

3 COURSE *Prix Fixe Menu*

Includes a glass of house wine each, choice of 3 shared appetizers, choice of entrée each, coffee or tea and dessert each.

Appetizer

Choose three to share

GARLIC BREAD CLUSTER

Roasted garlic, basil oil, topped with a four cheese blend

BAKED BRIE

Brie baked to perfection, topped with walnuts and honey and accompanied with strawberry jalapeno salsa and toasted crostini

CRAB CAKES

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

CALAMARI

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

CAESAR SALAD

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

TEMPURA CAULIFLOWER BITES

Cauliflower florets coated in a light batter and deep fried to golden perfection and served with Mexican Baja Dip

REMINGTONS SPINACH DIP

A blend of cream cheese, spinach, sour cream, seasoning and baked to a golden brown and served with deep fried pita wedges

Entrée

Choose one each

ATLANTIC SALMON

Salmon filet with charred tomato and Chardonnay burre blanc. Served with choice of potato and seasonal vegetables

PRIME RIB

House slow roasted prime rib and signature jus. Served with choice of potato and seasonal vegetables

CHICKEN SUPREME

Blackened chicken with a lime compound butter finish. Served with choice of potato and seasonal vegetables

10oz NEW YORK STRIP

Hand cut and grilled to perfection. Served with potato and seasonal vegetables

BAKED GNOCCHI

Potato gnocchi mixed with roasted red peppers, onions, leeks and garlic, tossed in our homemade marinara sauce, topped with cheese and baked to perfection

PASTA PRIMAVERA

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

Dessert

CHEF'S CHOICE

A hand crafted, seasonal dessert