

# grill

Brunch



## THE RED SNAPPER 17

Belvedere Vodka & Our Signature St. Regis Bloody Mary Mix

## CLASSIC MIMOSA 17

Freshly Squeezed Orange Juice with Sparkling Wine



## CONTINENTAL 29

Selection of House Baked Croissants, Muffins, Pain Au Chocolat, Mini Danishes

*Served with choice of Fonte St. Regis*

*"Bin 125" Coffee or Tealeaves Teas*

## BLACK TRUFFLE FRITTATA 22

Organic Petaluma Farmed Eggs, Prosciutto, Mixed Mushrooms,  
Roasted Fingerling Potatoes, Frisée Salad

*Choice of Toast*

## ORGANIC PETALUMA FARMED EGGS ANY STYLE 20

Served with Roasted Fingerling Potatoes

*Choice of Applewood Smoked Bacon, Maple Pork Sausage,*

*Chicken Apple Sausage or Grilled Artisanal Ham*

*Choice of Toast*

## CHEF'S OMELET OF THE DAY 20

Organic Petaluma Farmed Eggs

Served with Roasted Fingerling Potatoes

*Choice of Toast*

## LOCAL FARM EGG SANDWICH 21

Scramble of Organic Petaluma Farmed Eggs

Hobbs Smoked Black Pepper Bacon,

Cheddar Cheese, Buttermilk Biscuit

## ARTISANAL WOOD SMOKED SALMON 21

Toasted New York Bagel, Herb Cream Cheese, Shaved Red Onions

## BRIOCHE FRENCH TOAST 20

Sugarman Maple Syrup, Fromage Blanc,

House-Made Seasonal Fruit Marmalade

## POACHED EGGS "A LA RUSSE" 26

Cured Alaskan Salmon, Brioche,

Caviar, Mousseline Sauce

## EGGS LANGOUSTINE 26

Butter Poached Maine Lobster Tail,

Sautéed Spinach, Roasted Garlic, Cardamom

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICES. SOME MENU OPTIONS ARE OR CAN  
BE PREPARED GLUTEN FREE, PLEASE BE AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT.  
PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.

\*\* PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 18% SERVICE CHARGE \*\*

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## **ST. REGIS CHOP HOUSE SALAD 16**

Brioche Crouton, Point Reyes Blue Cheese  
Bacon Lardon, Sliced Avocado, Creamy Ranch

ADD CHICKEN, SALMON OR PRAWNS 8

## **CERTIFIED ANGUS BEEF BURGER 22**

Toasted Brioche, Petaluma Wagon Wheel Cheese,  
Tarragon Aioli, Red Wine Shallot Compote  
*Served with choice of Seasoned Fries, Green Salad or House-Made Chips*

ADD BACON, AVOCADO OR EGG 3

## **TEMPURA COD SANDWICH 24**

Asian Cabbage Slaw, Gribiche Sauce  
*Served with choice of Seasoned Fries, Green Salad or House-Made Chips*



## **Easter Brunch**

## **EASTER SUNDAY EGGS BENEDICT 26**

Meyer Lemon and Black Truffle Hollandaise, Prosciutto,  
Frisee Salad

## **CARROT AND GINGER SOUP 13**

Fresh Market Ingredients


## **DUNGENESS CRAB DEVEILED EGGS 18**

## **QUICHE LORRAINE 15**

Caramelized Onion, Emmental Cheese, Fresh Herbs

## **GRILLED ASPARAGUS SALAD 17**

Baby Spinach, Chopped Hard Boiled Egg, Diced Ham



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