

SMALL PLATES

Grilled Lemon Herb Chicken Brochettes (2) - marinated in garlic, lemon juice & parsley \$ 1 1
OR, Vegetarian - with zucchini, yellow squash, artichoke hearts & tomato \$9

Artisan Pizza of the week - (gluten friendly flat bread available) please ask your server

Goat Cheese Stuffed Figs (4) - prosciutto wrapped fresh Mission figs stuffed with Eden Creamery herbed chevre \$ 1 2

Gutierrez Farms Lamb Lumpia (2) - fried crispy & served with a spiced apricot yogurt sauce \$ 1 2

Asiago Cheese, Sun Dried Tomato & Spinach Portabella - with warm soft pita chips \$9

Thai Coconut Curry Mussels or Clams - steamed in a spicy coconut curry broth with cilantro \$ 1 6

SOUPS & SALADS

Bistro Spinach Artichoke Soup - Cup \$7 Bowl \$ 1 2

Soup of the Evening - Cup \$8 Bowl \$ 1 3

Remi's House Salad - mixed greens, carrot, radish, olives, cucumber, tomato & croutons \$8

Choice of dressings - bleu cheese, smoky ranch, 1000 islands, honey dijon, champagne vinaigrette, balsamic vinaigrette, sesame soy or oil & vinegar

Classic Cascade Caesar - crisp romaine, classic dressing, shaved parmesan & croutons \$9
Add Anchovies \$2

Spinach & Cranberry Salad - baby spinach, dried cranberries, spicy sweet walnuts, Roquefort cheese crumbles & diced avocado all tossed in warm bacon vinaigrette \$ 1 5

Add Grilled Salmon \$5 *Duck Confit* \$4 *Grilled Chicken* \$4 *Crispy Chicken* - \$4

STEAK, SEAFOOD and BURGERS

Char Grilled "Choice grade" Ribeye Steak - includes choice of 2 sides 14 oz. \$28 16 oz. \$30

Char Grilled 8 oz. Black Angus Filet Mignon - includes choice of 2 sides \$31

Char Grilled 20 oz. "Choice grade" T-Bone Steak- includes choice of two sides \$35

Choice of sides includes - loaded baked potato, twice baked sweet potato, steak fries, roast garlic mashed potatoes, crispy onion petals, rice pilaf, seasonal vegetable

Add 3 jumbo shrimp \$6 warm Roquefort cheese sauce or horseradish sauce \$3

Grilled Gutierrez Farms Lamb Chops (2) - served with creamy herbed polenta, raspberry mint demi & grilled balsamic radicchio \$29

Anna Marie's Pork Chop - thick cut pork chops brined, seasoned then grilled & smothered with a creamy southwest corn sauce One Chop \$23 Two Chops \$28

Crab & Shrimp Enchilada (2) - lump crab, rock shrimp, roasted green chili peppers, spinach & white sauce folded & baked in salsa verde & melted jack cheese. Includes side salad \$28

Grilled Atlantic Salmon - glazed with a blackberry chipotle sauce. Served with a rice pilaf & candied bacon Brussel sprouts \$28

Red Trout Amandine - sauteed in brown butter, lemon, parsley & almonds. Served with crispy fried potato rounds & grilled asparagus \$27

Baked Ziti Skilletini - penne pasta with tomato sauce, sausage, salami, ricotta, mozzarella & herbs, served with grilled bread \$25

Beef 'n Bleu Pappardelle - sauteed beef tenderloin, mushrooms, grilled onions, bacon jam, roasted red pepper, zucchini, oregano & fresh pasta tossed in a bleu cheese cream sauce \$29

Jam-in Blues Burger - 1/2# Snake River Farms American Wagyu beef patty infused with bacon jam, then char grilled with Roquefort cheese crumbles, grilled onion & avocado mayo \$17

Grilled 1/3# Lamburger - smoked cheddar cheese, lettuce, red onion & tomato jam \$16

Half Pound Bison Burger "A la Plancha" - local bison burger seared on a cast iron skillet, melted Swiss cheese, maple bacon mushrooms, grilled onions & smoky ranch \$18

Burgers include Choice of 1- steak fries, onion petals, sweet potato waffle fries