

WINES BY THE GLASS

CHAMPAGNE		CABERNET SAUVIGNON	
Moët & Chandon, Brut Imperial, Champagne, France	187ml 25	M, by Mac & Billy, Paso Robles, CA	16
		Justin, Paso Robles, CA	19
		Faust, Napa Valley, CA	25
CHARDONNAY		MERLOT	
Mer Soleil Reserve, Monterey, CA	15	Cline, "Seven Ranchlands", Sonoma, CA	14
Cline, "Hat Strap", Carneros, CA	17	Rutherford Hill, Napa Valley, CA	20
OTHER WHITES		PINOT NOIR	
Conundrum, by Caymus, White Blend, CA	14	Elouan, Oregon, CA	15
Ca Montini, Pinot Grigio, Valfredda, Italy	15	Belle Glos "Clark & Telephone", Santa Maria Valley, CA	22
Loveblock, Sauvignon Blanc, Marlborough, New Zealand	15		
Ladoucette, Pouilly Fume, Loire Valley, France	22	OTHER REDS	
		Villa Antinori, Sangiovese, Tuscany, Italy	15
		The Walking Fool, Blend, Suisun Valley, CA	16
		Leviathan, Blend, CA	20
		Red Schooner, by Caymus, Malbec, Argentina	20

SPECIALTY COCKTAILS

THE BUCKLE BUNNY	16	PINK HOTEL	16
Titos Vodka, blueberry syrup, lemon, lavender bitters		Patron Reposado Tequila, fresh grapefruit, lime, agave, sparkling water, yuzu foam	
MEANER THAN EVIL	16	PURPLE SPRING	16
House infused citrus vodka, dry vermouth, cucumber, sparkling water, jalapeno infused gentleman's cube		Tres Agaves Blanco Tequila, lemon, crème de violette, Luxardo Maraschino Liqueur, sparkling water	
1923	16	THE COMMISSIONER	16
Empress Gin, Giffard Wild Elderflower, peach bitters, lemon, prosecco		Sazerac Rye, house infused strawberry aperol, Averna Amaro, lemon	
EVENING PRIMROSE	16	THE DUTTON	17
Sipsmith Gin, Giffard Wild Elderflower, pomegranate, lime, tonic		Buffalo Trace Bourbon, mint, lemon, blackberry honey syrup	
TRAIN STATION	16	REMINGTON'S SPRITZER	15
Papa's Pilar Rum, Averna Amaro, vanilla orgeat, lime, ginger beer		House infused strawberry aperol prosecco, sparkling water	
BLUE THUNDER MOCKTAIL	12	THE TEETER-OTALER MOCKTAIL	12
Blueberry puree, fresh mint, lemon, ginger beer		Fresh grapefruit, lime, jalapeno, sparkling water, tajin	

OLD FASHIONED FLIGHT 38

- Buffalo Trace Bourbon, tobacco bitters, orange, smoked
- Sazerac Rye, Averna Amaro, red wine syrup, orange bitters
- Benchmark Bourbon, banana and vanilla syrup, walnut bitters



APPETIZERS

LOBSTER BISQUE	16	GRILLED ONION GRATINA	15
lobster claw, crème fraîche, sherry, chives		braised grilled onions, beef & veal broth, with crostini & Gruyere	
BISON PRIME MEATBALLS	18	SHRIMP COCKTAIL	22
bison & prime blend, tomato ragout, Parmigiano Reggiano		jumbo shrimp, cocktail sauce, lemon	
WAGYU SAUSAGE BOARD	32	CRAB CAKES	23
Smoked jalapeño and cheddar sausage, Brie, blackberry jam and pecans		lemon butter, marinated red cabbage	
CHATEAU BEEF CARPACCIO	24	LOBSTER ESCARGOT	22
shaved tenderloin of beef with capers, Parmigiano Reggiano, lemon, olive oil, & arugula served with crostini		black garlic butter, crostini	
GOAT CHEESE BRUSCHETTA	18	SEARED SCALLOPS	26
goat cheese, prosciutto, fig jam, olives, micro greens		guava puree, mango relish, parmesan crisp	
		FRIED LOBSTER TAIL	34
		lemon & remoulade	

BELGIAN OSETRA RESERVE CAVIAR

Supreme, creme fraiche wth buckwheat blini's

140

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	18	REMINGTONS PALM SALAD	19
baby gem, macerated tomatoes, drunken grapes, crispy salami threads, Manchego dressing		arugula, baby burrata, roasted peaches, citrus vinaigrette, pickled heart of palms and pistachio granola	
ICEBERG CRUNCH	16	HONEY ROASTED BEET SALAD	16
iceberg wedge, Nueske's apple bacon, julienne tomatoes. Roth Kase Bleu cheese dressing		mixed greens, roasted beets, crisp apples, blueberries, walnuts, feta, fresh mint, honey lime vinaigrette	

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



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"	51	NEW YORK STRIP 14oz. Prime "hand-cut"	52
FILET MIGNON 11oz. "hand-cut"	61	COWBOY RIBEYE 22oz. USDA Prime "bone-in ribeye"	84
BONE IN FILET 16oz. USDA Prime "bone-in cut"	84	DELMONICO 16oz. USDA Prime "boneless ribeye"	62
WAGYU RIBEYE STEAK 14oz. "Australian Wagyu"	89	WAGYU BASEBALL SIRLOIN 8oz. Australian Wagyu top butt sirloin	62

"STEAK CHARCUTERIE"

(Serves 4 - 6 guests)

16oz. bone-in filet, 14oz. New York strip, 22oz. Cowboy Ribeye, 16oz. pork chop, garlic bone marrow on lyonnaise potato, grilled asparagus, sautéed herb mushrooms and roasted tomatoes. habanero fig jam, warm blue cheese sauce, green peppercorn and black garlic butter.

395

STEAK COMPLIMENTS

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



OTHER FARE

LAMB CHOPS grilled American chops on minted arugula, lemon and feta	64	SCOTTISH SALMON pan-fried crispy, raspberry champagne	44
HERB GRILLED CHICKEN airline chicken breasts, herb butter	40	TWIN COLD WATER LOBSTER TAILS grilled – broiled– steamed	74
BERKSHIRE PORK CHOP seared with cajun seasoning, finished with onions, apples and brown sugar glaze	48	SEARED SEA SCALLOPS red pepper coulis, Parmesan risotto	56
CHILEAN SEA BASS lemon butter, spinach, tomato basil	54	REMINGTON'S BURGER 10oz. prime beef, brioche roll, choice of cheese, Remington's fries	26

STEAK DIANE

Trio of tenderloin sautéed with mushrooms, diced tomato, dijon and brandy cream sauce

46

SIDES

SAUTÉED WILD MUSHROOM & ONIONS	16	CLASSIC LYONNAISE POTATOES Russet potatoes and onions, pan fried in duck fat	14
BLACK GARLIC MASHED POTATOES	14	SAUTÉED SPINACH mushrooms, parmesan	15
STEAKHOUSE AUGRATIN POTATOES	14	RISOTTO DU JOUR	15
GRILLED ASPARAGUS parmesan, balsamic drizzle	14	SHRIMP & LOBSTER MAC	26
CREAM CORN	14	REMINGTON'S FRIES thin-cut, parmesan, Cajun seasoning	10
FRIED BRUSSELS SPROUTS applewood bacon, jalapeño, honey	15		