

Remington's

Casual dining with a view !

Small Plates, Shares & Sides

V **Beer Battered Mushrooms** ❖ Served with balsamic aioli 8

Crab Cakes ❖ New England style crab cakes served with tarragon caper remoulade 13

Coconut Shrimp ❖ Served with a coconut milk and sweet Thai chili dipping sauce 13

Calamari ❖ Crispy garlic parsley breaded calamari served with balsamic aioli 11

Chicken Mango Quesadilla ❖ Served with house made salsa and sour cream 11

Chicken Wings ❖ Served with your choice of honey Sriracha, Hickory BBQ, or classic Buffalo sauce
❖ Half pound 6 ❖ Pound 12

V,GF **Nachos** ❖ Tortilla chips smothered with nacho cheese, black beans, Hatch green chilies, pulled pork, and cheddar cheese. Topped with house made salsa, sour cream, diced tomatoes, black olives, and jalapeños 12

V,GF **Chips, Salsa, and Guacamole** ❖ A classic favorite 9

House Made Soup & Salads

House Made Soup of the Day ❖ Ask your server for today's selection

❖ Cup 4 ❖ Bowl 7

V,GF **Grilled Romaine Wedge** ❖ Grilled romaine lettuce topped with bacon, blue cheese, and grape tomatoes, with balsamic vinaigrette 8

V,GF **Remy House Salad** ❖ Fresh mixed greens with rainbow carrot, red bell pepper, red onion, tomato, cucumber, and your choice of house made dressing

❖ Side 4 ❖ Large 7

V,GF **Salmon Salad**** ❖ Mixed green salad with blackberries, strawberries, feta, red onions, and almonds, with balsamic vinaigrette 16

V,GF **Caesar Salad** ❖ Classic Caesar salad with house made dressing 8

House Made Dressings

Ranch ❖ Blue Cheese ❖ Caesar ❖ Blueberry Vinaigrette ❖ Balsamic Vinaigrette

Chipotle Ranch ❖ 1000 Island

Add Ons

Grilled Chicken 5

Salmon 7**

Steak 7**

Shrimp 6

V-ls, or can be, prepared vegan or vegetarian **through modification**. Please inform your server of any dietary needs.

GF-ls, or can be, prepared gluten free **through modification**. Please inform your server of any dietary needs.

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

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☞ Signature Burgers ☞

~ served with lettuce, tomato, onion, and choice of side ~

GF **The Remington**** ❖ Merlot caramelized onions, applewood bacon, local sunset cheddar, balsamic reduction, and truffle aioli 13

GF **The Bridges Burger**** ❖ A third pound patty grilled to your liking 9

GF **The Cali**** ❖ Local sunset cheddar, avocado, jalapeños, and Sriracha aioli 13

V **Veggie Burger** ❖ A quinoa and black bean patty served with Sriracha aioli 9

Burger Toppings

Cheddar 1 ❖ Swiss 1 ❖ Pepperjack 1 ❖ Smoked Gouda 1 ❖ Blue Cheese Crumbles 1 ❖ Bacon 1.50
Sautéed Mushrooms .75 ❖ Sautéed Onions .75 ❖ Hatch Green Chiles 1 ❖ Jalapeño .75 ❖ Avocado 1.50

Burger Sides

Beer Battered Fries ❖ Sweet Potato Fries ❖ Onion Rings ❖ Jalapeño Cheddar Tater Tots
Coleslaw ❖ Orange Wedges ❖ Cottage Cheese

☞ Steaks, Seafood, & Specialties ☞

~ Served with soup or salad ~

GF **Tchoupitoulas Steak**** ❖ 8 oz. blackened bistro steak, served with Tchoupitoulas sauce, vegetables, and garlic mashed potatoes 25

GF **Seared Chicken** ❖ Seared Boulder Natural airline chicken served with truffled sweet corn and potato mash and pickled jalapeños 19

GF **Grilled Ribeye**** ❖ 10 oz. hand cut grilled ribeye steak served with vegetables and baked potato 30

GF **Pork Tenderloin** ❖ Pork medallions in bourbon butter glaze, served with grilled asparagus and garlic mashed potatoes 19

Chicken Fried Steak ❖ Served with country gravy, vegetables, and garlic mashed potatoes 21

GF **Seared Salmon**** ❖ Scottish salmon served with arugula pesto and smoked heirloom tomato brodo over risotto cakes 27

New York Strip Oscar** ❖ 8 oz. New York Strip topped with asparagus, blue crab, and Hollandaise sauce, served with a baked potato 29

Herb Crusted Sole ❖ Dover sole filet, herb crusted and seared, topped with lemon beurre blanc, and served with brown butter sage spätzle and grilled asparagus 21

GF **Filet Mignon**** ❖ 8 oz. filet mignon topped with bordelaise sauce and served with vegetables and baked potato 32

☞ Pastas ☞

V,GF **Chicken Asparagus** ❖ Served with penne pasta in a creamy garlic white wine sauce with feta and grape tomatoes 16

GF **Steak Stroganoff**** ❖ Classic stroganoff served with penne pasta 21

V,GF **Shrimp Carbonara** ❖ Classic carbonara served with fettuccine 21

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Gluten free buns and pasta available **for an additional \$3**

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