

On the Web: Looking for profiles of other Fox Valley restaurants? Click on this story at www.postcrescent.com and sample dozens of local eating places.

> Restaurant profile: Remington's

REMINGTON'S

Inside the Holiday Inn Neenah Riverwalk
123 E. Wisconsin Ave., Neenah
920-725-8441
www.hineenah.com

BY SARAH RILEY

What it is: A classic, classy restaurant inside Holiday Inn Neenah Riverwalk.

Remington's is an amenity for hotel guests, but it is just as welcoming to community members.

"Our first constituency is the community as a whole," said hotel general manager Vince Daugharty. "People use the hotel for special occasions."

Remington's has a way of being appropriate for many occasions, including business breakfast meetings, date night and rehearsal dinners. That's because the dining room has a clean, crisp look with white linens and red accents, including a huge, shaded chandelier.

And it fits many occasions because menu selections are traditional with an added twist from executive chef David Benedix.

"We're American fare, steaks and seafood," Daugharty said. "First and foremost, we want (menu items) to be great quality."

The hotel's Friday night fish fry and Sunday champagne brunch, and Saturday prime rib dinners to a lesser extent, are especially popular with customers who don't happen to be staying at the hotel.

"We have a really loyal following," Daugharty said.

On the menu: Remington's serves breakfast and dinner, and is available for private meetings during daytime hours.

An array of steaks and seafood dishes dominate, as well as interesting additions.

"We try to change the menu with specials week to week," Daugharty said. And since the hotels caters to guests all year long — including 56 weddings last year — the kitchen knows how to please.

But classic food doesn't mean simple, and there are unexpected items in the mix for those wanting to try something different.

The kitchen recently served up curry pear soup (\$3 cup a la carte, or served with entrees), a nicely spiced and totally unexpected starter.

Some of Remington's staples are an 8-ounce bacon-wrapped filet mignon (\$24.95), buttery shrimp scampi (\$16.75) and savory chicken parmesan (\$11.95).

Specials might start with a simple steak or fish fillet, and



Post-Crescent photo by Wm. Glasheen

A breast of chicken champignon is grilled and simmered in a velvety demi sauce with portabella and crimini mushrooms at Remington's in Neenah.

bump it up a notch.

If the chef offers the chocolate pyramid dessert (\$4), give it a try. You'll be thinking about its raspberry-chocolate mousse all week.

How to dress: Business casual is best, but dressing down a bit is OK.

Hours: 6:30-9:30 a.m. and 5-9 p.m. Mondays-Fridays; 7-10 a.m. and 5-9 p.m. Saturdays; 7-10 a.m. for breakfast and 10 a.m.-1 p.m. for brunch on Sundays.

Reservations: Accepted.

Smoking: Only in the adjacent Fan Club bar.

SARAH RILEY: 920-993-1000, ext. 225, or sriley@postcrescent.com

NEXT TIME OUT...

*Thank you
for your support!*

**Winner:
Business Lunch**



**Finalist:
Fine Dining, Seafood
Supper Club, Fish Fry**

MAKE IT MARKS!

A Family Tradition Since 1967

**MARKS
EAST SIDE**

DINING & COCKTAILS
1405 E. Wisconsin Ave., Appleton
(920) 733-3600

Hours:
Mon. - Thurs. 11am - 9:30pm
Friday 11am - 10:30pm
Saturday: 4:30pm - 10:30pm
foodspot.com/markseastside



**ON SALE
TOMORROW
AT 10 A.M.!**

RON WHITE
BEHAVIORAL PROBLEMS TOUR

FRIDAY, JUNE 12
7 P.M. / 10 P.M.

ticketmaster (800) 982-2787

Tickets also available at the Center's ticket office,
Ticketmaster outlets and ticketmaster.com.

FOXCITIESPAC.COM



Where the Arts Come Alive!

FOR MATURE AUDIENCES ONLY