

# REMINGTONS OF ~ N I A G A R A

STEAK & SEAFOOD

## APPETIZERS

### **Garlic Bread Cluster**

With roasted garlic and basil oil. \$9  
*with mozzarella cheese add \$3*

### **Jumbo Shrimp Cocktail**

Jumbo size black tiger shrimp,  
served with roasted red pepper,  
tequila lime cocktail sauce. \$16.5

### **Calamari**

Flour dusted and fast fried. Tossed  
with pickled peppers and fresh  
coriander leaves. Served with  
poblano avocado crema. \$16

### **Crab Cakes**

Our finest jewels of the sea mixed  
with fresh herbs and bread crumbs,  
fried to golden perfection \$16

### **Fried Brie**

Tempura battered brie fried  
to perfection accompanied by  
strawberry jalapeño preserve and  
toasted crostini. \$13

## SOUPS & SALADS

### **Caesar Salad**

Crisp romaine wedge with  
Remingtons dressing,  
seasoned croutons and crumbles of  
smoked bacon. \$11

### **Chopped Salad**

Artisan greens with vine ripened  
tomato's, English cucumbers with an  
array of pickled sweetie drops and  
Bermuda onions. \$9

### **Signature Prime Rib Soup**

Remington's famous prime rib in a  
hearty beef broth with Canadian pot  
barley. \$9

*For your convenience on parties of 8 or more, an automatic gratuity of 18% will be added.  
A 5% Business Area Improvement Fee will be added to all items.*

# MAIN DISHES

## **PRIME RIB OF BEEF** - *our house specialty!*

Succulent slow roasted, AAA highest quality, grain fed, hand rubbed with an eclectic selection of spices. The ultimate in tenderness and flavour served in its natural juices. Prime time perfection!

8oz \$31 ~ 12oz \$38 ~ 16oz \$44

### **Stuffed Chicken Supreme**

8oz chicken supreme stuffed with marinated artichokes, roasted red peppers and feta cheese, served with a mushroom sherry cream sauce. \$31

### **Chicken Penne Rustica**

Penne pasta tossed with grilled chicken, field mushrooms, baby spinach garlic, onions and roasted red peppers in a riesling goat's cheese cream. \$30

### **Pan Seared Atlantic Salmon**

Atlantic salmon with skillet charred heirloom tomatoes and chardonnay Verde. \$37

### **New York Striploin**

A generous cut, broiled to perfection.  
10oz \$37

### **Beef Tenderloin (Filet Mignon)**

8oz Succulent, fire roasted beef tenderloin. \$44

### **Ribeye Steak**

12oz Full flavoured, generous marbling. \$45

## ENHANCE YOUR ENTREE

Brandy Peppercorn Cream \$4  
Sautéed Mushrooms \$7

Chimichurri Shrimp \$11  
4oz Lobster Tail. \$19