

# Remington's

Casual dining with a view !

## ❖ Small Plates, Salads & Soups ❖

- Calamari ❖ panko breaded, sofrito & arugula 13
- Coconut Shrimp ❖ Thai chili sauce & lemon 13
- v.GF. Blistered Shishito Peppers ❖ micro greens, grilled lemon, olive oil & smoked paprika 9
- GF. Stuffed Portobello ❖ braised kale, goat cheese, red pepper coulis & crispy prosciutto 11
- Crispy Brussel Sprouts ❖ with fresh Fuji apple, balsamic glaze, salted pecan, bacon & Champagne vinegar 12
- v. Roasted Beet & Arugula ❖ goat cheese fritter, pecans, dried pear & a lemon thyme vinaigrette small 9 large 12
- v. Caprese Salad ❖ heirloom tomato tower, basil oil, grilled bread & balsamic reduction small 6 large 9
- GF. Shrimp Romaine Wedge ❖ tangy shrimp, crispy prosciutto, cucumber, cherry tomato, micro greens, basil oil & champagne vinegar 16
- GF. Skuna Bay Salad ❖ salmon, spinach, arugula, cucumber, avocado, red onion, toasted pistachios & shallot vinaigrette 18
- v. Remy House Salad ❖ mixed greens, cucumber, cherry tomatoes, carrots & croutons small 4 large 8
- v. Classic Caesar ❖ romaine lettuce, parmesan, croutons & house made dressing small 5 large 9

French Onion ❖ classic broth, grilled baguette raft & scorched Swiss cheese small 4 large 8

House Made soup of the day small 4 large 8  
Ask your server for a description!

### Add a Protein To Your Salad

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

## ❖ Burgers & Specialties ❖

- San Juan Burger ❖ tomato jam, avocado, fried crispy shallots 15
- The Bridges Burger ❖ grilled beef patty 12
- v. Impossible Burger ❖ grilled vegan patty 12
- Toppings  
Cheese 1 ❖ Bacon 1.5 ❖ Sautéed Mushrooms 1  
Avocado 2 ❖ Crispy Shallots 1 ❖ Sautéed Onions 1  
Jalapenos 1 ❖ Green Chiles 1
- Bistro Steak & Mozzarella ❖ seared bistro steak, mozzarella cheese, sofrito & arugula 17
- Ahi Tuna Wrap ❖ spinach, tomato, alfalfa sprouts, cucumber, wasabi mayo & sweet chili sauce 13
- Fish & Chips ❖ beer battered cod, fresh cut fries & roasted tomato aioli 14
- Classic Reuben ❖ pepper crusted pastrami, island sauce, sauerkraut & melted swiss 14
- Prime Rib French Dip ❖ thin sliced prime rib, melted Swiss cheese & au jus 16
- Heirloom Tomato BLT ❖ applewood bacon, heirloom tomatoes, arugula & truffle aioli 12
- Chicken & Mozzarella ❖ seared chicken, mozzarella cheese, prosciutto, romaine lettuce and heirloom tomato 13
- GF. Grilled Local Ribeye ❖ 12 oz. ribeye with French fries and grilled asparagus 36

### Sides

Beer Battered Fries ❖ Sweet Potato Fries ❖ Onion Rings  
Jalapeno 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.