

*The St. Regis Houston's*  
**REMINGTON RESTAURANT**

*Executive Lunch*

*Your choice of three hand-crafted courses, elegantly served simultaneously*

\$27

**STARTER**

**Silky Lobster Bisque**

Jumbo Lump Crab Meat

**Smoked Duck, Watercress and Gorgonzola Salad**

Granny Smith Apples, Frisée, Toasted Walnuts, Pumpernickel Croutons, Dijon-Maple Vinaigrette

**Southwestern Caesar Salad** 🌿

Tequila and Garlic-marinated Shrimp, or Herb-Grilled Chicken Breast with Romaine and Mixed Greens, Roasted Corn and Red Peppers, Avocado, Tomatoe, Pepperjack Cheese, Crispy Corn Tortilla strips, Cilantro-Lime Vinaigrette

**MAIN COURSE**

**Croque Madame**

Grilled Ham and Gruyere Cheese on Brioche, Fried Egg, Sauce Mornay

**Pan-Seared Atlantic Salmon**

Brown Buttered Gnocchi, Zucchini "Spaghetti", Tomato Supreme Salad, Lobster Velouté, Toasted Pepitas

**Omelette with Chevre and Swiss Chard**

Lamb Merguez Sausage, Caramelized Onions, Cremini Mushrooms, Confit Tomato

**DESSERT**

**Raspberry Crème Brulée**

Caramelized Vanilla Bean Custard, Raspberry Marmalade

**Orange Chocolate Bombe**

Chocolate Mousse with Almond Dacquoise, Mini Macarons

**Sliced Seasonal Fruit** 🌿

Melons, Berries, Pineapple, Low Fat Vanilla Yogurt

*ADDITIONAL \$5 FOR SUBSTITUTING A DESSERT WITH A STARTER.*

*JOHN SIGNORELLI, EXECUTIVE CHEF*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. 🌿 = GLUTEN FREE*

# REMINGTON RESTAURANT

## Signature à la Carte Selections

### STARTERS

<b>French Onion Soup</b> Gruyere Cheese Gratinée on Artisanal Baguette Crouton	11
<b>Baked Campanelli Pasta and Gouda Cheese with Capicola Ham</b> Sun-dried Tomatoes, Herbed Panko Parmesan Crust, Toasted Pinenuts	13
<b>Prime Tenderloin Steak Tartare</b> Prime Filet Mignon, Capers, Herbs, Dark Ale Mustard Aioli, Caperberry, Sunny Side Egg, Grilled Rye Crostinis	17
<b>Butternut Squash Risotto with Shrimp</b> Pan-Roasted Shrimp, Tarragon Cream, Asiago Cheese Crisp	15

### SALADS AND SANDWICHES

<b>The Remington Shrimp - or - Grilled Chicken Cobb Salad</b> Crispy Bacon, Gorgonzola, Tomatoes, Cucumbers, Scallions, Bibb and Iceburg Lettuce, Oregano-Buttermilk Dressing	18
<b>Smoked Duck, Watercress and Gorgonzola Salad</b> Granny Smith Apples, Frisée, Toasted Walnuts, Pumperknickel Croutons, Dijon-Maple Vinaigrette	14
<b>Croque Madame</b> Grilled Ham and Gruyere Cheese on Brioche, Fried Egg, Sauce Mornay, Sweet Potato Fries	17
<b>Butler's Club Sandwich</b> Oven Roasted Turkey, Cured Ham, Applewood Bacon, Swiss Cheese, Fried Shoestring Potatoes	17

### ENTREES

<b>Strozzapretti Pasta al Forno</b> Grilled Artichokes, Sun-dried Tomatoes, Spinach, Cremini Mushrooms, Onions, Broccolini, Lemon-infused Extra Virgin Olive Oil, Asiago and Mozzarella Cheese, Garlic Crostini	19
<b>With Seared Bryan Farms' Chicken Breast</b> 25	<b>With Sautéed Jumbo Shrimp</b> 28
<b>Omelette with Chevre and Swiss Chard</b> Lamb Merguez Sausage, Caramelized Onions, Cremini Mushrooms, Confit Tomato, Spiced Wedge Fries	19
<b>Dilled Salmon Burger</b> Wasabi-Soy Aioli, Yellow Tomatoes, Bibb Lettuce on a Sesame Kaiser Roll, Sweet Potato Fries	18
<b>Signature Cedar-Smoked Cheeseburger</b> Onion Marmalade, Applewood Bacon, Avocado Mayo, White Cheddar, Spiced Wedge Fries	17
<b>Seared Filet Mignon au Poivre</b> 5 oz. Prime-grade Tenderloin Steak, Pommes Dauphinoise, Grilled Asparagus, Green Peppercorn Sauce, Crispy Shallots	27
<b>Grilled Prime Ribeye Steak Frites</b> 🌾 8 oz. Prime-grade Ribeye Steak, Herb-Shallot Butter, Burgundy Reduction, Fried Shoestring Potatoes	26
<b>Pan-Seared Atlantic Salmon</b> Brown Buttered Gnocchi, Zucchini "Spaghetti", Tomato Supreme Salad, Lobster Velouté, Toasted Pepitas	25
<b>Sous Vide Bryan Farms' All-Natural Half Chicken</b> Roasted Brussel Sprouts with Bacon Lardons, Baby Carrots, Lyonnaise Fingerling Potatoes with Thyme, Madeira Demi	24

### SIDES

Truffled Parmesan Fries	Roasted Brussel Sprouts with Bacon 🌾	Grilled Asparagus 🌾	Mashed Potatoes 🌾	7
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