

# THE *Remington*

*The Remington's culinary compass navigates through America showcasing the best of each region. Our focus on fresh, wholesome and sustainable cuisine unifies Chef John Signorelli's refined contemporary preparations with enticing flavors!*

## ***APPETIZERS***

<b>Signature Maine Lobster and Crab Bisque</b> Jumbo Blue Crab, Tarragon Cream	14
<b>The Remington's Roasted Tomato-tortilla Soup</b> Pepper Jack Cheese, Avocado, Crispy Corn Tortillas	9
<b>1919 Caesar Salad with Lemon-Cured White Boquerón Anchovy</b> Crisp Romaine Lettuce tossed with Spiced Pita Croutons, Parmesan Cheese, Cracked Black Pepper and Caesar Dressing	12
<b>Warm Herbed Goat Cheese Salad with Balsamic Summer Strawberry Confit</b> Local Hill Country Baby Greens, Heirloom Baby Tomatoes, Spicy Toasted Sliced Almonds, Honey-malt Vinaigrette	13
<b>House-smoked Tenderloin of Beef Carpaccio</b> Shaved Parmesan Cheese, Arugula, Cracked Black Pepper, Crispy Capers, Truffle Egg Salad, Basil Focaccia	16
<b>Tortilla-crust Seared Crab Cake</b> Lump Blue Crab with Spicy Remoulade, Tri-colored Tortilla Confetti, Corn Pico de Gallo, Poblano Crema	18
<b>Seared Foie Gras Mini Burger with Truffle Fries</b> Gruyere Cheese, Watercress, Dark Ale Mustard, Watermelon Rind Pickle, Poppy Seed Brioche, Black Truffle Fries	18
<b>Sumac-dusted Sea Scallop</b> Orange-braised Fennel, Black Mussels, Asiago Crostini with Saffron Rouille, Pernod-seafood Broth	15
<b>Crudo of Yellowfin Ahi Tuna</b> Tempura Kabocha, Miso-braised Daikon Radish, Chef's garden Shiso Leaves, Yuzu-soy Glaze, Wasabi-lime Aioli	16

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## *ENTRÉES*

<b>Basil Linguine with Shrimp, Fresh Market Fish, Clams and Mussels</b> Handmade Basil Linguine Pasta, Arugula, Shaved Parmesan	35
<b>Aniseed-scented Bryan Farms' Rock Cornish Hen</b> Jasmine-currant Rice, Butternut Squash Ragout, Roasted Brussels Sprouts, Vermouth Beurre Blanc, Crispy Beets	30
<b>Cedar-planked Grilled Salmon</b> Corn, Fava and Black Bean Succotash, Gouda Cheese Potato Croquette, Rich Piquillo Pepper Coulis, Charred Lime	38
<b>Shichimi-dusted Barramundi Seabass</b> Pea Purée, Overnight Tomato Confit, Farro and Cauliflower Pilaf, Shaved Asparagus Salad, Xeres Sherry Gastrique	37
<b>Peking-style Duck Breast with Steamed Buns</b> Lo Mein Stir-fried Noodles with Eggs and Shrimp, Chinese Long Beans, Cucumbers, Scallions, Plum Sauce	36
<b>Smoked Gouda and Bacon-stuffed Pork Chop</b> Corn Masa Cake with Chayote Squash Sauté, Garlic Spinach, Granny Smith Apple-jalapeño Slaw, Achiote Glaze	39
<b>Grilled Triple Lamb Chops with Moroccan Lamb Merguez Sausage</b> Parsnip Gratin, Grilled Scallion, Haricots Verts, Baby Carrot, Crispy Paprika Chickpeas, Cardamom-Port Reduction	47
<b>Mesquite-grilled, Certified Angus Prime Ribeye Steak</b> Roasted Garlic Mashed Potatoes, Grilled Asparagus, Crispy Shallot Rings, Green Peppercorn Sauce	Twelve oz. 46
<b>Hand-cut, Grilled New York Steak au Poivre</b> Artisan Bacon Grits with Aged Cheddar, Mushroom Ragout, Broccolini, Grilled Roma, Brandied Demi Cream, Herb Butter	Eight oz. 38 / Twelve oz. 42
<b>Seared Angus Filet Mignon and Butter-broiled Half Lobster Tail</b> Potato Rondeau, Crispy Onion Ring, Grilled Summer Vegetables, Herbed Bordelaise Sauce, Champagne-lobster Velouté	Five oz. 49

## *SIDES*

Grilled Parmesan Asparagus	Roasted Garlic Mashed Potatoes
Balsamic-roasted Brussels Sprouts	Artisan Bacon Grits with Aged Cheddar
Sautéed Garlic Spinach	Truffle Parmesan Wedge Fries

*John Signorelli, Executive Chef*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.*