



REMINGTONS

O F ~ N I A G A R A

STEAK & SEAFOOD

www.remingtonsofniagara.com



APPETIZERS

Garlic Bread Cluster

With roasted garlic and basil butter. \$9
with mozzarella cheese add \$3

Jumbo Shrimp Cocktail

Jumbo size black tiger shrimp, served with roasted red pepper, tequila lime cocktail sauce. \$16.5

Remingtons Escargots

A dozen large snails sauteed with onion and tomato in a roasted garlic & thyme cream sauce, sprinkled with asiago cheese and served with garlic toast points. \$16

Steakhouse Brushetta

Crumbled goat cheese on top of toasted French bread layered with crispy pancetta, basil marinated Roma tomatoes and pickled red onions. Finished with a drizzled balsamic glaze. \$11

Cornmeal & Buttermilk Calamari

Buttermilk marinated calamari, fast fried and tossed in cornmeal, accompanied by our Remingtons lemon pepper aioli. \$16

Fresh Mussels Ala Remingtons

Fresh mussels sauteed in olive oil, garlic, onions and white wine tomato sauce. \$16

Fried Brie

Tempura battered brie fried to perfection accompanied by strawberry jalapeño puree and toasted crostini. \$13

Side Cut Ribs

Remington's side cut ribs, smothered in a house-made Jack Daniels glaze. \$12

Seared Ahi Tuna

Pan seared Yellow Fin Ahi Tuna served rare with our own cucumber wasabi Aioli. \$15

*For your convenience on parties of 8 or more, an automatic gratuity of 18% will be added.
A 5% Business Area Improvement Fee will be added to all items.*

SOUPS & SALADS

Caesar Salad

Crisp romaine wedge with Remingtons dressing, seasoned croutons and crumbles of smoked bacon. \$11

Chefs Simple Salad

Iceberg, romaine and red leaf lettuce, English cucumbers and vine ripened tomatoes with your choice of dressing. \$9

Red & Golden Beet Salad

Roasted red and golden beets with fresh Niagara greens tossed in a sweet onion vinaigrette and topped with goats cheese and walnuts. \$12

Strawberry Spinach Salad

Baby Spinach & Fresh Strawberries with crumbled feta cheese and candied Pralines; dressed with a raspberry vinaigrette. \$13

Onion & Sage Soup

A timeless favourite, baked to a golden perfection. \$10

Signature Prime Rib Soup

Remington's famous prime rib in a hearty beef broth with Canadian pot barley. \$10

MAIN DISHES

Stuffed Chicken Supreme

8oz Chicken Supreme stuffed with marinated artichokes, roasted red peppers and feta cheese, served with a mushroom sherry cream sauce. \$31

Chicken Penne Rustica

Penne pasta tossed with grilled chicken, field mushrooms, baby spinach garlic, onions and roasted red peppers in a riesling goat's cheese cream. \$30

Seafood Pasta

Mussels, baby scallops and shrimp tossed with Fettuccini noodles in a rich, delicious lobster cream sauce served with sautéed onions, mushrooms and roasted red peppers. \$36

Fettuccine Primavera

Vegetarian. Fettuccine pasta tossed with fresh seasonal vegetables and our classic marinara sauce. \$26

FROM THE SEA

Pan Seared Filet of Salmon

Pan seared atlantic salmon deglazed with chardonnay & lemon. Finished with butter. \$37

Whole East Coast Lobster

1-1/4 lb of east coast lobster. Served with drawn butter. Market Price

Lobster Tail

Premium lobster tail, butterflied, seasoned and baked to perfection. Served with drawn butter. \$48

Alaskan King Crab Legs

1lb of steamed king crab legs. Served with drawn butter. Market Price

SURF & TURF

Prime Rib & Lobster Tail

12oz prime rib and 8oz lobster tail. \$66
8oz prime rib and 4oz lobster tail. \$48

Beef Tenderloin & Lobster Tail

8oz beef tenderloin and 8oz lobster tail. \$66
6oz beef tenderloin and 4oz lobster tail. \$48

FROM THE GRILL

PRIME RIB OF BEEF *- our house specialty!*

Succulent slow roasted, AAA highest quality, grain fed, hand rubbed with an eclectic selection of spices. The ultimate in tenderness and flavour served in its natural juices. Prime time perfection! 8oz \$31 ▣ 12oz \$38 ▣ 16oz \$44

Bison Ribeye

10oz bison ribeye seasoned with our own spices and grilled to your perfection. \$42

Beef Tenderloin (Filet Mignon)

Succulent, fire roasted beef tenderloin. 8oz \$44 ▣ 12oz \$51

New York Striploin

A generous cut, broiled to perfection. 10oz \$37 ▣ 14oz \$46

Feature of the Day

Ask about our daily chef's feature.

The Delmonico

A traditional charbroiled classic 16 oz cut grilled to perfection. \$48

Grilled Pork Loin

12oz Bone-in Pork loin grilled with a chipotle mustard glaze and topped with balsamic onion chutney and crispy spinach leaves. \$34

Remington's Ribs

An overly generous portion of our famous side cut ribs smothered in our house made apple butter and Rickards Red BBQ sauce. \$39

Braised Beef Short Ribs

Braised beef short ribs in a red wine sauce. \$37

How would you like that?

Rare: Cool and red in the centre

Medium Rare: Slightly warm in the centre with deep pink or pale red in the centre

Medium: Warm and pink in the centre

Medium Well: Slightly hot and slightly pink in the centre

Well Done: Fully cooked, hot in the centre with no pink

We recommend that you order your steak rare to medium to fully enjoy its flavour, texture and tenderness

Add any of the following to enhance your entree

Remington's Crab Steak Signature Topper. \$7

Madagascar Peppercorn Cream. \$4

Sauteed Mushrooms. \$7

Sauteed Peppers & Onions. \$8

Asparagus. \$8

Garlic Shrimp Scampi. \$11

4oz Lobster Tail. \$19

8oz Lobster Tail. \$38

1/2 lb King Crab Legs. market price