

Remington's

SOUPS

TOMATO BISQUE

Herbed crouton and basil oil.
Cup \$4 Bowl \$6

SOUP DU JOUR

Cup \$4 Bowl \$6

APPETIZERS

POWDERHORN SHRIMP COCKTAIL

Five jumbo tiger shrimp, homemade cocktail sauce, fresh lemon.
\$10

FRIED BRIE WEDGES

Imported Brie cheese lightly breaded in Panko breadcrumbs and fried golden brown.
Served with crispy flatbread and tomato sauce.
\$10

KETTLE COOKED SPINACH-ARTICHOKE DIP

Brie, Parmesan and creamed cheese, fresh spinach and artichoke. Served hot with crispy
Lavosh bread.
\$8

FRIED CALAMARI

Lightly breaded in seasoned flour and fried golden brown. Served with
marinara dipping sauce.
\$12

AHI TUNA SASHIMI

Ponzu sauce, Japanese Flying fish roe, wasabi cream and
shredded crispy wonton.
\$12

FRIED PORTOBELLA MUSHROOM STICKS

Lightly breaded in seasoned breadcrumbs and fried golden brown.
Served with marinara sauce and Ranch dressing .
\$8

Remington's

SALADS

SPINACH SALAD

Grape tomatoes, pecans, scallions, hard boiled egg and warm bacon vinaigrette.

\$8

Add shrimp \$10 Add chicken

CAESAR

Hearts of Romaine, classic Caesar dressing, shaved Parmesan and herbed croutons.

\$6

Add shrimp \$10 Add chicken \$5

PECAN CHICKEN

Pan seared pecan crusted chicken breast, fresh Arugula, marinated onion & Feta. Served with honey mustard dressing.

\$11

CAPRESE SALAD

Sliced vine ripened tomato, basil, fresh Mozzarella, aged balsamic vinegar, extra virgin olive oil and truffle oil.

\$11

CHAR-GRILLED N.Y. STRIP SALAD

Fresh mixed greens, grilled tomato, scallions, candied walnuts, crumbled Gorgonzola and shoestring potatoes. Served with jalapeno lime vinaigrette

\$12

CHOPPED SALAD

Crisp Iceberg, Romaine, and Arugula roasted red peppers, green olives, scallions, hard cooked egg, Gorgonzola cheese and apple wood smoked bacon.

\$8

Add shrimp \$10 Add chicken \$5

POWDER HORN WEDGE

Wedge of Iceberg lettuce, crumbled Gorgonzola, candied walnuts and sliced green apples with raspberry vinaigrette.

Half \$4 Full \$6

PASTAS

All entrée's are served with cup of soup, house salad or Powder Horn half wedge.

Substitute with a chopped salad, spinach salad or Caesar salad for \$3.50.

LOBSTER, CRAB & SHRIMP MAC-N-CHEESE

Australian lobster tail, lump crab and jumbo shrimp with penne pasta blended in a creamy Brie cheese sauce. Topped with herbed breadcrumbs.

\$37

TEQUILA CHICKEN FETTUCINI

Roasted red peppers, spinach, fresh basil, artichoke hearts and grilled chicken breast in a tequila-butter sauce. Served over fettuccini.

\$22

NANA'S SPAGHETTI & MEAT SAUCE

House ground tenderloin and sirloin slow cooked in a plum tomato sauce and served over tender spaghetti.

\$14

SEAFOOD FETTUCINI ALFREDO

A mix of shrimp, calamari and clams with tender pasta tossed in a rich Alfredo sauce.

\$24

Remington's

**All entrée's are served with cup of soup, house salad or Powder Horn half wedge.
Substitute with a chopped salad, spinach salad or Caesar salad for \$3.50.**

SEAFOOD & CHICKEN

HERB ROASTED HALF CHICKEN

Roasted fresh daily and served with home-style mashed potatoes, sugar snap peas and homemade gravy.

\$17

GRILLED PACIFIC SALMON

Char-grilled and basted with basil pesto. Served with wild rice pilaf blend, sautéed spinach and lemon Beurre Blanc sauce.

\$24

APPLE-SAGE & SAUSAGE STUFFED CHICKEN

Oven roasted chicken breast served with grilled asparagus, scalloped potatoes and red wine demi glace sauce.

\$22

SESAME SEED CRUST AHI TUNA

Seared rare and served with cucumber-jicama slaw, wasabi cream and Japanese Flying fish roe.

\$28

POTATO WRAPPED HALIBUT

Lightly sautéed and served with sautéed spinach and lemon Beurre Blanc sauce.

\$26

CHIPOTLE-HONEY BAR-B-QUE SHRIMP SKEWER

Jumbo shrimp char-grilled and basted with our housemade sauce. Served with pecan rice and sugar snap peas.

\$23

Remington's

STEAKS & MORE

Remington's steaks and chops are USDA Choice and served with grilled asparagus, herbed butter and your choice of side.

Choice of sides include
baked potato, steak fries, scalloped potato, French fries,
sweet potato fries and mashed potatoes.

COWBOY CUT BONE-IN RIBEYE

Twenty-ounce and char-grilled.

\$36

NEW YORK STRIP

Hand cut with choice of twelve or sixteen ounce.

Sixteen-Ounce \$31 Twelve-Ounce \$25

BEEF FILET

Hand cut and grilled to your desired temperature

Eight-Ounce \$29 Six-Ounce \$25

DOUBLE-BONE PORK CHOP

Fourteen-ounce and grilled to your desired temperature

\$25

NORTH AMERICAN ELK TOP SIRLOIN

Bourbon and molasses glazed.

Recommended temperature: Rare to Medium Rare

\$29

HICKORY SMOKED BABY BACK RIBS

Basted with honey-chipotle bar-b-que sauce.

Full Rack \$23 Half Rack \$16

OL' FASHION MEATLOAF

Bacon wrapped and slow roasted.

\$16

PORTOBELLA STEAK

Marinated in extra virgin olive oil and fresh herbs.

\$14

A 19% gratuity will be added to all parties of eight or more