

\$169 INCLUDES GLASS OF REMINGTONS PRIVATE LABEL RED OR WHITE WINE, SOUP & CHOICE OF APPETIZER, ENTREE, COFFEE OR TEA & DESSERT EACH.

## TO START

### Broccoli Cheddar Soup

A delicious creamy soup made with aged cheddar, tender vegetables and bursting with flavour

## APPETIZER

### Grape Baked Brie

Brie baked perfectly in our grape salsa, topped with crushed peanuts and served with garlic crostini

### Kale Salad

Fresh kale tossed in our in house made onion garlic dressing, topped with thinly sliced fresh mushrooms, roasted almonds and walnuts

### Bacon Wrapped Scallops

Large scallops wrapped in bacon, seared to perfection and drizzled with a lemon citrus butter

### Crab Stuffed Mushroom Caps

Chef's crab mixture stuffed in large button mushroom caps and baked to golden brown

### Caesar Salad

Crisp Romaine lettuce tossed in Remingtons dressing with seasoned croutons, Parmesan and bacon

## ENTREE

### Prime Rib

Our 12oz. signature prime rib topped with red wine, rosemary and garlic au jus and served with choice of potato and seasonal vegetables

### New York Striploin Steak

A 12oz. seasoned centre cut striploin served with fresh seasonal vegetables and choice of potato

### Cajun Salmon

8oz. Salmon filet pan seared in Cajun seasoning and topped with a lemon dill butter, served with fresh seasonal vegetables and choice of potato

### Chicken Fricassee

A 10oz. chicken breast baked in a 3 variety mushroom white wine cream sauce, served with fresh seasonal vegetables and choice of potato

### Remingtons Seafood Farfalle

Jumbo shrimp, clams and scallops sautéed with garlic, red onion, leeks and roasted red peppers tossed in a savoury rosé sauce with Farfalle pasta

### Linguini Alfredo

A classic rich and creamy dish featuring linguine pasta tossed in our very own Alfredo sauce made with butter, cream, Parmesan cheese and garlic and topped with parsley

## ADD-ONS

### Sautéed Mushrooms 7

Served in a butter, red wine and garlic reduction.

### 4oz Lobster Tail 25

Oven baked in garlic butter.

### Tiger Shrimp 15

4 large shrimp sautéed in a white wine garlic reduction with shallots, leeks, peppers and herbs

## DESSERT

### Chocolate Crunch Pyramid

A smooth chocolate mousse on a layer of crunchy almond meringue and rich chocolate, accompanied with fresh raspberries, mint and whipped topping