

Appetizers

GARLIC BREAD CLUSTER \$16

With roasted garlic and basil oil and a blend of cheddar, marble, monterey jack and havarti cheese

BAKED BRIE \$20

Brie baked to perfection, topped with walnuts and honey and accompanied with strawberry jalapeno salsa and toasted crostini

JUMBO COCKTAIL SHRIMP \$26

Jumbo Black Tiger shrimp served with a citrus cocktail sauce

CRAB CAKES \$22

A breaded mixture of crab and fine herbs, finished to a crisp crust and served with ancho chipotle sauce

TEMPURA CAULIFLOWER BITES \$18

Cauliflower florets coated in a light batter and deep fried to golden perfection and served with Mexican Baja Dip

MUSSELS \$26

1lb of fresh mussels tossed with onions, leeks, spinach, and garlic, served with a white wine tomato sauce

AH-HI TUNA \$26

Blackened and sliced thinly over a bed of mixed greens, wasabi cucumber dressing and sesame seeds

ESCARGOTS \$25

A medley of snails, onions, leeks, cherry tomatoes and spinach, all resting in a white wine cream sauce, topped with parmesan cheese

REMYINGTONS SPINACH DIP \$16

A blend of cream cheese, spinach, sour cream, seasoning and baked to a golden brown and served with deep fried pita wedges

COCONUT SHRIMP \$20

Jumbo shrimp butterflied and tossed in coconut panko breading, fired to a golden brown and served with the Chef's sweet pineapple salsa

CALAMARI \$26

Flour dusted and deep fried, served with sweet drop peppers, fresh greens and poblano avocado cream

Soups & Salads

SIGNATURE PRIME RIB SOUP \$16

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

FRENCH ONION SOUP \$16

Caramelized onions and garlic in a hearty beef broth topped with seasoned croutons, swiss, cheddar, marble, monterey jack and havarti cheeses

CAPRESE SALAD \$20

Italian salad made with fresh bocconcini, vine ripe tomatoes and fresh basil drizzled with balsamic glaze

GARDEN SALAD \$15

Fresh spring mix with cherry tomatoes, cucumber and red onions tossed in our homemade vinaigrette dressing

CAESAR SALAD \$17

Crisp romaine tossed with Remingtons dressing, seasoned croutons, parmesan and smoked bacon

Add Blackened Salmon \$15

Add Blackened Chicken \$10

+ FUN FACT +

Our restaurant is home to a collection of prized Remington bronzes, acquired from the Jack Daniel's Estate. A noted sculptor and painter, Frederic Remington, more than any other artist, created the classic vision of the untamed frontier.



NOT YOUR AVERAGE BEEF

We serve only the highest quality beef available. It is well marbled, thus juicier and more flavourful. Like fine wine, quality beef improves with age - therefore we age our beef for 28 days for utmost tenderness, sweetness and taste. Every loin is cut and trimmed by hand to the chef's exact specifications. We then hand rub spices to extract maximum flavour when roasting.

Our House Specialty

PRIME BEEF

8oz \$44 + 12oz \$52 + 16oz \$64

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

Craft Cut Steaks

All items from the grill are served with seasonal vegetables and your choice of potato

8oz FILET MIGNON

\$59

The most tender cut beef tenderloin, served just the way you prefer

Add Bacon

\$5

10oz NEW YORK STRIP STEAK

\$49

Hand cut, grilled to perfection

20oz T-BONE STEAK

\$67

A juicy, tender combination of striploin and tenderloin, flawlessly cooked steak that satisfies any craving

SURF & TURF

\$72

10oz NY Strip and 4oz lobster tail baked with garlic butter

16oz RIBEYE

\$68

Thick cut ribeye grilled to perfection

ENHANCE YOUR ENTRÉE

LOBSTER TAIL \$28

GARLIC SHRIMP \$19

BEARNAISE SAUCE \$8

SAUTÉED MUSHROOMS \$9

CARMELIZED ONIONS \$7

PEPPERCORN SAUCE \$8

Mains

All main entrées (excluding pastas) are served with seasonal vegetables and your choice of potato

PORK CHOP

\$39

A savoury and delicious blackened pork chop topped with caramelized onions

STUFFED CHICKEN SUPREME

\$46

Supreme chicken stuffed with marinated artichokes, roasted red peppers, spinach and goat cheese, served with a mushroom sherry cream sauce

PASTA PRIMAVERA

\$29

Sautéed peppers, onions, leeks, mushrooms, spinach and garlic tossed in our house marinara sauce and served with a garlic knot

ST. LOUIS STYLE SIDE RIBS

\$52

Full rack braised and smothered with our Apple Butter BBQ sauce

LOBSTER MAC N' CHEESE

\$38

Made with creamy, cheesy lobster sauce and four different types of cheese mixed with panko to give a beautiful crispy texture

BAKED GNOCCHI

\$34

Potato gnocchi mixed with roasted red peppers, onions, leeks and garlic, tossed in our homemade marinara sauce, topped with cheese and baked to perfection

From the Sea

All items from the sea (excluding pastas) are served with seasonal vegetables and your choice of potato

SEAFOOD FETTUCINE

\$41

Bay scallops, shrimp, leeks, onions and roasted red peppers tossed in fettuccine and a delicious lobster cream sauce

HALIBUT

\$62

An 8oz Halibut fillet baked to perfection and topped with a delicious white wine and butter reduction

TREASURE OF THE SEA

\$60

A fantastic trio of a lobster tail and two jumbo shrimp sautéed in garlic butter and crab cake with ancho chipotle sauce

SALMON

\$49

Atlantic salmon pan seared and served with charred tomato Chardonnay beurre blanc

Handhelds

REMINGTONS PRIME BURGER

\$26

A succulent 6oz prime rib burger topped with smoked white cheddar, bacon, romaine lettuce, tomato, onion and peppercorn ranch on a toasted potato bun

PRIME RIB SANDWICH

\$28

A rustic loaf filled with our famous shaved prime rib with a side of horseradish Dijon mayo and au jus and served with your choice of potato