

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-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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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 ♦ Pepper jack 1 ♦ Bacon 1.50 ♦ Pepper Bacon 1.50 ♦ Sautéed Mushrooms .75
Sautéed Onions .75 ♦ Hatch Green Chiles 1 ♦ Jalapeno .75 ♦ Avocado 1.50

Sandwiches & Specialties

~ comes with choice of side~

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

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

V, GF **BBQ Pork Sandwich** ♦ Pulled pork, bourbon BBQ sauce, cheddar cheese, pickled red onion, lettuce, and tomato. Jackfruit available for substitution 10

Chicken Fried Steak Sandwich ♦ Served open faced and smothered in your choice of beef gravy or country gravy 11

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

V **Veggie Gyro** ♦ Sautéed veggies, roasted eggplant hummus, and tzatziki sauce served in a warm pita 9

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

GF **Curried Chicken Sandwich** ♦ Grilled chicken, sautéed jalapenos, pickled onions, curry mayo, lettuce, and tomato 10

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

V **The Cubano** ♦ Ham, pulled pork, whole grain mustard, Swiss cheese, dill pickles, and pickled red onion, grilled till crispy. Jackfruit available for substitution. 12

Sides

Beer Battered Fries ♦ Sweet Potato Fries ♦ Jalapeno Cheddar Tater Tots
Salad ♦ Coleslaw ♦ Fresh Fruit ♦ Cottage Cheese ♦ Onion Rings ♦ Soup

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Gluten free buns available for an additional \$3

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