

Remington's

2020 Spring/Summer Dinner Menu

Small Plates

Crispy Crab Cakes (2) - with a sweet chili sauce \$ 1 1

Shrimp Cocktail for two - 4 large shrimp with a cocktail sauce remoulade \$ 1 2

Orange - Ginger BBQ Glazed Pork Ribs - 6 baby back ribs glazed & grilled \$ 1 6

Baked Oysters Rossi (6) - pacific northwest oysters baked with chili sauce, worcestershire, bacon jam & parmesan. \$ 1 6

Flash Fried Calamari - with charred tomato jam & a lemon - black pepper aioli \$ 1 4

Florentine Stuffed Mushrooms (6) - sauteed shallots, spinach, gruyere cheese & cream \$ 9

Tuna Crudo - Sliced Ahi tuna marinated with olive oil, lemon juice & capers with cucumber \$ 1 6

The Kayak - shrimp cocktail (4), glazed ribs (4), baked oysters (4), mushrooms Florentine (4) & calamari all on one platter \$ 3 3

Housemade New England Clam Chowder - cup \$ 6 Bowl \$ 1 1

Remi's House Salad - mixed greens, carrot, radish, olives, heirloom tomatoes, croutons \$ 8

Cascade Caesar Salad - romaine hearts, croutons, shaved parmesan & classic dressing \$ 9

Dressings - bleu cheese, smoky ranch, honey dijon, sesame soy, balsamic vinaigrette, champagne vinaigrette & oil and vinegar

**add - grilled chicken \$ 4 grilled shrimp \$ 6 anchovies \$ 2*

Greek Cobb Salad with Crispy Chicken - mixed greens, baby spinach, artichoke hearts, tomato kalamata olive, cucumber, red onion, croutons, hard-boiled egg, feta & greek dressing \$ 1 6

Steak, Seafood and Entrees

Steak 'du Jour - our special steak of the evening & choice of two sides \$ market price

Char Grilled 8 oz. Filet Mignon - Black Angus beef with choice of two sides \$31

Char Grilled 14 oz. N.Y. Striploin - choice of two sides \$26

Blackberry Chipotle Glazed Bone in Pork Chop - first brined & lightly smoked, then grilled & glazed. Choice of two sides *One chop* \$23 *Two chops* \$29

**Choose two sides for above* - Loaded baked potato, roast garlic mashed potatoes, steak fries, twiced baked sweet potato, rice pilaf, seasonal vegetable or side salad

Add for Surf n' Turf - three large shrimp - \$6 or two large fresh sea scallops - \$7

Add bleu cheese compound butter, blackened spices, red wine demi, white wine mustard sauce horseradish sauce, Brazilian chimichurri or beer battered onion rings \$3

Char Grilled 1/2# Lakefork Bison Burger - with white cheddar cheese, caramelized onions, fried green tomato, butter lettuce & oregano dijon mayo on a toasted brioche bun \$18

Gutierrez Farms Lamb Osso Bucco - with root vegetable confit & barley "risotto" \$27

Grilled Alaskan Halibut - over grilled zucchini, potato puree & lemon caper butter \$29

Seared Mediterranean Ahi Tuna - served with orzo pasta, crisp cucumber, peppers & tomato. Finished with a balsamic fig reduction and basil pistou \$28

Blackened Sea Scallops - spinach, angelhair pasta, bacon jam & roasted pepper cream \$28

Smoky Southwest Chicken Penne - onion, hominy, blackbeans, tomato, roasted red peppers & pumpkin seeds tossed in a chipotle cream sauce. Garlic bread \$21

Italiano Vegetarian Farfalle - olive oil, white wine, marinated tomatoes, artichoke, spinach, roasted red peppers, mozzarella, olives & fresh basil \$18 *add chicken* \$4 *add shrimp* \$6