

# Remington's

Casual dining with a view!

## or Small Plates, Shares & Sides or

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

## or House Made Soups & Salads or

House Made Soup of the Day ♦ Ask your server for today's selections

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

GF-Is, 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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## or Signature Burgers or

~ 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 Cali\*\* ♦ Local sunset cheddar, avocado, jalapeños, and Sriracha aioli 13

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

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 ♦ Jalapeno .75 ♦ Avocado 1.50

## or Sandwiches & Specialties or

~ served with choice of side ~

Malted Fish and Chips ♦ Malt vinegar battered white fish served with crispy fries and tarragon caper remoulade 13

Heirloom Tomato BLT ♦ Applewood bacon, arugula, heirloom tomatoes, and truffle aioli on herbed sourdough 11

V Avocado Grilled Cheese ♦ Smoked gouda, sunset cheddar, avocados, and tomatoes on herbed sourdough 11

Reuben ♦ Corned beef or pastrami, sauerkraut, Swiss cheese, and thousand island dressing on toasted marble rye 11

French Dip ♦ Sliced roast beef and Swiss cheese served au jus 11

Chicken Fried Steak Sandwich ♦ Served open faced and smothered in country gravy 11

GF Chicken Sandwich ♦ Grilled chicken, sautéed jalapeños, bacon, sunset cheddar, with lettuce, tomato, and onion 10

V The Cubano ♦ Ham, pulled pork, whole grain mustard, Swiss cheese, and dill pickles, grilled until crispy (Jackfruit available for substitution) 12

### Sides

Beer Battered Fries ♦ Sweet Potato Fries ♦ Jalapeno Cheddar Tater Tots

Salad ♦ Coleslaw ♦ Orange Wedges ♦ Cottage Cheese

Beer Battered Onion Rings ♦ Soup

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

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

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