

# grill Lunch

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.

## STARTERS

**SOUP OF THE SEASON 13**  
Fresh Market Ingredients

**HEIRLOOM TOMATO SALAD 16**  
Arugula, Chiffonade Snow Peas  
Shaved Pepato Cheese, Holy Basil

**DUNGENESS CRAB CAKE 20**  
Smoked Paprika, Preserved Meyer Lemon Citrus  
Garlic Aioli, Panko Crust

**AHI TUNA POKE BOWL 17**  
Wakame, Sesame Seeds, Scallions  
Ponzu Soaked White Rice, Pickled Baby Ginger

## ENTRÉES

**FISH & CHIPS 24**  
Asian Cabbage Slaw, Gribiche Sauce  
*Served with choice of Seasoned Fries  
Green Salad or House-Made Chips*

**GRIDDLED CUBANO 20**  
Honey Baked Ham, Slow Roast Pork  
Tomato, Kosher Dill Pickle, Dijon Aioli  
*Choice of Seasoned Fries  
Green Salad or House-Made Chips*

**CRISPY SKIN ORA KING SALMON 25**  
Cherry Tomatoes, Grilled Peaches  
Dill Oil, Green Pole Beans, Buttermilk

**PAN SEARED COBIA 28**  
Yellow Baby Beets, Rainbow Cauliflower  
Pearl Onion, Parsnip Purée

**SPINACH AND ARTICHOKE RAVIOLI 19**  
Asparagus, Fava Beans, Mint

**PETALUMA FARMS CHICKEN BREAST 27**  
Piperade, Brown Butter  
Rainbow Carrots Roasted in Oregano

**PRIME 8oz N.Y. 38**  
Pomme Purée, Cabernet Veal Jus  
Grilled Rapini, Crispy Speck

## SIDES 8

**House-Made Chips**  
*Sea Salt, Smoked Paprika*

**Seasoned Fries**  
*Hachéd Fine Herbs*

**Brussel Sprouts**  
*Bacon Lardon, Shallot, Balsamic*

**Sautéed Spinach**  
*Roasted with Garlic, Shallot*

**Green Salad**  
*Dressed with Champagne Vinaigrette*

## BEVERAGES

Iced Tea 7

Arnold Palmer 7

Lemonade 7

Soft Drinks 7

Iced Coffee 8

Fonte St. Regis Micro-Roasted Coffee 8

Selection of Tealeaves Teas 8

*English Breakfast Earl Grey St. Regis Blend*

*Organic Green Chamomile Moroccan Mint*

## GRILL CLASSICS

**BABY BOSTON LETTUCE SALAD 16**  
Sunflower Seeds, Pickled Pearl Onions, Bing Cherry  
Shaved Parmesan, Heirloom Tomato Vinaigrette

**ST. REGIS CHOP HOUSE SALAD 16**  
Focaccia Crostini, Point Reyes Blue Cheese  
English Peas, Pea Tendril, Avocado  
Creamy Ranch Dressing

ADD CHICKEN, SALMON OR PRAWNS 8

**CERTIFIED ANGUS BEEF BURGER 25**  
Toasted Brioche, Petaluma Wagon Wheel Cheese  
Tarragon Aioli, Red Wine Shallot Compote  
*Seasoned Fries or  
Green Salad or House-Made Chips*

ADD BACON, EGG OR AVOCADO 3

OR: TRY THE IMPOSSIBLE BURGER 3

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 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 \*\*