

Remington's

Casual dining with a view!

❖ Small Plates & Shares ❖

- GF. **Stuffed Portobello** ❖ braised kale, goat cheese red pepper coulis & crispy prosciutto 11
- Chicken Wings** ❖ fried crispy with choice of buffalo, hickory BBQ or honey sriracha sauce
1/2 dozen 7 ❖ dozen 14
- Crispy Brussel Sprouts** ❖ with fresh Fuji apple, balsamic glaze, salted pecans, bacon & champagne vinegar 12
- V.GF. **Blistered Shishito Peppers** ❖ micro greens, grilled lemon, olive oil & smoked paprika 9
- V. GF. **Truffle Fries** ❖ fresh herbs, truffle oil & parmesan with roasted tomato aioli 8
- Calamari** ❖ panko breaded, and served with sofrito & arugula 13
- Maryland Style Crab Cakes** ❖ seared and served with Old Bay aioli & micro greens 13
- Coconut Shrimp** ❖ Thai chili sauce and lemon 13
- GF. **Prosciutto Wrapped Asparagus** ❖ tomato and arugula salad with balsamic glaze 10

❖ House Made Soups & Salads ❖

French Onion ❖ classic broth, grilled baguette raft & scorched Swiss cheese cup 4 bowl 8

House Made soup of the day cup 4 bowl 8
Ask your server for a description!

V. **Roasted Beet & Arugula** ❖ goat cheese fritter, salted pecans, dried pears & lemon thyme vinaigrette
small 4 large 8

V. **Caprese Salad** ❖ heirloom tomato tower, basil oil, grilled bread & balsamic reduction small 4 large 8

V. **Remy House Salad** ❖ mixed greens, cucumber, cherry tomato, carrots & croutons small 4 large 8

GF. **Shrimp Romaine Wedge** ❖ tangy shrimp, crispy prosciutto, cucumber, cherry tomato, micro greens, basil oil & champagne vinegar 16

V. **Classic Caesar** ❖ romaine lettuce, parmesan, croutons and house made dressing small 4 large 8

GF. **Skuna Bay Salad** ❖ seared salmon, spinach, arugula, cucumber, avocado, red onion, toasted pistachios & shallot vinaigrette 18

Add Protein To Your Salad

Salmon 7 ❖ Chicken 5 ❖ Bistro Steak 7
Shrimp 6 ❖ Ahi Tuna 6

❖ Burgers & Sandwiches ❖

San Juan Burger ❖ tomato jam, avocado & fried crispy shallots 15

The Bridges Burger ❖ grilled beef patty 12

Bistro Steak & Mozzarella ❖ seared bistro steak, mozzarella cheese, sofrito & arugula 17

V. **Impossible Burger** ❖ grilled vegan patty 12

Ahi Tuna Wrap ❖ spinach, tomato, alfalfa sprouts, cucumber, wasabi mayo & sweet chili sauce 13

Toppings

Cheese 1 ❖ Bacon 1.5 ❖ Sautéed Mushrooms 1
Avocado 2 ❖ Crispy Shallots 1 ❖ Sautéed Onions 1
Jalapeños 1 ❖ Green Chiles 1

Sides

Beer Battered Fries ❖ Sweet Potato Fries ❖ Onion Rings ❖ Jalapeño Cheddar Tots ❖ Cole Slaw ❖ Soup

V- is prepared vegan or vegetarian. Please inform your server of any dietary needs.

GF- is prepared gluten free. Please inform your server of any dietary needs.

**Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.

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❖ Steaks ❖

Served with Soup or Salad

GF. **Grilled Local Ribeye** ❖ 12 oz. ribeye, baked potato and grilled asparagus 39

GF. **Bison Short Ribs** ❖ creamy risotto, roasted carrots, kale, and braised vegetable reduction 28

GF. **Bridges Bistro Steak** ❖ 7 oz. seared steak, truffle fries with herbs & parmesan, marinated tomato & arugula salad 28

GF. **Tchoupitoulas Steak** ❖ blackened bistro steak, meuniere sauce, buttermilk whipped potatoes and asparagus 25

Seared Filet

oz. filet with buttermilk whipped potatoes, broccolini and Herb Butter 37

GF. **Lamb T-Bone** ❖ two 4 oz. steaks, warm potato salad with broccolini, cherry tomatoes and demi glace 25

❖ Seafood & Specialties ❖

Served with soup or salad

GF. **Shrimp & Grits** ❖ grilled shrimp, andouille, veggies, creamy Cajun sauce and parmesan grits 23

GF. **Pistachio Crusted Skuna Bay Salmon**
oven roasted, buttermilk whipped potatoes, broccolini and herb butter 28

GF. **Seared Scallops** ❖ truffle mushroom risotto, micro greens and roasted carrots 36

Fish & Chips ❖ beer battered cod, French fries and roasted tomato aioli 17

Seared Ahi Tuna ❖ two 4oz. steaks, wasabi whipped potatoes, pineapple chutney, roasted carrots and red pepper coulis 30

Chicken Fried Steak ❖ breaded with creamy sausage gravy, buttermilk whipped potatoes and broccolini 21

GF. **Chicken Forestier** ❖ seared airline chicken breast, creamy risotto, asparagus and portobello cream sauce 20

❖ Pastas ❖

Served with soup or salad

v. **Lemon Basil** ❖ portobello ravioli tossed with spinach, fresh basil, cherry tomatoes and pinot grigio lemon sauce 16

Andouille and Elk Bolognese ❖ smoked andouille and elk served in a rich tomato based sauce over pappardelle ribbon pasta 22

Truffle Bistro Steak

Grilled to order with penne pasta, marinated tomatoes, spinach and truffle cream sauce 19

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