

# grill

## Breakfast

Our culinary team presents approachable and contemporary fare featuring re-imagined classics.  
Menu items incorporate locally-sourced seasonal ingredients,  
with a minimalistic approach to preparation

### CHEF'S SIGNATURE BENEDICTS

<b>POACHED EGGS "A LA RUSSE"</b>	<b>26</b>
Cured Alaskan Salmon, Brioche Caviar, Mousseline Sauce	
 <b>EGGS BENEDICT</b>	<b>27</b>
Italian Speck, Buttermilk Biscuit Meyer Lemon and Black Truffle Hollandaise	
<b>EGGS LANGOUSTINE</b>	<b>26</b>
Butter Poached Maine Lobster Tail Sautéed Spinach, Roasted Garlic, Cardamom	

<b>ST. REGIS MISSION AND THIRD</b>	<b>35</b>
Served with Roasted Fingerling Potatoes Two Organic Petaluma Farmed Eggs Any Style <i>Choice of Applewood Smoked Bacon Maple Pork Sausage, Chicken Apple Sausage or Grilled Artisanal Ham and Choice of Toast</i> <i>Served with choice of Juice and Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</i>	

<b>LOCAL FARM EGG SANDWICH</b>	<b>21</b>
Scramble of Organic Petaluma Farmed Eggs Hobbs Smoked Black Pepper Bacon Cheddar Cheese, Buttermilk Biscuit	

<b>CHEF'S OMELET OF THE DAY</b>	<b>20</b>
Organic Petaluma Farmed Eggs Served with Roasted Fingerling Potatoes <i>Choice of Toast</i>	

<b>BLACK TRUFFLE FRITTATA</b>	<b>22</b>
Organic Petaluma Farmed Eggs, Prosciutto Mixed Mushrooms, Fingerling Potato, Frisee Salad <i>Choice of Toast</i>	

<b>BELGIAN STYLE WAFFLE</b>	<b>20</b>
Sugarman Maple Syrup Orange Flavored Organic Butter Cream	

<b>BRIOCHE FRENCH TOAST</b>	<b>20</b>
Sugarman Maple Syrup, Fromage Blanc House-Made Seasonal Fruit Marmalade	

<b>ARTISANAL WOOD SMOKED SALMON</b>	<b>18</b>
Toasted New York Style Bagel, Herb Cream Cheese Sliced Red Onion, Capar Berry	

<b>ST. REGIS POWER BREAKFAST</b>	<b>30</b>
<b>Seasonal Parfait</b> - Whipped Vanilla Yogurt House-Made Granola With Tibetan Goji Berries, Cranberries <b>Smoothie</b> Consisting of Local Market Berries With Natural Organic Yogurt <i>Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</i>	

<b>ORGANIC PETALUMA FARMED EGGS ANY STYLE</b>	<b>20</b>
Served with Roasted Fingerling Potatoes <i>Choice of Applewood Smoked Bacon Maple Pork Sausage, Chicken Apple Sausage or Grilled Artisanal Ham</i> <i>Choice of Toast</i>	

<b>ST. REGIS CONTINENTAL</b>	<b>29</b>
Selection of House Baked Croissants, Muffins <i>Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</i>	

<b>PLATE OF SLICED FRESH FRUITS</b>	<b>16</b>
Selection of Fresh Local Market Fruits	

<b>FRESH EXOTIC FRUIT SALAD</b>	<b>14</b>
Infused with Mint and Tahitian Vanilla Bean	

<b>SEASONAL PARFAIT</b>	<b>16</b>
Whipped Vanilla Yogurt, House-Made Granola With Tibetan Goji Berries, Cranberries	

<b>STEEL CUT IRISH OATMEAL</b>	<b>12</b>
From Bob's Red Mill Natural Foods <i>Add Fresh Berries</i>	<b>5</b>
<i>Add Sliced Banana</i>	<b>4</b>

<b>HOUSE-MADE GRANOLA</b>	<b>11</b>
<i>Add Organic Yogurt</i>	<b>5</b>

<b>VARIETY OF REGULAR CEREALS</b>	<b>9</b>
<i>Add Organic Yogurt</i>	<b>5</b>

### BREADS

<b>BAGEL &amp; CREAM CHEESE</b>	<b>10</b>
Whole Wheat, Plain, Everything Cinnamon & Raisin, Sesame	

<b>BAKERS BASKET</b>	<b>14</b>
Selection of House Baked Croissants, Muffins Pain Au Chocolat, Mini Danishes	

<b>TOAST</b>	<b>6</b>
Sourdough, Whole Wheat, White, Rye Multi-Grain, English Muffin, Gluten Free	

### SIDES

Eden Farms Applewood Smoked Bacon Grilled Eden Farms Artisanal Ham Vande Rose Maple Pork Sausage Roasted Fingerling Potatoes Chicken Apple Sausage Organic Yogurt Seasonal Fruit Fresh Berries Mixed Greens	
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### BEVERAGES

Selection of Organic Juices	8
Freshly Squeezed Orange Juice	9
Chef's Green Juice	12
Smoothie	10
Organic Milk	6
Valrhona Hot Chocolate	8
Fonte St. Regis Micro-Roasted Coffee	8
Cappuccino, Café Latte	9
Selection of Tealeaves Teas	8
Organic Breakfast, Flowery Earl Grey, St. Regis Blend, Organic Health & Well Being Green, Moroccan Mint, Chamomile, Decaffeinated English Breakfast	

 A portion of the proceeds from each sale of the Grill's selected entrée will be donated to Children's Miracle Network Hospitals. Thank you kindly for your participation.

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 \*\*