Hand Cut Steaks

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

Friday and Saturday only

FILET 8 OZ... ... 50
BISON NEW YORK STRIP 10 OZ ... 49
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
CARAMELIZED ONIONS ... 5

SAUTÉED MUSHROOM MEDLEY ... 6
3 LARGE TIGER SHRIMP ... 10
GREEN PEPPERCORN BORDELAISE ... 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.

MUSHROOM RAVIOLI ... 35
House-made ravioli stuffed with gourmet mushrooms, ricotta, and Parmigiano Reggiano, served in a black truffle cream sauce

CHICKEN PARMESAN ... 23
Panko crusted chicken breast, served on a bed of penne pasta with marinara sauce.

DIVER SCALLOP FETTUCCHINE ... 45
Seared diver scallops served over fresh fettuccine with capers and a silky beurre blanc sauce.

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

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

Consuming raw or undercooked items may increase your risk of foodborne illness.
Menu items may contain or come into contact with common allergens, including dairy, eggs, wheat, soy, nuts, fish, and shellfish.
A 20% gratuity may be added to parties of 6 or more