

appetizers

Garlic Bread Cluster \$11

With roasted garlic and basil oil.
Add Cheddar, Marble, Monterey Jack and Havarti \$4

Fried Brie \$18

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

Jumbo Shrimp Cocktail \$21

Jumbo black tiger shrimp served with a citrus cocktail sauce.

Calamari \$23

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

Crab Cakes \$17

Breaded mixture of Crab and Fine herbs, Finished to a crisp crust and served with ancho chipotle sauce.

Loaded Potato Skins \$12

Sour Cream, Bacon, Chives and our 4 cheese blend all mixed up and stuffed inside a double baked potato skin.

Mussels \$21

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

Ah Hi Tuna \$20

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

Escargots \$19

A medley of Snails, Onions, Leeks, Cherry Tomatoes, and spinach all resting in a white wine cream sauce topped with parmesan cheese.

soups & salads

Signature Prime Rib Soup \$10

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

Caesar Salad \$14

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

Chopped Salad \$12

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 - **\$40** 12oz - **\$47** 16oz - **\$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

8oz Filet Mignon \$52
The most tender cut Beef Tenderloin. Served just the way you prefer.
Add bacon \$3

10oz New York Strip Steak \$43
Hand cut, broiled to perfection.

16oz Delmonico Ribeye Steak \$61
Thick cut ribeye, grilled to perfection.

Surf & Turf \$60
8oz NY strip and 4oz Lobster Tail baked with roasted red pepper garlic butter.

Bone in Ribeye \$62
16 oz of Prime Ribeye grilled to perfection

Bison Ribeye \$42
8 oz Marinated in Soy, Ginger, Garlic and a splash of tangy Thai. Grilled to perfection.

enhance your entree

Lobster Tail \$23
Sautéed Mushrooms \$7
Garlic Shrimp \$15
Bearnaise Sauce \$7

Peppercorn Cream \$7
Oscar \$16
Onions & peppers \$7
Double Mustard & garlic sauce \$7

mains

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

Stuffed Chicken Supreme \$41

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

Blackened Chicken \$37

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

BBQ back Ribs \$42

Full Rack braised and Smothered with our Apple Butter BBQ sauce.

Penne Rustica \$30

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

Add: 4oz Chicken \$8
4oz Steak \$15
3 Shrimp \$12

Pork Chop \$40

Bone in 12oz Pork chop topped with a cranberry apple chutney.

from the sea

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.

Salmon \$43

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

Double Lobster Tail Dinner \$58

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 sautéed in garlic butter and crab cake with ancho chipotle sauce.

Lemon Pepper Snapper \$45

Red Snapper filet crusted with Lemon Pepper seasoning and topped with a creamy dill sauce.

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.