REMINGTONS
OF ~ NIAGARA
STEAK & SEAFOOD

4-COURSE PRIX FIXE DINNER MENU

APPETIZERS
choice of

Garlic Bread Cluster
With roasted garlic and basil butter.
with mozzarella cheese add $3

Cornmeal & Buttermilk Calamari
Buttermilk marinated calamari, fast fried and tossed in cornmeal, accompanied by our Remington's lemon pepper aioli.

Jumbo Shrimp Cocktail
Jumbo size black tiger shrimp, served with roasted red pepper, tequila lime cocktail sauce.

Fried Brie
Tempura battered brie fried to perfection accompanied by strawberry jalapeño puree and toasted crostini.

Crab Cakes
Our finest jewels of the sea mixed with fresh herbs and bread crumbs, fried to golden perfection.

SOUPS & SALADS
choice of

Caesar Salad
Crisp romaine tossed in Remington's dressing, seasoned croutons and crumbles of smoked bacon.

Chefs Simple Salad
Iceberg, romaine and red leaf lettuce, English cucumbers and vine ripened tomatoes with your choice of dressing.

Signature Prime Rib Soup
Remington's famous prime rib in a hearty beef broth with Canadian pot barley.

ENTREE
choice of

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!   12oz

Stuffed Chicken Supreme
8oz chicken supreme stuffed with marinated artichokes, roasted red peppers and feta cheese, served with a mushroom sherry cream sauce.

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.

New York Striploin
A generous cut, broiled to perfection.

Fettuccine Primavera
Vegetarian. Fettuccine pasta tossed with fresh seasonal vegetables and our classic marinara sauce.

Grilled Pork Loin
12oz Bone-in Pork loin grilled with a chipotle mustard glaze and topped with balsamic onion chutney and crispy spinach leaves.sauce.

DESSERT

Chef's Choice of Dessert