



## CHRISTMAS DINNER 2020 MENU

### APPETIZER

#### **Fried Squid 16**

Lightly breaded and flash fried with a Poblano and avocado rémoulade

#### **Prawn Cocktail 18**

Jumbo shrimp over a tequila lime sauce

#### **Signature Prime Rib Soup 9**

Remington's famous prime rib in a hearty beef broth with Canadian pot barley and fresh vegetables

#### **Caesar Salad 12**

Crisp romaine tossed in Remingtons dressing, seasoned croutons and crumbles of smoked bacon

#### **Balsamic Heirloom Greens 11**

Assortment of greens with vine ripened tomatoes

#### **Rosemary Focaccia Cluster 11**

Smothered in a roasted garlic beurre

\* Gratuities and Taxes Extra \*





## ENTREE

### **Prime Rib of Beef au Jus 39**

Succulent slow roasted, grain fed AAA beef, hand rubbed with an eclectic selection of spices

### **New York Striploin 42**

A generous beef cut broiled to your specification and accompanied by the Chef's selection of vegetables

### **Remington's Rib**

An overly generous portion of our slow braised, fall off the bone Ribs smothered in a house-made Jack Daniels glaze

### **Stuffed Chicken Supreme 37**

8 oz Chicken Supreme stuffed with artichokes, roasted red peppers, spinach and feta cheese, served with a Mushroom Sherry cream sauce

### **Atlantic Salmon 39**

Pan seared Atlantic Salmon with skillet charred heirloom tomatoes and Verde Chardonnay

### **Broiled Rock Lobster 55**

8oz Cuban Lobster Tail, broiled to perfection and served with drawn butter

### **Fettuccini Primavera 33**

Fettuccini pasta tossed with fresh seasonal vegetables in our classic marinara sauce

