

Dinner Menu

Appetizers

Fried Calamari
with spicy marinara sauce

Escargots a la Bourguignonne
with garlic butter and dipping bread

Sonoran Crab Cake
with chipotle remoulade sauce

Prosciutto Wrapped Scallops
with tomato-garlic relish and lemon basil beurre blanc

Chilled Shrimp or Crab Cocktail
with cocktail and remoulade sauces

Beer and Butter Shrimp
Jumbo shrimp sautéed in Cajun spices, beer and butter
and served with crusty french bread

Mixed Appetizer Sampler*
grilled petite lamb chops with spicy Thai peanut sauce,
crab cake with chipotle remoulade sauce and calamari
with spicy marinara sauce (serves 2)

Soups

Soup du Jour
The chef's creation of the day

French Onion Soup
Baked with provolone, Swiss and fontina cheeses

Salads

Iceberg "Wedge" Salad
with sliced tomato, red onion, and fresh blue cheese
dressing

Sliced Tomato & Red Onion Salad
with blue cheese, bacon, and buttermilk Ranch dressing

Sliced Beef Steak Tomatoes and Mozzarella Salad
with balsamic dressing and herb vinaigrette

Baby Spinach Salad
with dried cranberries, candied walnuts,
red onions, goat cheese and raspberry vinaigrette

Remington's Caesar
a classic with garlic croutons and
fresh grated Parmesan cheese

Wilted Spinach Salad
with warm bacon dressing, chopped egg,
red onion and roasted peppers

Sides

Baked Potato
Lyonnaise Potatoes
French Fries
Garlic Mashed Potatoes
Onion Rings
Sautéed Mushrooms
Four-Cheese Macaroni
Creamed Spinach
Wild Rice
Asparagus

Steaks and Chops

Tenderloin of Beef*
Bacon wrapped, grilled over mesquite coals and
topped with warm bleu cheese and Dijon demi glace

Pork Chop
Center cut 10 oz. pork chop grilled and glazed with
prickly pear bbq sauce

Filet Mignon*
8 oz. center cut filet grilled to your preference
Rib-Eye*
12 oz. flavorful grilled ribeye, served with a
rosemary demi glace

Veal Chop*
Center cut 12 oz. veal chop, pan-seared and topped
with lemon herb butter

New York Strip*
12 oz. steak served with a cognac demi glace

New Zealand Rack of Lamb*
with fresh mint sauce and peanut sauce

Entrees

Tournedos Oscar*
Grilled tenderloin medallions on toast points topped with crab, asparagus and sauce béarnaise

Prime Rib of Beef *
10 oz. slow roasted and served with au jus and creamy horseradish

Chicken Piccata
with lemon butter, capers, and white wine

Mesquite Grilled Breast of Chicken
with oven-dried tomatoes, garlic and fresh basil over bowtie pasta

Fish

Swordfish

Grilled or blackened swordfish with lemon butter sauce

King Crab Legs

Steamed king crab legs served with drawn butter and fresh lemon

North Atlantic Salmon*

with citrus dill butter

Broiled Garlic Shrimp

with fresh herbs

Ahi Tuna*

Black and white sesame crusted tuna loin with a yuzu hoisin dipping sauce

Crab and Shrimp Combo

Steamed king crab legs and garlic shrimp

Brazilian Lobster Tail

Sand Dabs

With lemon butter sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A \$5.00 surcharge will be applied to all split orders.

Automatic 20% gratuity added on parties of 8 or more

Reservations welcomed. Please call 480-951-5101

- Lunch served Monday thru Friday 11am to 2pm
- Dinner served 6 days a week 5pm to 10 pm. Closed on Sundays
- Music in Remington's Lounge Monday thru Saturday Nights starting at 6pm