

Remington's

Dinner Menu

Appetizers

Fried Calamari with spicy marinara sauce and fresh lemon

Escargot Classic with garlic butter and toasted french bread

Sonoran Crab Cakes with chipotle remoulade sauce

Prosciutto Wrapped Scallops with tomato-garlic relish and lemon basil butter sauce

Chilled Shrimp or Crab Cocktail with cocktail or remoulade sauce

Beer and Butter Shrimp jumbo shrimp sautéed in a Cajun beer and butter sauce; served with toasted french bread

Mixed Appetizer Sampler* two grilled petite lamb chops with spicy Thai peanut and fresh mint sauces, a Sonoran crab cake with chipotle remoulade sauce and fried calamari with spicy marinara sauce (serves 2)

Soups

Soup du Jour

French Onion Soup

Salads

Roasted Beet Salad with burrata cheese, grapefruit segments, roasted pistachios and arugula

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

Tomato and Mozzarella Salad with balsamic dressing and herb vinaigrette

Baby Spinach Salad with dried cranberries, candied walnuts, red onions, goat cheese and raspberry walnut 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
Lyonnais Potatoes
French Fries
Garlic Mashed Potatoes

Onion Rings
Sautéed Mushrooms
Oven Roasted Mixed Vegetables

Wild Rice
Four-Cheese Macaroni
Creamed Spinach
Asparagus

A \$5.00 surcharge will be applied to all split orders. Automatic 20% gratuity added on parties of 8 or more

**These food items are served cooked-to-order, undercooked or raw.*

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

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Steaks and Chops

All steaks and chops grilled to order over mesquite coals

Tenderloin of Beef* 8 oz. bacon wrapped filet mignon topped with warm bleu cheese and Dijon demi glaze

Filet Mignon* 8 oz. center cut filet

Rib-Eye* 12 oz. flavorful grilled rib-eye

New York Strip* tender 12 oz. New York strip steak

Tournedos Oscar* two 4 oz. tenderloin medallions on toast points topped with jumbo lump crab, asparagus and sauce béarnaise

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

New Zealand Rack of Lamb* with spicy Thai peanut and mint sauces

Pork Chop* center cut 10 oz. bone-in pork chop glazed with prickly pear bbq sauce

Poultry

Chicken Piccata with lemon butter, capers and white wine sauce, served over angel hair pasta

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

Seafood

Swordfish served grilled or blackened with lemon butter sauce and fresh lemon

Grilled North Atlantic Salmon* with citrus dill butter and fresh lemon

Broiled Cedar Plank Salmon* topped with brown sugar pecans and a maple mustard glaze

Ahi Tuna* black and white sesame seared tuna loin served with a yuzu hoisin sauce

Sand Dabs pan seared or herb crusted with lemon butter sauce and fresh lemon

Broiled Garlic Shrimp with lemon butter sauce and fresh lemon

Crab and Shrimp Combo steamed king crab legs and broiled garlic shrimp with drawn butter and fresh lemon

King Crab Legs steamed king crab legs served with drawn butter and fresh lemon

Broiled Lobster Tail North Australian lobster tail with drawn butter and fresh lemon

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