Appetizers

Garlic Bread Cluster

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

Fried Brie

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

Jumbo Cocktail Shrimp

Jumbo Black Tiger shrimp served with a citrus cocktail sauce

Firecracker Calamari

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

Crab Cakes

\$19

\$15

\$19

\$25

\$25

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 \$22 **Mussels** 1 lb of fresh mussels tossed with onions, leeks, spinach, and garlic, served with a white wine tomato sauce \$25 Ah-Hi Tuna Blackened and sliced thinly over a bed of arugula, wasabi cucumber dressing and sesame seeds \$22 Escargots 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.



Signature Prime Rib Soup

\$15

\$16

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

Caesar Salad

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

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 exact specifications. We then hand rub spices to extract maximum flavour when grilling.

Our House Specialty

PRIME BEEF 8 OZ - \$42 **12 OZ** - \$49 **16 OZ** - \$58 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

Boz Filet Mignon The most tender cut beef tenderloin, served just the way you prefer. Add bacon \$5	\$55
10oz New York Strip Steak Hand cut, broiled to perfection	\$45
20oz T-Bone Steak A juicy, tender combination of striploin and tenderlo flawlessly cooked steak that satisfies any craving	\$65 bin,
Surf & Turf 10oz NY Strip and 4oz lobster tail baked with garlic	\$65 butter
16oz Ribeye Thick cut ribeye grilled to perfection	\$65

Enhance your entrée –

Lobster Tail	\$23
Garlic Shrimp	\$15
Oscar	\$16
Shredded Crab meat topped with Asparagus and Hollandaise sauce	
Bearnaise Sauce	\$7
Sautéed Mushrooms	\$7
Carmelized Onions	\$7

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.

Mains

Pork Chop A savoury and delicious blackened pork chop topped with caramelized onions	\$39	St. Louis Style Side Ribs Full rack braised and smothered with our Apple Butter BBQ sauce	\$45
Stuffed Chicken Supreme Supreme chicken stuffed with marinated artichokes, roasted red peppers, spinach and goat cheese, served with a mushroom sherry cream sauc	\$45 e	Lobster Mac n Cheese Made with creamy, cheesy lobster sauce and four different types of cheese mixed with panko to give a beautiful crispy texture	\$35
Blackened Chicken An 8oz Supreme chicken, blackened, pan seared and oven baked. Served with lime butter	\$39	Penne Rustica Sautéed mushrooms, roasted red peppers and baby spinach tossed in alfredo sauce and penne noodles finished with goats cheese	\$35
Pasta Primavera	\$29	noodies mistied with goals cheese	

From the Gea

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

Seafood Fettuccine

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

Halibut

\$59

\$39

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

Handhelds

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.

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

Salmon

chipotle sauce

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

C

Blackened Chicken Sandwich

\$25

\$45

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

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