

Remington's

Casual dining with a view !

Small Plates, Shares & Sides

Coconut Shrimp • with an Asian sweet chili and coconut milk dipping sauce	\$12.95
Seared Scallops • three large seared scallops served with curried butternut squash puree	\$15.95
Cheese Curds • panko crusted cheese curds with parmesan truffle aioli sauce	\$11.95
Seared Tenderloin • seared beef tenderloin and grilled onions with house made flatbread and chimichurri dipping sauce	\$15.95
Remington's Nachos • black beans, Hatch green chilies, roasted chicken, and sweet corn smothered with melted cheese and topped with house made salsa and sour cream	\$12.95
Guinness Steamers • Manila clams and mussels steamed in a rich Guinness broth	\$13.95
Crab Cakes • New England style crab cakes served with tarragon caper remoulade	\$11.95
Garlic Parsley Calamari • Fresh calamari soaked in buttermilk, dipped in garlic and parsley panko crust, and fried until crispy. Served with parmesan truffle aioli sauce.	\$10.95
Chicken Wings • a half pound of chicken wings with your choice of sweet Dijon, honey Sriracha, or bourbon BBQ sauce	\$11.95

House Made Soup & Salads

House Made Soup	Cup	\$3.95	Bowl	\$6.95
Remy House Salad • fresh mixed greens, carrot, red onion, tomato, cucumber, and red bell pepper with your choice of dressing.			Small	\$5.95
			Large	\$7.95
Superfood Salad • fresh spinach and kale with mixed veggies, quinoa, toasted almonds, and house made blueberry vinaigrette.			Small	\$5.95
			Large	\$7.95
Caesar Salad • chopped romaine, parmesan, croutons, and house made caesar dressing			Small	\$6.95
			Large	\$8.95
Grilled Romaine Wedge • grilled romaine lettuce, topped with bacon, blue cheese, and grape tomatoes with a balsamic vinaigrette				\$8.95
Roasted Beet Salad • fresh spinach, roasted beets, creamy goat cheese, crispy bacon, and tomatoes served with bacon and apple cider vinaigrette				\$8.95

Dressings

Balsamic ❖ Blueberry Vinaigrette ❖ Bacon Cider

Caesar ❖ Bleu Cheese ❖ Ranch

Please Note:

Consuming raw or under cooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.

A \$6 charge will be applied for any split plates for extra starch and vegetables

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## Signature Burgers

<b>The Remington</b> • a third pound patty topped with merlot caramelized onions, peppered bacon, sunset cheddar, balsamic reduction, and parmesan truffle aioli	\$12.95
<b>Cali Burger</b> • a third pound patty topped with crispy fried avocado, jalapeno, Sriracha aioli, and crisp sprouts.	\$12.95
<b>Bridges Burger</b> • a third pound patty topped with your choice of two toppings	\$10.50
<b>Veggie Burger</b> • a quinoa and black bean patty topped with your choice of two toppings	\$10.50

## Burger Toppings

- Cheddar cheese • Swiss cheese • Pepperjack cheese • Bacon • Peppered bacon • Sautéed mushrooms
- Sautéed onions • Hatch Green chilies • Fresh jalapenos • Fresh avocados

## Entrees

<b>Braised Duck</b> ♦ tender braised duck leg served with port wine jus	\$27.95
<b>Rack of Lamb</b> ♦ half rack of Colorado lamb with cherry bourbon glaze	\$29.95
<b>Coffee Smoked Filet Mignon</b> ♦ 8 oz. of filet mignon rubbed with coffee and smoked	\$31.95
<b>Grilled Ribeye</b> ♦ 10 oz hand cut flame grilled ribeye steak	\$29.95
<b>Chef's Choice Salmon</b> ♦ Ask your server for today's preparation	\$25.95
<b>Stuffed Pork Chop</b> ♦ Colorado pork chop stuffed with roasted butternut squash	\$22.95
<b>Bronzed Sea Scallops</b> ♦ Herb crusted sea scallops topped with lemon buerre blanc	\$29.95
<b>Handmade Chicken Fried Steak</b> ♦ hand breaded chicken fried steak smothered in black pepper gravy	\$21.95
<b>New York Strip</b> ♦ 8oz New York strip steak flame grilled and topped with chimichurri	\$23.95
<b>Seared Ahi Tuna</b> ♦ seared Ahi tuna wrapped in salty nori and topped with wasabi ginger crème fraiche and Sriracha slaw	\$26.95

## Pasta & Such

<b>Mussel and Clam Pasta</b> ♦ Manilla clams and mussels tossed with angel hair pasta in a rich Guinness sauce.	\$19.95
<b>Wild Mushroom Ravioli</b> ♦ Served in a port wine cream sauce	\$24.95
<b>Pasta alla Carbonara</b> ♦ sautéed shrimp and angel hair pasta tossed in a creamy parmesan sauce	\$19.95
<b>Beef Tenderloin Pasta</b> ♦ seared tenderloin medallions served over gorgonzola cream penne pasta	\$25.95

• • • We are proudly partnered with the Eat Local—Eat Healthy Montrose • • •

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