WINES BY THE GLASS

CHAMPAGNE
Moët & Chandon, Brut Imperial, Champagne, France — 187ml 25

CHARDONNAY
Mer Soleil Reserve, Monterey, CA — 15
Cline, “Hat Strap”, Carneros, CA — 17

OTHER WHITES
Conundrum, by Caymus, White Blend, CA — 14
Ca Montini, Pinot Grigio, Valfredda, Italy — 15
Loveblock, Sauvignon Blanc, Marlborough, New Zealand — 15
Ladoucette, Pouilly Fume, Loire Valley, France — 20

CABERNET SAUVIGNON
M, by Mac & Billy, Paso Robles, CA — 16
Justin, Paso Robles, CA — 19
Faust, Napa Valley, CA — 25

MERLOT
Cline, “Seven Ranchlands”, Sonoma, CA — 14
Rutherford Hill, Napa Valley, CA — 18

PINOT NOIR
Elouan, Oregon, CA — 15
Belle Glos “Clark & Telephone”, Santa Maria Valley, CA — 20

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
Titos Vodka, blueberry syrup, lemon, lavender bitters

MEANER THAN EVIL — 16
House infused citrus vodka, dry vermouth, cucumber, sparkling water, jalapeno infused gentleman’s cube

1923 — 16
Empress Gin, Giffard Wild Elderflower, peach bitters, lemon, prosecco

EVENING PRIMROSE — 16
Sipsmith Gin, Giffard Wild Elderflower, pomegranate, lime, tonic

TRAIN STATION — 16
Papa’s Pilar Rum, Averna Amaro, vanilla orgeat, lime, ginger beer

BLUE THUNDER MOCKTAIL — 12
Blueberry puree, fresh mint, lemon, ginger beer

PINK HOTEL — 16
Patron Reposado Tequila, fresh grapefruit, lime, agave, sparkling water, yuzu foam

PURPLE SPRING — 16
Tres Agaves Blanco Tequila, lemon, crème de violette, Luxardo Maraschino Liqueur, sparkling water

THE COMMISSIONER — 16
Sazerac Rye, house infused strawberry aperol, Averna Amaro, lemon

THE DUTTON — 17
Buffalo Trace Bourbon, mint, lemon, blackberry honey syrup

REMINGTON’S SPRITZER — 15
House infused strawberry aperol prosecco, sparkling water

THE TEETER-OTALER MOCKTAIL — 12
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

REMINGTON’S PRIME STEAKHOUSE

APPETIZERS

LOBSTER BISQUE — 16
lobster claw, crème fraíche, sherry, chives

BISON PRIME MEATBALLS — 18
bison & prime blend, tomato ragout, Parmigiano Reggiano

CHATEAU BEEF CARPACCIO — 24
shaved tenderloin of beef with capers, Parmigiano Reggiano, lemon, olive oil, & arugula served with crostini

GOAT CHEESE BRUSCHETTA — 18
goat cheese, prosciutto, fig jam, olives, micro greens

GRILLED ONION GRATINA — 15
braised grilled onions, beef & veal broth, with crostini & Gruyere

SHRIMP COCKTAIL — 22
jumbo shrimp, cocktail sauce, lemon

CRAB CAKES — 23
lemon butter, marinated red cabbage

LOBSTER ESCARGOT — 22
black garlic butter, crostini

SEARED SCALLOPS — 26
guava puree, mango relish, parmesan crisp

FRIED LOBSTER TAIL
lemon & remoulade
34

BELGIAN OSETRA RESERVE CAVIAR
Supreme, creme fraiche with 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
baby gem, macerated tomatoes, drunken grapes, crispy salami threads, Manchego dressing

ICEBERG CRUNCH — 16
iceberg wedge, Nueske’s apple bacon, julienne tomatoes. Roth Kase Bleu cheese dressing

REMINGTONS PALM SALAD — 17
arugula, baby burrata, roasted peaches, citrus vinaigrette, pickled heart of palms and pistachio granola

HONEY ROASTED BEET SALAD — 16
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 53
8oz. "hand-cut"

FILET MIGNON 61
11oz. "hand-cut"

BONE IN FILET 84
16oz. USDA Prime "bone-in cut"

WAGYU RIBEYE STEAK 89
14oz. "Australian Wagyu"

NEW YORK STRIP 54
14oz. USDA Prime "hand-cut"

COWBOY RIBEYE 84
22oz. USDA Prime "bone-in ribeye"

DELMONICO 62
16oz. USDA Prime "boneless ribeye"

SURF AND TURF 86
8oz. petite filet served with a cold water tail steamed or grilled

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

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OTHER FARE

LAMB CHOPS 64
grilled American chops on minted arugula, lemon and feta

HERB GRILLED CHICKEN 40
airline chicken breasts, herb butter

BERKSHIRE PORK CHOP 48
seared with cajun seasoning, finished with onions, apples and brown sugar glaze

CHILEAN SEA BASS 56
lemon butter, spinach, tomato basil

SCOTTISH SALMON 46
pan-fried crispy, raspberry champagne

TWIN COLD WATER LOBSTER TAILS 74
grilled – broiled– steamed

SEARED SEA SCALLOPS 56
red pepper coulis, Parmesan risotto

REMINGTON'S BURGER 26
10oz. prime beef, brioche roll, choice of cheese, Remington's fries

STEAK DIANE
Trio of tenderloin sautéed with mushrooms, diced tomato, dijon and brandy cream sauce
46

SIDES

SAUTÉED WILD MUSHROOM & ONIONS 16
BLACK GARLIC MASHED POTATOES 14
STEAKHOUSE AUGRATIN POTATOES 15
GRILLED ASPARAGUS 16
parmesan, balsamic drizzle
CREAM CORN 14
red peppers, onions, jalapeños, applewood bacon
FRIED BRUSSELS SPROUTS 15
applewood bacon, jalapeño, honey

CLASSIC LYONNAISE POTATOES 15
Russet potatoes and onions, pan fried in duck fat
SAUTÉED SPINACH 15
mushrooms, parmesan
RISOTTO DU JOUR 15
SHRIMP & LOBSTER MAC 28
REMINGTON'S FRIES 10
thin-cut, parmesan, Cajun seasoning

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