

REMINGTON'S

Brunch Menu \$24

THANK YOU FOR JOINING US FOR 2019
CHICAGO RESTAURANT WEEK. PLEASE SELECT
ONE ITEM FROM EACH COURSE. ENJOY!
AVAILABLE SAT AND SUN 10AM TO 3PM

– First Course – for the table

MONKEY BREAD V
cream cheese frosting

– Second Course –

BELGIAN SUGAR
PEARL WAFFLE V
mascarpone, chocolate sauce, berries

EGGS BENEDICT
*poached eggs, canadian bacon,
hollandaise*

FRIED EGG SANDWICH
*two eggs over easy, cheddar, bacon
marble rye*

CHEF'S OMELETTE GF
ham, mushroom, cheddar

PRIME RIB HASH
*two eggs over easy, peppers, cilantro,
chipotle sour cream*

– Cocktail –

BLOODY MARY OR MIMOSA

GF - Gluten Free | V - Vegetarian

THE RESTAURANT WEEK MENU IS DESIGNED FOR EACH GUEST TO ENJOY INDIVIDUALLY
REGULAR MENU ITEMS MAY BE ORDERED IN ADDITION. BEVERAGES, TAX AND GRATUITY NOT INCLUDED

REMINGTON'S

Lunch Menu \$24

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– First Course –

SPINACH ARTICHOKE DIP V

fresh tortilla chips

SMOKED TROUT DIP

crostini, pickled fresno chilies

LOBSTER DEVILED EGGS GF

two halves loaded with lobster

SOUP OF THE DAY

– Second Course –

FISH SANDWICH

lettuce, tomato, onion, remoulade

WRIGHTWOOD SALAD

*roisserie chicken, tomatoes, craisins,
avocado, goat cheese, corn, almonds,
citrus vinaigrette, cornbread croutons*

CHICKEN DIP

*roisserie chicken, jack cheese, mayo,
tomato, onion, arugula, chicken au jus*

VEGGIE BURGER V

*made fresh with rice, beans, walnuts,
sweet potatoes, wild mushrooms,
jalapeno mayo, cheddar*

ALL AMERICAN BURGER

*black angus beef, sharp cheddar, mayo,
mustard, lettuce, tomato, pickle, onion*

– Third Course –

KEY LIME PIE

graham cracker crust, walnuts, whipped cream

FLOURLESS CHOCOLATE CAKE GF

coffee sauce, brandied cherries

WARM CHOCOLATE CHIP COOKIE

vanilla ice cream

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REMINGTON'S

Dinner Menu \$48

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ONE ITEM FROM EACH COURSE. ENJOY!

— First Course —

LOBSTER DEVEILED EGGS GF

*two halves loaded with lobster
lobster oil*

MUSHROOM TOAST

*creamy mushroom toast, creme
fraiche, thyme*

SPINACH ARTICHOKE DIP V

fresh tortilla chips

SMOKED TROUT DIP

crostini, pickled fresno chilies

— Second Course —

NO. 8 TUNA

*nori crusted, kimchi rice,
sesame soy teriyaki*

FILET MIGNON GF

*loaded baked potato, truffle bearnaise
(+\$10)*

SHORT RIB

*mustard sauce, bread crumbs,
mashed potato*

PORK CHOP GF

*12oz grilled pork, mashed potato,
brussels sprouts*

MISO GLAZED SALMON GF

asian coleslaw

— Third Course —

KEY LIME PIE

graham cracker crust, walnuts, whipped cream

FLOURLESS CHOCOLATE CAKE GF

carmel sauce with whip cream

NUTELLA BROWNIE

sea salt, caramel, vanilla ice cream

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