

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

ROASTED CAULIFLOWER 16
Cauliflower Shaved, Pureed, and Roasted
North African Spices, Rainbow Swiss Chard

DUNGENESS CRAB CAKE 20
Smoked Paprika, Preserved Meyer Lemon Citrus
Baby Lettuces, Cucumber, Radish

WINTER CHICORY SALAD 17
Baby Beets, Toasted Walnuts
Genoa Salami, Ricotta Cheese

ENTRÉES

FISH & CHIPS 24
Asian Cabbage Slaw, Gribiche Sauce
Pickled Peppers, Parsley

ROAST BEEF SANDWICH 20
Thinly Sliced Roast Beef, Horseradish Aioli
Caramelized Onion & Bell Pepper, Provolone Cheese
Choice of Seasoned Fries
or
Green Salad

HOUSE-MADE CHESTNUT AGNOLOTTI 24
Chestnut Flour & Brown Butter Roasted Halves
Wild Mushrooms, Pecorino Cheese

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

CERTIFIED ANGUS BEEF BURGER 25
Toasted Brioche, Petaluma Wagon Wheel Cheese
Tarragon Aioli, Red Wine Shallot Compote
Choice of Seasoned Fries
or
Green Salad

ADD BACON, EGG OR AVOCADO 3

THE IMPOSSIBLE BURGER 3

PETALUMA FARMS FRIED CHICKEN 27
Piperade, Brown Butter, Brussel Sprouts
Rainbow Carrots Roasted in Oregano

PRIME 8oz N.Y. 38
Yukon Gold Potato Frites, Chimichurri
Grilled Rapini

SIDES 8

Pommes Puree

Butter, Black Pepper

Seasoned Fries

Hachéd Fine Herbs

Roasted Romanesco

Chili Flakes, Lemon Zest, Sea Salt

Cream Spinach

White Wine, Béchamel

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 HEADS OF LETTUCE 16
Persimmon, Pomegranate, Toasted Pepitas
Pickled Red Onion, Balsamic Vinaigrette

ST. REGIS KALE SALAD 16
Focaccia Crostini, Point Reyes Blue Cheese
Organic York Apple, Avocado
Toasted Pistachio, Caesar Dressing

ADD CHICKEN, SALMON OR PRAWNS 8

CRISPY SKIN ORA KING SALMON 25
Curry Spiced Pumpkin Puree
Shaved Celery, Fennel & Parsley
Black and White Sesame