

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, Pumperknickel 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

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

SALADS AND SANDWICHES

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

ENTREES

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

SIDES

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| Truffled Parmesan Fries | Roasted Brussel Sprouts with Bacon 🌾 | Grilled Asparagus 🌾 | Mashed Potatoes 🌾 | 7 |
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