

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

TEMPURA COD SANDWICH 24
Asian Cabbage Slaw, Gribiche Sauce
*Served with choice of Seasoned Fries
Green Salad or House-Made Chips*

GRIDDLED SANDWICH 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 Bean, 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
Brioche Crouton, 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

ALSO: 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 **