

# Remington's

Casual dining with a view !

## Small Plates, Shares & Sides

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

**Moule Frites** ♦ Mussels in a rich Guinness broth served with a side of hand cut fries 14

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

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

V **Cheese Curds** ♦ Fried mozzarella curds served with marinara 10

**Calamari** ♦ Crispy garlic parsley breaded calamari served with balsamic aioli 11

V, GF **Roasted Eggplant Hummus** ♦ Served with crisp veggies and pita chips 9

**Chicken Wings** ♦ Served with your choice of honey Sriracha, bourbon BBQ, or pineapple teriyaki sauce  
♦ Half pound 6 ♦ Pound 12

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

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

## House Made Soup & Salads

**House Made Soup of the Day**  
♦ Cup 4 ♦ Bowl 7

V, GF **Grilled Romaine Wedge** ♦ Grilled romaine lettuce topped with bacon, bleu 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 **Superfood Salad** ♦ Locally grown kale with mixed veggies, quinoa, toasted almonds, pomegranate seeds, and house made blueberry vinaigrette 8

V, GF **Southwest Wedge Salad** ♦ Crisp iceberg wedge topped with bell peppers, red onions, black beans, cheddar cheese, and avocado corn salsa, with chipotle ranch dressing 12

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

### House Made Dressings

Ranch ♦ Bleu Cheese ♦ Caesar ♦ Blueberry Vinaigrette ♦ Balsamic Vinaigrette ♦ Chipotle Ranch

### 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, pepper 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, jalapenos, 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 ♦ Bacon 1.50 ♦ Pepper Bacon 1.50 ♦ Sautéed Mushrooms .75  
Sautéed Onions .75 ♦ Hatch Green Chiles 1 ♦ Jalapeno .75 ♦ Avocado 1.50

## Steaks, Seafood, & Specialties

~ Served with soup or salad, choice of side, and seasonal vegetables~

GF **Tchoupitoulas New York \*\*** ♦ 8 ounce blackened New York strip, seared to your liking, served with Tchoupitoulas sauce 25

GF **Lemon Rosemary Chicken** ♦ Boulder Natural's airline chicken, seared and served with lemon rosemary chicken demi glaze 18

GF **Cured Pork Chop** ♦ Bone in chop served with charred leeks, sautéed apples, and fried fennel fronds 24

**Miso Glazed Black Cod\*\*** ♦ Pan seared wild Alaskan black cod with a savoy red miso glaze 30

GF **Grilled Ribeye\*\*** ♦ 10 ounce hand cut ribeye steak grilled to your liking 30

GF **Seared Salmon\*\*** ♦ Scottish salmon served with mango hibiscus sauce 27

**Chicken Fried Steak\*\*** ♦ Served with your choice of beef or country gravy 21

GF **Grilled Halibut\*\*** ♦ Served with strawberry Margarita glaze 30

**Sweet and Sticky Ribs** ♦ Smoked beef ribs smothered in a sweet house made BBQ sauce and sprinkled with locally grown dried hops 20

**Seafood Sampler\*\*** ♦ Scottish Salmon, coconut shrimp, and a crab cake 30

V **Pulled Pork Tacos** ♦ Served with house made salsa and sour cream. Jackfruit available for substitution 17

## Pastas

V, GF **Mussels and Clams** ♦ Served with fettuccine in a rich Guinness broth 19

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

**Pork Belly** ♦ Served with fettuccine in a creamy mushroom and pepper sauce, topped with a poached egg 18

V, GF **Scottish Salmon\*\*** ♦ Served with penne in a creamy sun dried tomato sauce with charred leeks and fresh fennel 21

GF **Steak Stroganoff\*\*** ♦ Classic stroganoff served with penne 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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