

Remington's

Casual dining with a view !

❧ Snacks & Shares ❧

Bacon Wrapped Shrimp ❖ with a Asian style BBQ sauce	\$10.95
Crab Mushrooms ❖ stuffed with our signature blue crab salad, topped with parmesan gratin	\$ 7.95
Tchoupitoulas Beef Skewers ❖ with meuniere sauce	\$ 9.25
Bread Sticks ❖ filled with local cheese, fresh basil and prosciutto ~ served with fresh fruit	\$ 8.95
Taquitos ❖ shredded chicken, cream cheese and spices serviced with salsa & sour cream	\$ 8.95
Fried Calamari ❖ hand breaded and served with a chipotle ranch sauce	\$ 8.95
Crab Cakes ❖ blue crab and fresh vegetable crab cakes with tarragon caper remoulade	\$11.95
Steamers ❖ manilla clams and mussels with garlic, butter, white wine, herbs and lemon	\$12.95
Burgers	❖ Beef \$8.95 ❖ Buffalo \$12.95
Add Bacon \$1.50 ~ Cheese \$1.00 ~ Mushrooms \$.50	

❧ Soup & Salads ❧

House Made Soup	Cup \$3.95	Bowl \$ 6.95
Remy House		\$ 4.95
fresh field greens carrots, red onion, mushroom, tomato, croutons with dressing or vinaigrette		
Black and Blue		\$ 7.95
field greens, red onion, dried cranberries, cucumber, tomato, blue cheese crumbles, candied walnuts, mushrooms, balsamic vinaigrette		
	With blackened beef or chicken	\$13.95
Caesar Salad		
chopped romaine, parmesan, croutons, and house made Caesar dressing		\$ 4.95
	Entree	\$ 6.95
Grilled Romaine Wedge		\$ 7.95
bacon, blue cheese, grape tomatoes, nuts with a balsamic vinaigrette		
Spinach Salad		\$ 7.95
candied grapefruit, grape tomatoes, mushrooms cucumbers and Swiss tossed with a bacon vinaigrette		

Add Chicken, Salmon, Beef, or Shrimp to any salad for — \$6.00

❧ Dressings ❧

Balsamic ❖ Mango Basil ❖ Champagne
Caesar ❖ 1000 Island ❖ Bleu Cheese ❖ Ranch

Please Note:

A 20% gratuity will be added to tables of 6 or more.

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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Entrees'

Grilled Rib Eye Steak ♦ hand cut and flame grilled	16 oz	\$31.95	10oz	\$24.95
Tchoupitoulas Beef Loin ♦ with meuniere sauce ... a taste of New Orleans				\$20.95
Firecracker Pork ♦ spicy dry rubbed filled with hot Italian sausage fresh roasted				\$18.95
poblano chili's and local pepper jack cheese with a tart cherry port sauce				
New York Strip ♦ with a house prepared demi-glace	12oz	\$ 25.95	8oz	\$21.95
Chicken Saltimbocca ♦ prosciutto, fresh sage and a mushroom marsala sauce				\$17.95
Pan Seared Duck Breast ♦ with a berry pinot noir sauce				\$22.95
Polynesian Pork Tenderloin ♦ seasoned pork tenderloin with an island inspired sauce				\$17.95
Chicken Fried Steak ♦ The Classic with a herb cream gravy				\$16.95
Fresh Salmon ♦ chefs choice preparation				\$21.95
Bronzed Sea Scallop ♦ with a citrus glaze served with mushroom risotto cakes				\$25.95
Bacon Wrapped Shrimp ♦ with a Asian style BBQ sauce				\$23.95
Crab Cakes ♦ with a tarragon caper tartar sauce				\$22.95
Bouliebase ♦ fresh fish stew with a crab cluster, mussels, clams, shrimp and fish in a tomato,				\$24.95
saffron, orange, and leek base				

Pasta

Grilled Chicken Farfalle Pasta ♦ with fresh basil, kalamata olives, tomatoes, onions ,	\$17.95
roast red peppers and feta	
Angel Hair Pasta with Clams and Mussels ♦ sauté with fresh herbs and garlic,	\$18.95
white wine, lemon, and butter	
Asiago Garlic Raviloi ♦ tossed with Chef prepared bolognaise sauce	\$16.95
Risotto Cakes prepared with fresh local Oyster Mushrooms ♦ dressed with	\$16.95
pan seared spinach and balsamic reduction	

Add local Oyster Mushrooms to any Entree — \$5.00

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

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