

Œ	Small	Plates,	Shares	& Sides	OB
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Coconut Shrimp • with an Asian sweet chili and coconut milk dipping sauce								
Seared Scallops • three large seared scallops served with curried butternut squash puree								
Cheese Curds • panko crusted cheese curds with parmesan	truffle ai	olí sauce		\$11.9 <i>5</i>				
Seared Tenderloin • seared beef tenderloin and grilled onions and chimichurri dipping sauce	with house	made flatbrea	d	\$1 <i>5.95</i>				
Remington's Nachos • black beans, Match green chilies, roasted chicken, and sweet corn smothered with melted cheese and topped with house made salsa and sour cream								
Guínness Steamers • Manilla clams and mussels steamed in a ric	ch Guinne	ss broth		\$13.95				
Crab Cakes • New England style crab cakes served with tarragon caper remoulade								
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.								
Chicken Wings • a half pound of chicken wings with your choice of sweet Dijon, honey Sriracha, or bourbon BBQ sauce.								
თ House Made Soup & Salads თ								
House Made Soup	Cup	<b>\$3.95</b>	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	\$ <i>7.95</i>				
Superfood Salad • fresh spinach and kale with mixed veggies, q	uínoa, toa	sted almonds,						
and house made blueberry vinaigrette.			Small	\$ <i>5.95</i>				
			Large	\$ <i>7.95</i>				
Caesar Salad • chopped romaine, parmesan, croutons, and hou	se made ca	nesar dressing		\$6.95				
	1.1	1	Large	\$ <i>8.95</i>				
Grilled Romaine Wedge of grilled romaine lettuce, topped with be	acon, blue	cheese,		\$ 0 O S				
and grape tomatoes with a balsamic vinaigrette				\$ <i>8.95</i>				
Roasted Beet Salad • fresh spinach, roasted beets, creamy goat cheese, crispy bacon,								
and tomatoes served with bacon and apple cider vinaigrette.				\$8.95				

Add grilled chicken, beef, salmon or shrimp to any salad -\$7.00

 ${\cal G}$  Dressings  ${\cal G}$ 

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.



### (3) Signature Burgers (3)

~ comes with choice of side ~

The Remington • a third pound patty topped with merlot caramelized onions, peppered bacon, sunset cheddar, balsamic reduction, and parmesan truffle aioli \$12.95

Cali Burger • a third pound patty topped with crispy fried avocado, jalapeno, Sriracha aioli, and crisp sprouts.

\$12.95

Bridges Burger • a third pound patty topped with your choice of two toppings

\$10.50

Veggie Burger • 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

# Sandwiches and Specialties S

~ comes with choice of side ~

Heirloom Tomato BLT • parmesan herb French bread topped with peppered bacon, heirloom tomatoes, arugula, and goat cheese aioli \$10.95 Avocado Grilled Cheese • parmesan herb French bread stuffed with smoked gouda and cheddar cheese and crispy fried avocado \$10.95 Pulled Pork Sliders • apple balsamic pulled pork on house made slider buns \$10.95 The Cubano • pulled pork, ham, dill pickles, pickled red onion, stone ground mustard, and Swiss cheese on French bread, pressed and grilled until toasty. \$11.95 Malted Fish and Chips • sea salt and malt vinegar battered swai served with crispy fries, and tarragon caper remoulade \$12.95 Duck Confit Poutine • crispy fries topped with rich duck confit, black pepper duck gravy, and fresh local cheese curds \$15.95 Truffle Mac and Cheese • orrechiette tossed with rich truffles and local cheddar cheese \$12.*95* Ahi Wonton Tacos • seared Ahi tuna, Sriracha slaw, and wasabi ginger crème fraiche in crispy wonton shells. \$15.95

### us Sides us

- Battered French Fries
  Cole Slaw
  Salad
  Cottage Cheese
  Cup of Soup
  Onion Rings
  Sweet Potato Fries
- • We are proudly partnered with the Eat Local—Eat Healthy Montrose • •

#### Please Note:

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

A \$2 charge will be applied for any split plates for extra starch and vegetables.