

All Day Offerings

The Greens and Soups

Caesar Salad* — Romaine lettuce, seasoned croutons, Parmesan crisp, housemade Caesar dressing **12 EA**

House Salad — Mixed greens, tomato medley, red onion, cucumbers, shaved carrots **9 GF**

Cobb Salad* — Mixed greens, chicken breast, avocado, hard-boiled egg, crispy bacon, bleu cheese crumbles, red onion, and croutons with dressing of choice **16 EA**

Beet and Arugula Salad — Tossed in lemon basil vinaigrette, goat cheese fritter, and salted pecans **16 EA**

Add protein to your salad — Chicken **12**, Shrimp **16**, Ahi **19**

Creamy Crawfish Andouille Étouffée*
Cup **7** Bowl **10**

Soup of the Day — Made fresh every day
Cup **6** Bowl **8**

* Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.

EA - Dishes bearing this mark contain eggs.

GF - Dishes bearing this mark are gluten free.

The Favorites

Burrata — Sweet cream mozzarella, baby tomatoes, balsamic reduction, basil pesto, and grilled bread **12**

Classic Crab Cakes* — Lump crab, red pepper, red onion and lemon, seared to a golden brown, served with a cajun remoulade **17 EA**

Fried Brussel Sprouts — Fried with seasonal toppings **14 GF**

Totchos — Jumbo tots smothered with our homemade cheese sauce, bacon, fresh jalapénos, green onions, and sour cream **13**

Wings — Seasoned and served plain or with your choice of Frank's Hot, spicy Asian or house barbecue sauce Half order **10** Full order **16 GF**

Firecracker Shrimp* — Rice and corn breaded shrimp fried and tossed in a spicy Asian or curry sauce with housemade pickled slaw **14 GF**

Fish and Chips* — Beer battered cod fillets and crispy fries with a hearty cajun remoulade **18**

Crispy Coconut Shrimp* — Breaded coconut shrimp served with sweet chili sauce **12**

Frederic's Flatbread — Dressed in gorgonzola, mozzarella, fresh blueberries, arugula, caramelized onions, bacon, and balsamic drizzle **14**

Coriander Shrimp* — Four jumbo shrimp crostinis with fresh guacamole and sriracha sour cream **19**

The Sandwiches

Bridges Burger* — A third-pound beef patty cooked to order, choice of cheese, and lettuce, tomato, and onion on a toasted brioche bun **15**

Remington's Beast Burger* — Seven-ounce brisket/pork belly patty with beer cheese curds, garlic aioli, jalapéno bacon, and roasted tomato on a brioche bun **22**

Hot Turkey Sandwich — With smoked gouda, arugula, sriracha mayo, and house-made sweet and hot pickles, on a toasted brioche bun **15**

French Dip* — A pile of slow-roasted prime rib, sliced thin, with provolone and red wine au jus on a buttery toasted hoagie roll **17**

Classic Reuben — Pastrami stacked high on toasted marble rye with Swiss cheese, sauerkraut, and 1000 Island dressing **16**

Sandwiches come with fries, sweet potato fries, tater tots, or onion rings

Remington's

casual dining with a view

After 5

The Beef

Prime Rib* — (Friday and Saturday only) A ten-ounce cut of roasted prime rib, with garlic mashers, and jumbo asparagus **42 GF**

Rib Eye* — Twelve-ounce rib eye steak with compound bacon jam butter, roasted fingerling potatoes, and sautéed broccolini **44 GF**

Petite Filet* — Six-ounce filet grilled to your liking, garlic mashers, and Amaretto-glazed carrots **38 GF**

The Seafood

Ahi Tuna* — Six-ounce sesame crusted filet, cooked to order with creamy risotto, sweet teriyaki sauce, and stir-fried veggies **28 GF**

Shrimp an' Grits* — Jumbo shrimp, andouille sausage, and sautéed veggies, served in a creamy sauce over Parmesan grits **26 GF**

Classic Shrimp Scampi* — Pan-seared shrimp with garlic, lemon, and white wine butter sauce, tossed with angel hair pasta **26**

Seafood of the Day* — Ask your server what the catch of the day is.

The Specialties

Stuffed Pork Chop — Eight-ounce pork chop stuffed with smoked gouda and spinach, oven roasted tomatoes and bacon with a balsamic reduction, asparagus, and fingerling potatoes **28 GF**

Bison Short Ribs — Slow-braised bison short ribs with red wine demi-glace, truffled risotto, and broccolini **32 GF**

Seared Airline Chicken — Eight-ounce chicken breast with a creamy velouté sauce, creamy risotto, and grilled asparagus **23**

All dinners come with salad and warm rolls

Remington's reserves the right to change the ingredients in our products without notice, due to availability. Menu alterations may incur additional charges.

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.

