

APPETIZERS

Garlic Bread Cluster

With roasted garlic and basil oil. \$9
with mozzarella cheese add \$3

Jumbo Shrimp Cocktail

Jumbo size black tiger shrimp,
served with roasted red
pepper,
tequila lime cocktail sauce. \$17.5

Calamari

Flour dusted and fast fried. Tossed
with pickled peppers and fresh
coriander leaves. Served with
poblano avocado crema. \$17

Crab Cakes

Our finest jewels of the sea mixed
with fresh herbs and bread crumbs,
fried to golden perfection \$17

Fried Brie

Tempura battered brie fried
to perfection accompanied by
strawberry jalapeño puree and
toasted crostini. \$14

SOUPS & SALADS

Caesar Salad

Crisp romaine wedge with
Remingtons dressing,
seasoned croutons and crumbles of
smoked bacon. \$12

Chopped Salad

Artisan greens with vine ripened
tomato's, English cucumbers with an
array of pickled sweet drops and
Bermuda onions. \$10

Signature Prime Rib Soup

Remington's famous prime rib in a
hearty beef broth with Canadian pot
barley. \$9

*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.*

MAIN DISHES

PRIME RIB OF BEEF - *our house specialty!*

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!

8oz \$34 ~ 12oz \$41 ~ 16oz \$47

Stuffed Chicken Supreme

8oz chicken supreme stuffed with marinated artichokes, roasted red peppers and feta cheese, served with a mushroom sherry cream sauce. \$34

Chicken Penne Rustica

Penne pasta tossed with grilled chicken, field mushrooms, baby spinach garlic, onions and roasted red peppers in a riesling goat's cheese cream. \$34

Pan Seared Atlantic Salmon

Atlantic salmon with skillet charred heirloom tomatoes and chardonnay Verde. \$40

New York Striploin

A generous cut, broiled to perfection.
10oz \$40

Beef Tenderloin (Filet Mignon)

8oz Succulent, fire roasted beef tenderloin. \$48

Ribeye Steak

12oz Full flavoured, generous marbling. \$42

ENHANCE YOUR ENTREE

Brandy Peppercorn Cream \$4
Sautéed Mushrooms \$7

Chimichurri Shrimp \$11
4oz Lobster Tail. \$19

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