

# Appetizers

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**Garlic Bread Cluster** \$15

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

**Fried Brie** \$19

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

**Jumbo Cocktail Shrimp** \$25

Jumbo Black Tiger shrimp served with a citrus cocktail sauce

**Firecracker Calamari** \$25

Flour dusted and fried with sweet drop peppers and fresh greens, served with poblano avocado cream, spiced just right

**Crab Cakes** \$19

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

**Loaded Potato Skins** \$14

Sour cream, bacon, chives and our four cheese blend all mixed up and stuffed inside a double baked potato skin

**Mussels** \$22

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

**Ah-Hi Tuna** \$25

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

**Escargots** \$22

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

*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.

# Soups & Salads

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**Signature Prime Rib Soup** \$15

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

**Caesar Salad** \$16

Crisp romaine tossed with Remington's dressing, seasoned croutons, parmesan and smoked bacon  
Add Blackened Salmon \$15  
Add Blackened Chicken \$10

**French Onion Soup** \$15

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

**Beet Salad** \$20

A mixture of artisan greens and arugula topped with red and gold beets, goat cheese and candied walnuts with your choice of dressing



# Mains

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## Pork Chop

\$39

A savoury and delicious blackened pork chop topped with caramelized onions

## Stuffed Chicken Supreme

\$45

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

## Blackened Chicken

\$39

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

## Pasta Primavera

\$29

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

## St. Louis Style Side Ribs

\$45

Full rack braised and smothered with our Apple Butter BBQ sauce

## Lobster Mac n Cheese

\$35

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

## Penne Rustica

\$35

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

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

# From the Sea

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

## Seafood Fettuccine

\$39

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

## Treasure of the Sea

\$59

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

## Halibut

\$59

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

## Salmon

\$45

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

# Handhelds

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## Remingtons Prime Burger

\$25

A succulent 6oz prime rib burger topped with romaine, smoked white cheddar, tomato slices, caramelized onions, double smoked bacon and peppercorn ranch on a brioche bun.

## Blackened Chicken Sandwich

\$25

A 6oz blackened chicken breast topped with arugula, jalapeno pickled onions, candied pepper bacon and balsamic drizzle

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