

Remington's

casual dining with a view

All Day Offerings

The Salads and Soups

Caesar Salad* - Romaine, Garlic Croutons, and Parmesan Tossed in a House Made Caesar Dressing. **\$14**

House Salad - Mixed Greens, Baby Tomato Medley, Red Onions, Cucumbers & Shaved Carrots. **\$10 (GF)**

Southwest Barbeque Chicken Salad* - Crispy or Grilled Chicken tossed in Barbeque Sauce, Romaine, Black Beans, Corn, House Made Guacamole, Tortilla Strips & Chipotle Ranch on the side. **\$18**

Beet & Arugula Salad* - Arugula, Roasted Beets, Goat Cheese Fritter & Salted Pecans with Lemon Basil Vinaigrette. **\$16**

• **Add Protein to Your Salad**

- o Chicken Breast - **\$8**
- o 3 Jumbo Shrimp - **\$12**
- o 3-4 oz Salmon - **\$10**

Creamy Crawfish Andouille Etouffee*
Cup **\$8** Bowl **\$10**

Soup of the Day - Made fresh every day. Cup **\$6** Bowl **\$8**

Apps and Small Plates

Burrata - Sweet Cream Mozzarella, Heirloom Tomato Medley, Basil Pesto, Grilled Bread & Drizzled with Balsamic Reduction. **\$14**

Green Lipped Mussels - New Zealand Mussels in a White Wine Garlic Emulsion Served with Grilled Bread. **\$20**

Fried Brussel Sprouts - Deep Fried with Seasonal Toppings. **\$16 (GF)**

Totchos - Jalapeno-Cheddar Tater Tots smothered with House Made Cheese Sauce, Bacon, Fresh Cut Jalapenos, Green Onions & Sour Cream. **\$14**

Wings - Seasoned and served plain or your Choice of Franks Red Hot, Spicy Asian or Barbeque Sauce. (GF)

- o Half Order - **\$10**
- o Full Order - **\$18**

Crispy Coconut Shrimp* - Breaded Coconut Shrimp Served with Sweet Chili Sauce. **\$12**

The Sandwiches

Bridges Burger* - Half Pound Hand Pattied Burger, Choice of Cheese, Served with Lettuce, Tomato, Onion, and Pickle, on a Toasted Brioche Bun. **\$18**

Remington's Beast Burger* - A Half Pound Seared Patty with a mix of Wild Boar, Elk, Bison & Wagyu Beef, topped with Beer Cheese Curds, Garlic Mayo, Applewood Bacon & Fire Roasted Tomatoes. **\$24**

Cold Turkey Sandwich - Sliced Turkey with Smoked Gouda, Lettuce, Tomato, and Red Onion, on Sourdough Bread. **\$18 (Lunch Only)**

French Dip* - A Buttery Toasted Hoagie Roll Loaded with Shaved Prime Rib, Provolone & Served with House Red Wine Rosemary Au Jus. **\$20**

Pastrami Reuben - Pastrami Stacked High on Toasted Marble Rye, with Swiss Cheese, Sauerkraut & Thousand Island Dressing. **\$18 (Lunch Only)**

The Hot Birdie* - Marinated Grilled Chicken Breast, topped with Jalapenos, Pepperjack, Bacon & Fresh Guacamole on a Brioche Bun. **\$18**

Sandwiches come with a choice of: Beer Battered Fries, Sweet Potato Fries, Onion Rings, Side Salad or Substitute Jalapeno-Cheddar Tater Tots for a **\$3** upcharge.

Remington's After 5

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Seafood

Jumbo Scallops* - Seared Brown Butter Basted Scallops, Jasmine and Forbidden Black Rice with Sauteed Spinach. **\$40**

Lobster Mac* - A Hearty Portion of Lobster over Penne Pasta with a Three Cheese Mac Sauce & Topped with Crispy Pancetta. **\$34**

Togarashi Ahi* - 8 oz Togarashi Crusted Filet, Seared to Order with Cononut Rice, Broccolini, and Wasabi Hollandaise. **\$30 (GF)**

Shrimp & Grits* - Jumbo Shrimp, Andouille Sausage & Sauteed Veggies served in a Creamy Cajun Style Sauce over Parmesan Grits. **\$32 (GF)**

Scampi* - Choice of Pan Seared Jumbo Shrimp, a 3 oz Scottish Salmon Filet, or Grilled Chicken with Garlic, Lemon, Capers in a White Wine Butter Sauce Tossed with Angel Hair Pasta. **\$28**

Game, Beef & Other Fare

Elk Medallions* - 8 oz of Elk Tenderloin Seared & Smothered in Seasonal Gourmet Mushroom Demi-Glace, Served with Garlic Mashed Potatoes and Broccolini. **\$40**

Stacked Pork Chop* - Butterflied 8 oz Boneless Chop topped with Smoked Gouda, Spinach, Oven Roasted Tomatoes, Bacon with a Balsamic Reduction, Served with Garlic Mashed Potatoes and Asparagus. **\$32 (GF)**

Beef Short Ribs* - Slow Braised Bone-In Beef Short Ribs with Roasted Veggie Red Wine Reduction, Served with Garlic Mash Potatoes and Broccolini. **\$34 (GF)**

Chicken Pot Pie* - Classic Creamy Pot Pie Filling topped with a Flaky Puff Pastry. **\$22**

Petite Filet* - Grilled 6 oz Filet Topped with a Peppercorn Cream Sauce Served with Garlic Mashed Potatoes and Asparagus. **\$40 (GF)**

Ribeye* - Grilled 12 oz Hand Cut Ribeye Topped with Herb Compound Butter served with Garlic Mashed Potatoes & Broccolini. **\$44 (GF)**

Prime Rib (Friday & Saturday Only)* - A 10 oz Cut of Garlic Crusted Prime Rib with Garlic Mashed Potatoes & Sauteed Broccolini Served with House Red Wine Rosemary Au Jus. **\$44 (GF)**

All dinners come with salad

* Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness. * Dishes bearing this mark may contain eggs. GF - Dishes bearing this mark are gluten free. N5 - Not served after 5 pm

Who was Remington?

Frederic Remington loved the Old American West — A prolific artist, Remington loved every thing about it from the landscape and native Americans who were always here to the cattlemen, cowboys, and miners. No one really knows how many paintings and drawings Mr. Remington did during his lifetime, but it is, perhaps, the most complete visual log of the American West as it was in the late 19th century. The Bridges of Montrose Golf Club is proud to pay tribute to Remington's genius with a restaurant that offers a view of the landscape he loved so much. Our Bridges clubhouse is adorned with reproductions of several of Mr. Remington's works. We hope you enjoy viewing them.

