

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

