

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



CHEF'S SIGNATURE BENEDICTS 27

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

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

SOUP OF THE SEASON 13

Fresh Market Ingredients

BABY BOSTON LETTUCE SALAD 16

Sunflower Seeds, Pickled Pearl Onions, Shaved Parmesan, Heirloom Tomato Vinaigrette

ADD CHICKEN, SALMON OR PRAWNS 8

ST. REGIS CHOP HOUSE SALAD 16

Brioche Crouton, Point Reyes Blue Cheese

English Peas, Pea Tendril, Avocado, Creamy Ranch

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, Green Salad or House-Made Chips

CRISPY SKIN ORA KING SALMON 25

Cherry Tomatoes, Lemon Vinaigrette, Buttermilk, Dill Oil, Haricot Vert

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 **