



## **Dinner Menu**

### **Starters**

*Sautéed mushrooms in garlic, butter and white wine served with French bread crostini \$7.95*

*Baked Brie Almandine with port wine figs, puff pastry chips and mango balsamic reduction \$9.95*

*Buttermilk dipped semolina crusted calamari served with remoulade sauce and organic mixed greens tossed with house vinaigrette \$8.95*

*South of the border layered nachos with spicy ground beef or marinated chicken breast, melted cheddar-jack cheese, diced jalapeno peppers, black beans, sliced avocado, sour cream and house salad \$10.95*

*Tempura shrimp with soy ginger sauce and fresh Jicama coleslaw \$9.95*

*Maryland style crab cakes over wilted mixed greens with creamy smoked tomato veloute & fried caper berries \$11.95*

### **Soups & Salads**

*Chef Roy's homemade soup of the day \$5.00*

*Remington's house salad with fresh baked croutons and choice of dressing \$4.50*

*Hail to Caesar- crisp romaine hearts tossed in homemade dressing with Parmesan cheese and garlic croutons \$6.95*

*Add grilled chicken \$3.00 Shrimp or fresh salmon \$5.00*

*Blackened shrimp, salmon or chicken breast over mixed organic greens with roasted corn, mandarin oranges, red onion, sun dried cranberries, toasted almonds and mango basil vinaigrette \$11.95*

*Grilled steak cobb salad over crisp romaine with sliced avocado, applewood smoked bacon, tomato, roasted corn toasted mustard seed and bleu cheese dressing \$11.95*

### **Burger**

*Hand crafted Colorado raised burger, your choice of Bacon-Cheddar or Mushroom-Swiss or Green Chili-American \$8.50*

### **Steaks & Lamb**

*All entrees served with chef's vegetable of the night and your choice of rice pilaf or potato of the day and soup or dinner salad. In season we use fresh local organic vegetables*

*Hanger steak- a hearty slice resting in four peppercorn and brandy sauce \$16.95*

*Apple wood smoked bacon wrapped Sirloin- Baseball cut 21 day dry aged for that bold beef flavor \$20.95*

*Grilled Rib-eye with red wine demi-glace and fresh thyme butter \$23.95*

*Charbroiled filet mignon with sauce bordelaise or au poivre style \$28.95*

*Korean marinated beef tri tip with sweet n spicy dipping sauce \$17.95  
(Soy, sherry, honey, ginger and chile garlic marinade)*

*Grilled Colorado raised lamb loin chops in a smoked tomato & truffle glace de viande \$27.95*

### **House Specialties**

*All entrees served with chef's vegetable of the night and your choice of rice pilaf or potato of the day and soup or dinner salad. In season we use fresh local organic vegetables*

*Coriander rubbed pork tenderloin medallions in an ancho chile and mandarin orange demi glace \$15.95*

*Fresh grilled organic salmon atop oven dried tomatoes, drizzled with a white wine and lemon Beurre-blanc \$18.95*

*Chef Roy's secret recipe Cajun fried chicken served with potatoes and creamy gravy \$13.95*

*Potato flake crusted jumbo shrimp fried golden brown served with chipotle cocktail sauce and Jicama slaw \$17.95*

*Pan seared chicken scaloppini served in a creamy Portobello mushroom and tarragon sauce \$14.95*

*Beef tenderloin stroganoff tossed in a mushroom caper cream with rigatoni pasta \$15.95*

**Our beef is all natural Colorado Raised  
A 20% gratuity will be added to parties of six or more people  
Split Plate Fee \$6.00**