

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, Sourdough Toast

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

CHEF'S SIGNATURE BENEDICTS

26

POACHED EGGS "A LA RUSSE"

Cured Alaskan Salmon, Brioche

Caviar, Mousseline Sauce

EGGS BENEDICT

Italian Speck, Buttermilk Biscuit

Meyer Lemon and Black Truffle Hollandaise

EGGS LANGOUSTINE

Butter Poached Maine Lobster Tail

Sautéed Spinach, Roasted Garlic, Cardamom

SOUP OF THE SEASON 13

Fresh Market Ingredients

BABY HEADS OF LETTUCE 16

Persimmon, Pomagranate, Toasted Pepitas, Pickled Red Onion, Balsamic Vinaigrette

ADD CHICKEN, SALMON OR PRAWNS 8

ST. REGIS KALE SALAD 16

Focaccia Crostini, Point Reyes Blue Cheese

Organic York Apple, Avocado, Caesar Dressing

ADD CHICKEN, SALMON OR PRAWNS 8

CERTIFIED ANGUS BEEF BURGER 25

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

TRY THE IMPOSSIBLE BURGER 3

FISH & CHIPS 24

Asian Cabbage Slaw, Gribiche Sauce

Served with choice of Seasoned Fries or Green Salad

CRISPY SKIN ORA KING SALMON 25

Curry Spiced Pumpkin Puree, Shaved Celery, Fennel & Parsley, Black and White Sesame

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE ASK YOUR SERVER TO ASSIST YOU IN ACCOMMODATING ALLERGIES OR DIETARY RESTRICTIONS.

⚠️ WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT

** PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 20% SERVICE CHARGE **