

*The St. Regis Houston's*  
**REMINGTON RESTAURANT**

*Executive Lunch*

*Your choice of three hand-crafted courses, elegantly served simultaneously*

\$27

**STARTER**

**Silky Lobster Bisque**  
Jumbo Lump Crab Meat

**Smoked Duck, Watercress and Gorgonzola Salad**  
Granny Smith Apples, Frisée, Toasted Walnuts, Pumpernickel Croutons, Dijon-Maple Vinaigrette

**Southwestern Caesar Salad** 🌿  
Tequila and Garlic-marinated Shrimp, or Herb-Grilled Chicken Breast with Romaine and Mixed Greens, Roasted Corn and Red Peppers, Avocados, Tomatoes, Pepperjack Cheese, Crispy Corn Tortillas, Cilantro-Lime Vinaigrette

**MAIN COURSE**

**Croque Madame**  
Grilled Ham and Gruyere Cheese on Brioche, Fried Egg, Sauce Mornay

**Pan-Seared Atlantic Salmon**  
Brown Buttered Gnocchi, Zucchini "Spaghetti", Tomato Supreme Salad, Lobster Velouté, Toasted Pepitas

**Omelette with Chevre and Swiss Chard**  
Lamb Merguez Sausage, Caramelized Onions, Cremini Mushrooms, Confit Tomato

**DESSERT**

**Raspberry Crème Brulée**  
Caramelized Vanilla Bean Custard, Raspberry Marmalade

**Orange Chocolate Bombe**  
Chocolate Mousse with Almond Dacquoise, Mini Macarons

**Sliced Seasonal Fruit** 🌿  
Melons, Berries, Pineapple, Low Fat Vanilla Yogurt

*ADDITIONAL \$5 FOR SUBSTITUTING A DESSERT WITH A STARTER.*

*JOHN SIGNORELLI, EXECUTIVE CHEF*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. 🌿 = GLUTEN FREE*

# REMINGTON RESTAURANT

## *Signature à la Carte Selections*

### STARTERS

<b>French Onion Soup</b>	11
Gruyere Cheese Gratinée on Artisanal Baguette Crouton	
<b>Baked Campanelli Pasta and Gouda Cheese with Capicola Ham</b>	13
Sun-dried Tomatoes, Herbed Panko Parmesan Crust, Toasted Pinenuts	
<b>Prime Tenderloin Steak Tartare</b>	17
Prime Filet Mignon, Capers, Herbs, Dark Ale Mustard Aioli, Caperberry, Sunny Side Egg, Grilled Rye Crostinis	
<b>Butternut Squash Risotto with Shrimp</b>	15
Pan-Roasted Shrimp, Tarragon Cream, Asiago Cheese Crisp	

### SALADS AND SANDWICHES

<b>The Remington Shrimp - or - Grilled Chicken Cobb Salad</b>	18
Crispy Bacon, Gorgonzola, Tomatoes, Cucumbers, Scallions, Bibb and Iceburg Lettuce, Oregano-Buttermilk Dressing	
<b>Smoked Duck, Watercress and Gorgonzola Salad</b>	14
Granny Smith Apples, Frisée, Toasted Walnuts, Pumperknickel Croutons, Dijon-Maple Vinaigrette	
<b>Croque Madame</b>	17
Grilled Ham and Gruyere Cheese on Brioche, Fried Egg, Sauce Mornay, Sweet Potato Fries	
<b>Butler's Club Sandwich</b>	17
Oven Roasted Turkey, Cured Ham, Applewood Bacon, Swiss Cheese, Fried Shoestring Potatoes	

### ENTREES

<b>Strozzapretti Pasta al Forno</b>	19
Grilled Artichokes, Sun-dried Tomatoes, Spinach, Cremini Mushrooms, Onions, Broccolini, Lemon-infused Extra Virgin Olive Oil, Asiago and Mozzarella Cheese, Garlic Crostini	
<b>With Seared Bryan Farms' Chicken Breast</b>	25
<b>With Sautéed Jumbo Shrimp</b>	28
<b>Omelette with Chevre and Swiss Chard</b>	19
Lamb Merguez Sausage, Caramelized Onions, Cremini Mushrooms, Confit Tomato, Spiced Wedge Fries	
<b>Dilled Salmon Burger</b>	18
Wasabi-Soy Aioli, Yellow Tomatoes, Bibb Lettuce on a Sesame Kaiser Roll, Sweet Potato Fries	
<b>Signature Cedar-Smoked Cheeseburger</b>	17
Onion Marmalade, Applewood Bacon, Avocado Mayo, White Cheddar, Spiced Wedge Fries	
<b>Seared Filet Mignon au Poivre</b>	27
5 oz. Prime-grade Tenderloin Steak, Pommes Dauphinoise, Grilled Asparagus, Green Peppercorn Sauce, Crispy Shallots	
<b>Grilled Prime Ribeye Steak Frites</b> 🌿	26
8 oz. Prime-grade Ribeye Steak, Herb-Shallot Butter, Burgundy Reduction, Fried Shoestring Potatoes	
<b>Pan-Seared Atlantic Salmon</b>	25
Brown Buttered Gnocchi, Zucchini "Spaghetti", Tomato Supreme Salad, Lobster Velouté, Toasted Pepitas	
<b>Sous Vide Bryan Farms' All-Natural Half Chicken</b>	24
Roasted Brussel Sprouts with Bacon Lardons, Baby Carrots, Lyonnaise Fingerling Potatoes with Thyme, Madeira Demi	

### SIDES

Truffled Parmesan Fries	Roasted Brussel Sprouts with Bacon	🌿	Grilled Asparagus	🌿	Mashed Potatoes	🌿
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*JOHN SIGNORELLI, EXECUTIVE CHEF*

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