

# Starters

## **Roasted Bone Marrow**

Shishito Salsa Verde, Grilled Rustic Toast

10

## **Mushroom and Leek Croquettes**

Tomato Confit and Shallot Blue Cheese Sauces

7 V

## **Braised Wagyu Beef Cheek Cavatelli**

Roasted Acorn Squash, Parmesan, Marjoram-Leek Jus

15

## **Chicken Liver Pate**

Red Onion Marmalade, Cornichon, Dijon

10

## **Oysters Remington's**

Celery-Speck Crumbs, Basil Butter

12

## **Daily Oyster Selection**

Inquire of Your Server as to Today's Selections

Cucumber Mignonette and Cocktail Sauce

MP GF

# For the Table

## **Remington's Seafood Platter**

Split Lobster Tail (1), Cocktail Shrimp (2), Oysters (2), Littleneck Clams (2),  
Smoked Salmon Spread, Lemon, Cocktail Sauce and Mignonette

29 GF

## **Prince Edward Island Mussels**

Cilantro, Lime, Jalapeño, Basil, Coconut-Lemongrass Broth

12 GF

## **Crispy Calamari**

Sweet Ginger Crust, Fresh Basil, Hot and Sweet Chiles, Lime Aioli

12

## **Artisanal Cheese and Charcuterie Plate**

Selections of Cured Meat and Cheeses, Toasted Bread, Garnitures

Inquire of Your Server as to Today's Selections.

Choose Three: 12 V

Choose Six: 18 V

**GF** – Gluten Free **V** – Vegetarian **MP** – Market Price

*Menu and pricing subject to change.*

\$8 Charge for Splitting Entrees will be applied. 20% Gratuity Will Be Added to Parties of 6 or More.  
Remington's Gift Cards Are Available in Any Denomination. Please see your server or our hostess.

# Salads

## **Roasted Baby Beets**

Arugula, Pistachio Puree, Bucheron, Cava Vinaigrette  
14 GF, V

## **Baby Kale Caesar Salad**

Garlic-Lemon Butter Croutons, Crisp Parmesan  
14 V

## **Seared Marinated Skirt Steak and Arugula**

Crisp Shallots, Blue Cheese, Tomato, Garlic Butter Croutons, Banyuls-Mushroom Vinaigrette  
18

# Entrees

## **Mustard Crusted Rack of Veal**

Butternut Squash Farro, Baby Spinach, Mushroom-Sherry Ragout  
38

## **Pan-Roasted Day Boat Scallops**

Lobster Risotto, Preserved Lemon, Warm Bacon-Herb Vinaigrette  
35 GF

## **Pan Seared Duck Breast**

Wild Mushroom Spaetzle, Brussel Sprouts, Calvados Duck Jus  
34

## **Faroe Island Salmon**

Truffle Toasted Cauliflower, Caraway Cabbage, Cipollini-Dill Creme  
28

## **Socca Crepe**

Mushrooms, Chard, Dried Herb Tomato, Parsnip, Goat Cheese, Fig-Balsamic, Mesclun Greens  
24 GF, V

## **Pan Roasted Free Range Heritage Chicken**

Sauteed Spinach, Roasted Root Vegetables, Sage Crème  
27 GF

## **Porcini Rubbed 12 oz. New York Strip Steak**

Duck Fat Fingerling Potatoes, Garlic Chard, Horseradish Chimichurri  
37 GF

## **Whole Duck Dinner 48pp**

Includes Soup or Salad, Entrée, Sides and Dessert.  
By Reservation Only

### Add to Any Entree

Scallop 5  
Shrimp 3  
Blue Cheese 4  
Lobster Tail 9

### Sides 6

Mesclun Salad, Radishes  
Duck Fat Fingerling Frites  
Mushroom Spaetzle  
Sauteed Spinach

Truffle Parmesan Fries  
Seasonal Vegetable Risotto  
Garlic Swiss Chard  
Butternut Farro

