



## DESSERTS

<b>WARM BUTTER CAKE</b> warm butter cake infused with orange liqueur, macarated fresh berries, whipped cream	14	<b>CHOCOLATE KEY LIME PIE</b> chocolate dipped, Florida key lime pie	14
<b>PEANUT BUTTER TORTE</b> <i>gluten free</i> chocolate genoise, chocolate ganache, creamy honey peanut butter, whipped cream	14	<b>MASCARPONE CRÈME BRÛLÉE</b> toasted mascarpone, double cream, fresh berries	15
<b>OREO BREAD PUDDING</b> warm Oreo bread pudding, white chocolate, crème anglaise	14	<b>VANILLA HÄAGEN-DAZS ICE CREAM</b>	12
<b>KNOB CREEK BOURBON PECAN CHEESECAKE</b> cheesecake infused with Knob Creek Bourbon, caramel, chocolate, pecans	14	<b>ESPRESSO GELATO</b>	12
		<b>LEMON SORBET</b>	12

## DESSERT COCKTAILS

<b>REMINGTON'S ESPRESSO MARTINI</b> Grey Goose Vodka, Luxardo Coffee Liqueur, espresso, vanilla orgeat	16	<b>MEXICAN COFFEE</b> Tres Agaves Blanco Tequila, coffee, Luxardo Coffee Liqueur, whipped cream	14
<b>CRÈME BRÛLÉE MARTINI</b> Vanilla Infused Tito's Vodka, Frangelico, Cointreau, Mozart White Chocolate, cream	16	<b>THE NIGHTCAP</b> Licor 43, Mozart Chocolate, vanilla orgeat, coffee, whipped cream	13
<b>KENTUCKY COFFEE</b> Bulleit Bourbon, Frangelico, coffee, whipped cream	14		

\*ITEMS CONTAINING RAW OR UNDERCOOKED INGREDIENTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## APPETIZERS

<b>LOBSTER BISQUE</b> lobster claw, crème fraîche, sherry, chives	16	<b>GRILLED FRENCH ONION SOUP</b> braised grilled onion, beef & veal broth, toasted Gruyere cheese, crostini	15
<b>BISON PRIME MEATBALLS</b> bison & prime blend, tomato ragout, Parmigiano Reggiano	16	<b>GOAT CHEESE BRUSCHETTA</b> goat cheese, prosciutto, fig jam, olives, micro greens	18
<b>FRIED GREEN TOMATOES</b> burratta, fresh tomatoes basil, walnut pesto	16	<b>CRAB CAKES</b> red pepper & chile cabbage slaw, crispy wonton, garlic cream sauce	26
<b>LOBSTER AND CORN FRITTER</b> lobster, corn, jalapeño	24	<b>SEARED SCALLOPS</b> fig habanero jam, crispy prosciutto	24
<b>SHRIMP COCKTAIL</b> jumbo shrimp, cocktail sauce, lemon	23	<b>FRIED LOBSTER TAIL</b> lemon & remoulade	34
<b>LOBSTER ESCARGOT</b> black garlic butter, crostini	22		

<b>BELGIAN OSETRA RESERVE CAVIAR</b> 120 egg whites, eggs yolks, pickled shallots, capers, crème fraîche, lemon wedge, buckwheat pancakes
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## SALADS

All our dressings are made in-house, using the freshest ingredients.  
Manchego dressing, Roth Kase blue cheese dressing, citrus vinaigrette, herb vinaigrette,  
balsamic vinaigrette, buttermilk ranch dressing

<b>BABY GEM CAESAR</b> baby gem, macerated tomatoes, drunken grapes, crispy salami threads, Manchego dressing	18	<b>FLORIDA PALM SALAD</b> arugula, shaved parmesan, raspberries, pickled hearts of palm, pistachio granola, citrus vinaigrette	17
<b>ICEBERG CRUNCH</b> iceberg wedge, Nueske's apple bacon, julienne tomatoes. Roth Kase Bleu cheese dressing	16	<b>HONEY ROASTED BEET SALAD</b> mixed greens, roasted beets, crisp apples, blueberries, walnuts, feta, fresh mint, honey lime vinaigrette	16

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## STEAKS

Our USDA Prime steaks are cooked over a open flame with kiln dried cherry and hickory hardwood logs. This gives a savory flavor that captivates your senses from the first to the last bite. Served sizzling on a 400° plate.

**Rare** - cool and red center | **Medium Rare** - warm and red center

**Medium** - pink and warm center | **Medium Well** - slightly pink and hot center

<b>PETITE FILET MIGNON</b> 8oz. "hand-cut"	49	<b>DELMONICO</b> 16oz. USDA Prime "boneless ribeye"	60
<b>FILET MIGNON</b> 11oz. "hand-cut"	59	<b>COWBOY RIBEYE</b> 22oz. USDA Prime "bone-in ribeye"	76
<b>DRY-AGED KANSAS CITY STRIP</b> 18oz. USDA Prime "bone-in cut"	72	<b>SURF AND TURF</b> petite filet with a broiled cold water lobster tail	82
<b>WAGYU RIBEYE STEAK</b> 14oz. "Australian Wagyu"	89	<b>PRIME NEW YORK STRIP</b> 14oz. hand cut	52

### "STEAK CHARCUTERIE" 375

(Serves 4 - 6 guests)

11oz. Filet Mignon, 18oz. Kansas City Strip Dry-Aged, 22oz. Cowboy Ribeye Bone-In, 16oz. Berkshire Pork Chop and Garlic Herb Bone Marrow. All served "Family Style" with Lyonnaise Potatoes, Grilled Asparagus, Herb Mushrooms and Blistered Tomatoes. Accompanied with Habanero Fig Jam, Warm Gorgonzola Sauce, Blueberry Demi and Black Garlic Bourbon Butter.

## STEAK COMPLIMENTS

<b>COLD WATER LOBSTER TAIL</b>	37	<b>GORGONZOLA CRUST</b>	7
<b>BLUE CRAB OSCAR</b>	28	<b>BLUEBERRY DEMI</b>	6
<b>SHRIMP OR SCALLOPS</b>	24	<b>HERB BUTTER</b>	6
<b>GARLIC HERB BONE MARROW</b>	11	<b>BRANDY PEPPERCORN</b>	6
<b>BLACK GARLIC BOURBON BUTTER</b>	8	<b>BÉARNAISE</b>	6



## FRESH SEAFOOD & OTHER ENTRÉE'S

<b>GRILLED AMERICAN LAMB CHOPS</b> minted marinated arugula, pesto	59	<b>CHILEAN SEA BASS</b> lemon butter, arugula, tomato basil	54
<b>HERB GRILLED CHICKEN</b> airline chicken breasts, herb butter	38	<b>SCOTTISH SALMON</b> pan-fried crispy, raspberry champagne	42
<b>BERKSHIRE PORK CHOP</b> 16oz., peach & jalapeño jam, blue cheese butter	49	<b>SEA SCALLOPS</b> pan-seared, spinach, red pepper aioli	51
<b>BISON BURGER</b> 8oz. ground bison, smoked Gouda, Knob Creek Bourbon tomato jam, tempura onions, brioche roll, Remington's fries	24	<b>REMINGTON'S BURGER</b> 10oz. prime beef, brioche roll, choice of cheese, Remington's fries	24
<b>TWIN COLD WATER LOBSTER TAILS</b>		74	
		two 9oz. grilled – broiled– steamed– fried	

## SIDES

<b>FRIED WILD MUSHROOM &amp; ONIONS</b>	16	<b>BLACK GARLIC YUKON MASH</b>	14
<b>GRILLED ASPARAGUS</b> parmesan, balsamic	14	<b>RUSSET &amp; APPLE LYONNAISE</b>	14
<b>FRIED BRUSSELS SPROUTS</b> applewood bacon, jalapeño, honey	15	<b>SMOKED GOUDA SCALLOPED POTATOES</b>	16
<b>SAUTÉED SPINACH</b> mushrooms, parmesan	15	<b>SHRIMP &amp; LOBSTER MAC</b>	26
<b>RISOTTO DU JOUR</b>	15	<b>REMINGTON'S FRIES</b> thin-cut, parmesan, Cajun seasoning	10
		<b>CHEFS FRESH VEGETABLE SELECTION</b>	14