



### **Starters**

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

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

*South of the Border Layered Nacho's with spicy ground beef or marinated chicken topped with melted cheddar-jack cheese, diced jalapenos, black beans, sliced avocado, sour cream & house salsa \$10.95*

### **Salads & Soups**

*In season we use fresh local organic vegetables*

*Chef Roy's Homemade soup of the day \$4.95*

*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 Breast \$3.00      Shrimp or fresh Salmon \$5.00*

*Baby Spinach Salad with Fresh Tomato, Sundried Cranberry & Toasted Walnuts Tossed in a Warm Balsamic & Cherry Wood Smoked Bacon Vinaigrette \$9.95*

*Grilled steak over crisp romaine with sliced avocado, hard oiled egg, tomato, roasted corn, toasted mustard seed and bleu cheese dressing \$11.95*



### **Lunch Specialties**

*All lunches served with choice of seasoned French fries, cottage cheese, or  
homemade Cole slaw  
House Salad add \$1.50  
Split Fee \$2.00*

*Seared Ground Beef Patty Melt on grilled rye with sautéed mushrooms,  
crispy shoe string onions, Swiss cheese, & Russian dressing \$10.95*

*Seasoned Cornmeal Dusted Alaskan Filet of Cod on a toasted potato roll  
with smoked tomato con casse, fried capers and Cajun remoulade sauce  
\$10.95*

*Sliced Beef Tenderloin steak sandwich with sautéed onions, mushrooms,  
melted white cheddar cheese and ancho chili mayonnaise \$11.95*

*Boars Head Honey Maple Turkey Tortilla Wrap Filled with Baby Spinach,  
Fresh Tomato, Blue Cheese Crumble and Cherry Chipotle Chutney \$10.95*

*Grilled Chicken Breast on soft potato roll with sliced andouille Sausage,  
melted pepper jack cheese & black bean coulis \$10.95*

*Sliced Turkey on a hoagie bun with homemade guacamole & chipotle  
mayonnaise \$9.95*

*Grilled Chicken Breast Penne Pasta with roasted red bell peppers, toasted  
walnuts, & green onions tossed in a creamy gorgonzola cheese sauce &  
served with warm bread & butter \$9.95*

*Barbeque Chicken on butter toasted potato roll with pepper jack cheese &  
crispy shoe string onions \$9.95*

*Hand Crafted, Colorado Raised Burger, your choice of bacon-cheddar or  
mushroom-Swiss or green chili-American \$9.50*

*Barbeque Shrimp Quesadilla with green chili's, cheddar-jack cheese, salsa  
and sour cream \$9.50*

*Southwest Meatloaf on grilled sourdough with sautéed mushrooms,  
onions, and white cheddar cheese finished with truffle peppercorn mayo  
\$10.95*

*Maryland Style Crab Cakes over Jicama coleslaw with green chile tarter  
sauce, cheddar cheese rolls and house salad with choice of dressing  
\$11.95*

*Pastrami Rubeen on grilled rye with Sauer kraut, Swiss cheese and  
Russian dressing \$ 9.95*

***A 20% gratuity will be added to parties of six or more people***