

# MAIN

## SHAREABLES

### MEDITERRANEAN PLATE 13.5

cucumbers, artichoke hearts, kalamatas, tomatoes, feta, hummus, balsamic reduction, tzatziki, and pita - GF\$

### DRUNKEN CLAMS 15

manila clams simmered in garlic, butter, white wine, lemon, and herbs, served with baguette - GF\$

### WOOD-FIRED WINGS 12.5

split flavors 50/50 + 1

choose house bbq, honey sriracha, or cilantro sweet chili wings and drumsticks smoked in our wood-fired oven, served with veggies and house dressing - gf

### BACON WRAPPED JALAPENOS 10

wood fire roasted jalapeños, stuffed with herbed cream cheese, wrapped with bacon - gf

### CHICKEN CRIMINI LETTUCE WRAPS 13.5

herb crusted chicken breast, crimini mushrooms, crispy rice noodles, spicy and sweet tamari, lettuce cups - gf

### SMOKED SALMON DIP 12.5

baguette and house smoked wild sockeye, cream cheese, spinach and artichokes heated in our wood-fired oven - GF\$

### CAPRESE 9

layered fresh mozzarella, fresh tomatoes and basil, drizzled with olive oil and balsamic reduction - gf

## SALADS

### \* STEAK SALAD 15

seared steak, spring mix, romaine, shaved red onion, gorgonzola, huckleberries, tossed with our huckleberry vinaigrette - gf

### \* AHI SALAD 14.5

sesame seared yellowfin ahi, spring mix, topped with crispy rice noodles, scallions, and our sesame wasabi vinaigrette - gf

### HOUSE SALAD 10 / 6

romaine, spring mix, cucumbers, grape tomatoes, roasted sunflower seeds, tossed with our creamy dill yogurt dressing - gf

### \* CAESAR SALAD 10 / 6

romaine hearts, parmesan crisp, housemade caesar dressing and garlic toast - gf

### \* CHILLED AHI NOODLE SALAD 14.5

sesame seared yellowfin tuna, chilled rice noodles, English cucumber, cilantro, wasabi vinaigrette - gf

### KALE SALAD 10 / 6

red onion, grape tomato, sunflower seeds, parmesan cheese, with a savory herb vinaigrette - gf

add protein to any salad:

chicken, salmon, steak, ahi + 4.5

bacon + 3

## PROVISIONS

burgers & sandwiches served with roasted potato wedges  
sub. house salad, caesar salad, soup or mashed potatoes + 2

### \* TENDERLOIN 19

teres major steak, mashed potatoes with wild mushroom demi and seasonal vegetable

### MAPLE BOURBON CHICKEN 17

seasoned chicken, maple bourbon glaze, mashed potatoes and seasonal vegetables

### SPAGHETTI SQUASH 14.5

roasted spaghetti squash sautéed with garlic, olive oil, mushrooms and spinach, finished with parmesan and parsley oil - gf

salmon + 4.5 | steak + 4.5 | chicken + 4.5

### CHILE VERDE 15.5

pork shoulder, tomatillos, poblanos, and chicken stock, seared and simmered, served over spanish rice finished with sriracha crème fraîche, cilantro and baguette

### GREEK FAJITAS 16.5

herbed chicken breast, artichoke hearts, red onion, bell pepper, feta, lemon, rice, grilled pita - GF\$

sub steak + 3

®—remedy favorites | gf—gluten free | GF\$—can be made gluten free for a meager charge

\*—consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness

### ®\* REMEDY BURGER 14.5

seared ground chuck, caramelized onion, double smoked bacon, medium white cheddar, romaine, fresh tomatoes, bbq aioli, brioche bun - GF

### \* CAPRI BURGER 15.5

seasoned house made patty, smoked tomato jam, fresh mozzarella, arugula, balsamic reduction, brioche bun - GF\$

sub chicken breast + 1

### CUBANO SANDWICH 14.5

house pulled pork, served with house made pickles, sweet peppers, swiss cheese, and a savory mustard - GF\$

### \* BLACKENED SALMON SANDWICH 14

blackened wild sockeye, arugula, fresh tomatoes, dill caper aioli, brioche bun - GF\$

### ® THAI PLATE

chicken 13.5 | salmon 14.5 | steak 15.5

sautéed with onions, mushrooms, spinach and carrots tossed in a house made peanut sauce on a choice of noodles, spanish or white rice

## ADDITIONS

proteins + 4.5 | bacon +3 | veggies + 1 | cheese + 2 | scratch-made dressing/sauce + .75  
side salad + 6 | soup + 4/7 | wedges or mashed potatoes + 4