

# REMINGTONS

O F ~ N I A G A R A

## STEAK & SEAFOOD

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.

### appetizers

#### Garlic Bread Cluster

\$8

With roasted garlic and basil oil.  
add asiago and mozzarella blend \$3

#### Fried Brie

\$16

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

#### Jumbo Shrimp Cocktail

\$18

Jumbo black tiger shrimp served with  
a citrus cocktail sauce.

#### Calamari

\$18

Flour dusted and fried with sweet peppers  
and fresh greens served with poblano  
avocado cream.

#### Crab Cakes

\$16

Crab, fresh herbs and breadcrumbs  
finished to a crisp crust and served with  
ancho chipotle sauce.

### soups & salads

#### Signature Prime Rib Soup

\$9

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

#### Caesar Salad

\$12

Crisp romaine tossed with Remington's  
dressing, seasoned croutons, Parmesan  
and smoked bacon.

#### Chopped Salad

\$10

Artisan greens with vine ripened tomatoes,  
English cucumbers with an array of  
pickled sweet drops and Bermuda onions.  
Served with your choice of dressing.

Ask about our

**Signature Cocktails & Wine List**



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.

# 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 steak is centre cut and trimmed by hand to the chef's exacting specifications. We then hand rub spices to extract maximum flavour when grilling.

## Our House Specialty

**PRIME RIB OF BEEF** 8oz - **\$38** ~ 12oz - **\$45** ~ 16oz - **\$53**

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!*

## craft cut steaks

*\* all items from the grill are served with seasonal vegetables and your choice of potato*

### 8oz Filet Mignon

\$49

The most tender cut Beef Tenderloin.

Served just the way you prefer.

Add bacon \$3

### 10oz New York Strip Steak

\$41

Hand cut, broiled to perfection.

### 16oz Delmonico Ribeye Steak

\$53

Thick cut ribeye, grilled to perfection.

### Surf & Turf

\$57

8oz NY Strip and 4oz Lobster Tail  
baked with roasted red pepper  
garlic butter.

## enhance your entree

Lobster Tail	\$20
Sautéed Mushrooms	\$6
Garlic Shrimp	\$15

Bearnaise Sauce	\$5
Peppercorn Sauce	\$5

## mains

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

### Stuffed Chicken Supreme

\$38

Supreme of chicken stuffed with marinated artichokes, roasted red peppers spinach and feta served with a mushroom sherry cream sauce.

### Blackened Chicken

\$35

An 8 oz Chicken Supreme, blackened, pan seared and oven baked.  
Served with lime butter.

### Penne Rustica

\$29

Sautéed mushrooms, roasted red peppers and baby spinach tossed in Alfredo sauce and penne noodles finished with goats cheese.

Add:	4oz Chicken	\$5
	4oz Steak	\$7
	3 Shrimp	\$11

## from the sea

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

### Seafood Fettuccine

\$38

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

### Salmon

\$42

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

### Double Lobster Tail Dinner

\$55

Two 4oz tails baked with roasted red pepper garlic butter.

### Treasure of the Sea

\$57

A fantastic trio of a lobster tail, shrimp and bay scallops sauté in garlic butter and crab cake with ancho chipotle sauce.