

## Lobby Lounge Menu

Available Sunday & Monday  
from 2:30 pm to 10:00 pm

### Bar Bites

#### **LAMB SLIDERS 20**

Confit Tomato, Tzatziki Sauce  
Caramelized Balsamic Onion

#### **CRISPY BUTTERMILK CHICKEN 18**

St. Regis Bloody Mary Aioli  
Cherry Peppers, Dill Pickles

#### **TRUFFLE PARMESAN FRIES 10**

#### **CHARCUTERIE BOARD 18**

Selection of 3 Cured Meats, Pâté  
Whole Grain Mustard, Pickled Vegetables  
Dried Fruits, Castlevetrano Olives

### Starters

#### **DUNGENESS CRAB CAKES 22**

Sriracha Aioli, Napa Cabbage Slaw  
Crispy Speck Ham

#### **SOUP OF THE SEASON 12**

Market Inspired Vegetarian Soup

#### **MARINATED KALE SALAD 16**

Grannysmith Apple, Candied Almonds  
Parmesan Cheese, Pomegranate Dressing

#### **ST. REGIS CHOP SALAD 18**

Shaved Romaine Lettuce, Sliced Avocado  
Hearts of Palm, Organic Egg, Chipotle Ranch

#### **CLASSIC CAESAR 16**

Sourdough Croutons, Parmigiano-Reggiano  
Creamy Garlic Parmesan Dressing

#### Salad Enhancements:

**Grilled Sonoma Chicken Breast 8**

**Grilled Gulf Prawns 10**

**Roasted Skuna Bay Salmon 12**

## Sandwiches

*Served with choice of Seasoned Fries,  
Green Salad or House-Made Chips*

### **CERTIFIED ANGUS BEEF BURGER 25**

Toasted Brioche, Aged White Cheddar  
Tarragon Aioli, Red Wine Shallots  
Add Bacon, Egg or Avocado 3

### **GRILLED SONOMA CHICKEN CLUB 22**

Toasted Pain de Mie, Applewood Smoked Bacon  
Tomato, Romaine Lettuce, Classic Aioli

## Entrees

### **SEARED SKUNA BAY SALMON 34**

Saffron Rice, Delta Asparagus  
Heirloom Tomato Capers Relish

### **MARKET SEAFOOD 36**

Seasonal Seafood Selection  
Paired with Fresh Market Produce

### **PENNE POMODORO 26**

Blistered Heirloom Cherry Tomatoes  
Bellwether Farms Ricotta, Fresh Basil

### **ROASTED SONOMA CHICKEN BREAST 26**

Whipped Yukon Gold Potato Puree  
Herb Roasted Wild Mushrooms, Chicken Jus

### **BRANDT FARMS GRILLED PRIME BEEF**

**10oz N.Y. Strip 44 / 8oz Filet Mignon 48**

Roasted Pepper Piperade  
Haricot Verts, Rosemary Beef Jus

## Desserts

### **CARMELIA OPERA CAKE 12**

Hazelnut Crust, Milk Chocolate Mousse Chocolate Glaze,  
Raspberry Coulis

### **SALTED CARAMEL CRÈME BRULÉE 12**

Caramelized Banana, Chocolate Macaron  
California Citrus Marmalade

### **HOUSE-MADE ICE CREAM & SORBET 10**

Ask About Our Daily Selections  
Topped with a Coconut Tuile

### **ARTISAN CHEESE PLATE 16**

Selection of 3 Local Cheeses, Quince Paste  
Black Mission Fig Spread, Toasted Almonds