

# Remington's

**SUNDAY DINNER MENU**  
**HAPPY HOUR SELECTIONS AND PRICING**  
**OFFERED ALL NIGHT ON SUNDAYS IN MARCH!**

## HAPPY HOUR STARTERS AND SMALL PLATES

**Daily Hummus Plate 6**

*Toasted Pita Chips*

**Crispy Calamari 6**

*Sweet Ginger Crust, Fresh Basil, Hot and Sweet Chilies, Lime Aioli*

**Mesclun House Salad V GF 6**

*Mixed House Greens, Sliced Cucumber, Cherry Tomato,  
Lemon Infused Olive Oil*

**Truffle Fries V GF 6**

*Parmesan Cheese, Seasoning, Herbs, Truffle Aioli*

**Cheeseburger Sliders 6**

**Thai Coconut Shrimp 8**

*Fried Coconut Shrimp, Curry Aioli*

**Roasted Vegetable Flatbread 8**

*Portobello Mushrooms, Bell Peppers, Zucchini, Sun-dried Tomato, Red Onions, Roasted Garlic, Balsamic Drizzle,  
Herbed Ricotta, Parmesan, Mozzarella*

**Charcuterie Plate**

*Chef's Choice of Daily Meats and Cheeses with Traditional Seasonal Garnishes*

**For 2... 8 For 4... 16**

**Daily Oyster Selection GF MP**

*Champagne Mignonette, Cocktail Sauce, Lemon Wedge*

## SOUPS & SALADS

**Soup of the Day MP French Onion Soup 8**

**Chopped Salad GF 11**

*Chopped Iceberg Lettuce, Applewood Smoked Bacon, Red Onion, Diced Tomato, Sliced Cucumber, Hard Boiled Egg*

**Choice of Dressings: Buttermilk Blue Cheese, Ranch, Balsamic**

**Arugula and Beet Salad GF 12**

*Candied Walnuts, Shaved Fennel, Marinated Beets, Crumbled Feta, Balsamic Vinaigrette*

## ENTREES

**Pan Seared Scottish Salmon 28**

*Cauliflower Farro Gratin, Sautéed Spinach, White Wine-Fennel Cream Sauce*

**Cajun Shrimp and Grits GF 28**

*NOLA Spiced Shrimp, Braised Brussel Sprouts and Bacon, Cheesy Grits, Cajun Butter Sauce*

**Veggie Risotto GF 24**

*Grilled Asparagus, Cremini Mushrooms, Shaved Gruyere, Roasted Garlic, Meyer Lemon and Herb Mascarpone*

**Short Rib Ravioli 32**

*French Onion Broth, Melted Gruyere Cheese, Baby Carrots, Fingerling Potato*

**Pork Milanese 26**

*Baby Arugula, Artichokes, Sliced Red Onion, Roasted Red Peppers, Ciliegine Mozzarella Balls, Balsamic Vinaigrette*

**Coq Au Vin GF 30**

*Whipped Potatoes, Cremini Mushrooms, Stewed Carrots, Roasted Garlic, Pearl Onions, Burgundy Wine Sauce*

**Remington's Award Winning Prime Wagyu Burger 16**

*Worcestershire Onions, Aged White Cheddar, Bacon Fat-Tabasco Fries*

**New "Home Style" Three Course Dinner  
(Home Style offerings and pricing change weekly)**

*Each Entrée selection includes choice of Soup of the Day or Mesclun House Salad and Chef's choice of Daily Dessert.*

**See our menu insert for today's menu additions and special three course offerings and pricing.**

**GF - Gluten Free    V – Vegetarian Available    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 for assistance.**

**Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

**DESSERTS, COFFEES AND TEAS**

**Remington's Signature Brookie A La Mode**

*Warm Red Velvet Brownie, Macadamia Cookie, White Chocolate, Vanilla Ice Cream*

8

**Seasonal Crème Brûlée**

*House Made Coconut Macaroon*

8

**Flourless Chocolate Cake GF**

*Choice of Ice Cream, Chocolate Drizzle, Fresh Berries*

9

**Warm Apple Crumb Cake**

*Vanilla Ice Cream, Whipped Cream, Cinnamon Sugar*

9

**Berry Napoleon**

*Fresh Berries, Whipped Cream, Sweet Balsamic Drizzle*

10

**Chocolate Car Bomb Cheesecake**

*Stout Beer, Irish Whisky, Baileys, Whipped Cream, Chocolate Graham Cracker Crust*

10

**Ice Cream**

*Vanilla, Chocolate, Seasonal Flavor*

8

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Coffee 2.50 • Cappuccino 4.50 • Espresso 4 • Double Espresso 6.50

**A Brewed Pot of our Specialty Teas 3.00**