

Remington's

casual dining with a view

All Day Offerings

The Salads and Soups

Caesar Salad* - Romaine, Garlic Croutons, Parmesan Crisps & tossed in a House Made Caesar Dressing. **\$14**

House Salad - Mixed Greens, Baby Tomato Medley, Red Onions, Cucumbers & Shaved Carrots. **\$10 (GF)**

Southwest Barbeque Chicken Salad* - Crispy Chicken tossed in Barbeque Sauce, Romaine, Black Beans, Corn, House Made Guacamole, Tortilla Strips & Chipotle Ranch on the side. **\$18**

Beet & Arugula Salad* - Arugula, Roasted Beets, Goat Cheese Fritter & Salted Pecans with Lemon Basil Vinaigrette. **\$16**

• **Add Protein to Your Salad**

- Chicken Breast - **\$7**
- 3 Jumbo Shrimp - **\$12**
- 3-4 oz Salmon - **\$10**

Creamy Crawfish Andouille Étouffée*
Cup **\$7** Bowl **\$10**

Soup of the Day - Made fresh every day. Cup **\$6** Bowl **\$8**

Apps and Small Plates

Burrata - Sweet Cream Mozzarella, Heirloom Tomato Medley, Basil Pesto, Grilled Bread & Drizzled with Balsamic Reduction. **\$14**

Duck Confit - Crispy Slow Roasted Duck Leg with Black Garlic, Fresh Herbs, Lemon Oil. **\$21**

Green Lipped Mussels - New Zealand Mussels in a Roasted Tomato Beurre Blanc & Grilled Bread. **\$19**

Fried Brussel Sprouts - Deep Fried with Seasonal Toppings. **\$15 (GF)**

Totchos - Jalapeno-Cheddar Tater Tots smothered with House Made Cheese Sauce, Bacon, Fresh Cut Jalapenos, Green Onions & Sour Cream. **\$14**

Wings - Seasoned and served plain or your Choice of Franks Red Hot, Spicy Asian or Barbeque Sauce. **(GF)**

- Half Order - **\$10**
- Full Order - **\$16**

Firecracker Shrimp* - Quinoa Breaded Shrimp Deep Fried & tossed in a Spicy Asian Sauce over House Made Pickled Slaw. **\$16 (GF)**

Crispy Coconut Shrimp* - Breaded Coconut Shrimp Served with Sweet Chili Sauce. **\$12**

The Sandwiches

Bridges Burger* - a Half Pound Hand Pattied Burger, Choice of Cheese, Served with Lettuce, Tomato, Onion, and Pickle, on a Toasted Brioche Bun. **\$17**

Remington's Beast Burger* - A Half Pound Seared Patty with a mix of Wild Boar, Elk, Bison & Wagyu Beef, topped with Beer Cheese Curds, Garlic Mayo, Applewood Bacon & Fire Roasted Tomatoes. **\$24**

Hot Turkey Sandwich - Sliced Turkey with Smoked Gouda, Arugula, Sriracha Mayo & Sweet-Hot Pickles, on a Brioche Bun. **\$17 (N5)**

French Dip* - A Buttery Toasted Hoagie Roll Loaded with Shaved Prime Rib, Provolone & Served with House Red Wine Rosemary Au Jus. **\$19**

Classic Reuben - Pastrami Stacked High on Toasted Marble Rye, with Swiss Cheese, Sauerkraut & Thousand Island Dressing. **\$17 (N5)**

The Hot Birdie* - Choice of Panko Breaded Chicken Thigh or Marinated Grilled Chicken Breast, topped with Jalapenos, Pepperjack, Bacon & Fresh Guacamole on a Brioche Bun. **\$18**

Sandwiches come with a choice of: Skin-On Fries, Beer Battered Fries, Sweet Potato Fries, or Onion Rings. Or Substitute - Jalapeno-Cheddar Tater Tots or Side Salad for a **\$3** upcharge.

Remington's After 5

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The Seafood

Jumbo Scallops* - Seared & Butter Basted Scallops with Baby Yam Puree & Black Garlic, Tomato, Sauteed Spinach. **\$40**

Lobster Mac* - A Hearty Portion of Lobster over Penne Pasta with a Three Cheese Mac Sauce & topped with Crispy Pancetta. **\$34**

Ahi Tuna* - 8 oz Sesame Crusted Filet, Seared to Order with Creamy Risotto, Sweet Teriyaki Sauce & Stir-Fried Veggies. **\$30 (GF)**

Shrimp & Grits* - Jumbo Shrimp, Andouille Sausage & Sauteed Veggies served in a Creamy Cajun Style Sauce over Parmesan Grits. **\$27 (GF)**

Scampi* - Choice of Pan Seared Jumbo Shrimp or a 3 oz Scottish Salmon Filet, with Garlic, Lemon, Capers & White Wine Butter Sauce Tossed with Angel Hair Pasta. **\$28**

The Game, Beef & Other Fare

Elk Medallions* - 8 oz of Elk Tenderloin Seared & Smothered in Seasonal Gourmet Mushroom Demi-Glace, with Roasted Fingerling Yams & Baby Cauliflower. **\$40**

Stacked Pork Chop* - Butterflied 8 oz Boneless Chop topped with Smoked Gouda, Spinach, Oven Roasted Tomatoes, Bacon with a Balsamic Reduction, Served with Asparagus & Rainbow Fingerling Potatoes. **\$32 (GF)**

Bison Short Ribs* - Slow Braised Bone-In Bison Short Ribs with Roasted Veggie Red Wine Demi-Glace, Creamy Risotto & Broccolini. **\$34 (GF)**

Chicken Pot Pie* - Classic Creamy Southern Style Pot Pie Filling topped with Flaky Puff Pastry. **\$22**

Petite Filet* - Grilled 6 oz Filet with Garlic Mashed Potatoes & Amaretto Glazed Carrots. **\$40 (GF)**

Ribeye* - Grilled 12 oz Hand Cut Ribeye with Garlic Mashed Potatoes & Broccolini. **\$44 (GF)**

Prime Rib (Friday & Saturday Only)* - A 10 oz Cut of Garlic Crusted Prime Rib with Garlic Mashed Potatoes & Sauteed Broccolini Served with House Red Wine Rosemary Au Jus. **\$44 (GF)**

All dinners come with salad and warm rolls

* Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness. * Dishes bearing this mark may contain eggs. **GF** - Dishes bearing this mark are gluten free. **N5** - Not served after 5 pm

Who was Remington?

Frederic Remington loved the Old American West — A prolific artist, Remington loved every thing about it from the landscape and native Americans who were always **here to the cattlemen, cowboys, and miners**. No one really knows how many **paintings and drawings** Mr. Remington did during his lifetime, but it is, **perhaps, the most complete visual log of the American West as it was in the late 19th century**. The Bridges of Montrose Golf Club is proud to pay tribute to Remington's genius with a restaurant that offers a **view of the landscape he loved so much**. Our Bridges clubhouse is adorned with reproductions of several of Mr. Remington's works. We hope you enjoy viewing them.

