



DESSERTS

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

DESSERT COCKTAILS

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

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



APPETIZERS

LOBSTER BISQUE lobster claw, crème fraîche, sherry, chives	16	GRILLED ONION GRATINA braised grilled onions, beef & veal broth, with crostini & Gruyere	15
BISON PRIME MEATBALLS bison & prime blend, tomato ragout, Parmigiano Reggiano	16	SHRIMP COCKTAIL jumbo shrimp, cocktail sauce, lemon	22
FRIED GREEN TOMATOES burratta, fresh tomatoes basil, pesto	16	CRAB CAKES lemon butter, marinated red cabbage	23
CHATEAU BEEF CARPACCIO shaved tenderloin of beef with capers, Parmigiano Reggiano, lemon, olive oil, & arugula served with crostini	21	LOBSTER ESCARGOT black garlic butter, crostini	22
GOAT CHEESE BRUSCHETTA goat cheese, prosciutto, fig jam, olives, micro greens	18	SEARED SCALLOPS guava puree, mango relish, parmesan crisp	24
		FRIED LOBSTER TAIL lemon & remoulade	34

BELGIAN OSETRA RESERVE CAVIAR 120
egg whites, eggs yolks, pickled shallots, capers,
crème fraîche, lemon wedge, buckwheat pancakes

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

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

PETITE FILET MIGNON 8oz. “hand-cut”	49	PRIME NEW YORK STRIP 14oz. hand cut	52
FILET MIGNON 11oz. “hand-cut”	59	WAGYU RIBEYE STEAK 14oz. “Australian Wagyu”	89
BONE IN FILET 16oz. USDA Prime “bone-in cut”	79	DELMONICO 16oz. USDA Prime “boneless ribeye”	60
COWBOY RIBEYE 22oz. USDA Prime “bone-in ribeye”	76	SURF AND TURF petite filet with a broiled cold water lobster tail	82

“STEAK CHARCUTERIE” 395

(Serves 4 - 6 guests)

11oz. filet mignon, 14oz. New York strip, 22oz. Cowboy Ribeye, 16oz. Pork chop on lyonnaise potato, grilled asparagus, sautéed herb mushrooms and roasted tomatoes. Habanero fig jam, warm blue cheese sauce, green peppercorn and black garlic butter.

STEAK COMPLIMENTS

BLACK GARLIC BOURBON BUTTER	8	BLUE CRAB OSCAR	28
HERB BUTTER	6	GARLIC HERB BONE MARROW	11
COLD WATER LOBSTER TAIL 9oz.	37	SHRIMP OR SCALLOPS	24
RED WINE DEMI	6	GORGONZOLA CRUST	7
BÉARNAISE	8	BRANDY PEPPERCORN	6

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OTHER FAIRS

LAMB CHOPS grilled american lamb chops on minted arugula & citrus with walnut pesto	62	CHILEAN SEA BASS 54 lemon butter, spinach, tomato basil	
HERB GRILLED CHICKEN airline chicken breasts, herb butter	38	SCOTTISH SALMON pan-fried crispy, raspberry champagne	42
BERKSHIRE PORK CHOP 16oz., peach & jalapeño jam, blue cheese butter	49	REMINGTON’S BURGER 10oz. prime beef, brioche roll, choice of cheese, Remington’s fries	26
BISON BURGER 8oz. ground bison, Fontina, wild mushrooms, onions, jalapeños & bacon, Remington’s fries	26	SEA SCALLOPS pan-seared, spinach, red pepper aioli	51
TWIN COLD WATER LOBSTER TAILS two 9oz. grilled – broiled– steamed– fried		74	

SIDES

SAUTÉED WILD MUSHROOM & ONIONS	16	POTATO & APPLE LYONNAISE Russet potatoes, onions and apples, pan fried in duck fat	14
BLACK GARLIC MASHED POTATOES	14	SAUTÉED SPINACH mushrooms, parmesan	15
SCALLOP POTATOES IN MORNAY swiss, parmesan & cream	14	RISOTTO DU JOUR	15
GRILLED ASPARAGUS parmesan, balsamic drizzle	14	SHRIMP & LOBSTER MAC	26
MAPLE BACON CORN	14	REMINGTON’S FRIES thin-cut, parmesan, Cajun seasoning	10
FRIED BRUSSELS SPROUTS applewood bacon, jalapeño, honey	15		

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