

REMINGTONS

OF ~ 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: the wide open spaces, ranch life and the native peoples of the plains.

Indeed today, Remington's name is synonymous with the spirit and history of the north American west.

appetizers

GARLIC BREAD CLUSTER 9.00

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

FRIED BRIE 15.00

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

CRAB CAKES 15.00

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

CALAMARI 18.00

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

JUMBO SHRIMP COCKTAIL 18.00

Jumbo black tiger shrimp served with a citrus cocktail sauce.

soups & salads

SIGNATURE PRIME RIB SOUP 9.00

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

CAESAR SALAD 12.00

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

CHOPPED SALAD 10.00

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 YOUR SERVER ABOUT REMINGTONS' SIGNATURE MARTINIS OR OUR CLASSIC BLOODY CAESAR.

FOR THE PERFECT COMPLEMENT TO YOUR MEAL,

may we suggest a wine from our cellar?

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 - **36.00** 12oz - **44.00** 16oz - **51.00**

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.*

10oz MARINATED BISON RIBEYE 49.00

Garlic, soya, Worcestershire and lime juice marinated and grilled to your desire.

8oz BACON WRAPPED FILET 49.00

The most tender cut, wrapped in smoked bacon and served just the way you prefer.

10oz NEW YORK 41.00

Hand cut, broiled to perfection.

16oz DELMONICO 49.00

Thick cut ribeye, grilled to perfection.

mains

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

STUFFED CHICKEN SUPREME 35.00

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

LAMB SHANK 37.00

Slow braised to fall off the bone and served with an apricot jus.

CHICKEN PENNE RUSTICA 34.00

Grilled chicken, mushrooms, roasted red peppers and baby spinach tossed in alfredo sauce and penne noodles finished with goats cheese.

SEAFOOD FETTUCCINE 38.00

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

how would you like that cooked?

Rare: Red in the centre

Medium Rare: Slightly red in the centre

Medium: Pink in the centre

Medium Well: Slightly pink in the centre

Well Done: Fully cooked, hot in the centre with no pink.

We recommend that you order your steak MEDIUM RARE to MEDIUM to fully enjoy its flavour, texture and tenderness.

enhance your entree

Lobster Tail	(Market Price)
Crab & Asiago Meal Topper	10.00
Bearnaise Sauce	5.00
Sauteed Mushrooms	6.00
Chimichurri Shrimp	15.00
Peppercorn Sauce	5.00

from the sea

**all items from the sea are served with seasonal vegetables and your choice of potato.*

SALMON 40.00

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

DOUBLE LOBSTER TAIL DINNER ^{*MARKET PRICE}

Two 5oz tails baked with roasted red pepper garlic butter.

TREASURE OF THE SEA 57.00

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