

# 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*

## **ARTISANAL WOOD SMOKED SALMON 21**

Toasted New York Bagel, Herb Cream Cheese, Shaved Red Onions

## **EGGS BENEDICT 27**

Italian Speck, Buttermilk Biscuit,

Meyer Lemon and Black Truffle Hollandaise

## **POACHED EGGS "A LA RUSSE" 26**

Cured Alaskan Salmon, Brioche,

Caviar, Mousseline Sauce

## **EGGS LANGOUSTINE 26**

Butter Poached Maine Lobster Tail,

Sautéed Spinach, Roasted Garlic, Cardamom

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## SOUP OF THE SEASON 13

Fresh Market Ingredients

## YUZU MARINATED KALE SALAD 16

Sunflower Seeds, Toasted Pecans, Pickled Onions, Shaved Parmesan

ADD CHICKEN, SALMON OR PRAWNS 8

## ST. REGIS CHOP HOUSE SALAD 16

Brioche Crouton, Point Reyes Blue Cheese  
Bacon Lardon, Sliced Avocado, Creamy Ranch

ADD CHICKEN, SALMON OR PRAWNS 8

## CERTIFIED ANGUS BEEF BURGER 22

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

## TEMPURA COD SANDWICH 24

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



## Mother's Day Brunch

### THE CURE ALL 12

Beet & Pomegranate Juice with Lemon, Ginger, Carrot

### TOMATO TART 15

Sliced Swiss & Blue Cheese, Fennel Seed, Basil Buds and Blossoms

### CINNAMON & SUGAR FRENCH TOAST BITES 18

Shared Plate

### FRENCH CREPE 20

Filled with Nutella, Drizzled with Honey, and Powdered With Sugar

### POACHED "EGG-IN-A-HOLE" 21

Sliced Ham, Home-Made Hot Sauce, Scallion



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 \*\*