

DECANTER

AT ST. REGIS

APPETIZERS

MIXED MESCLUN SALAD GF, V	13
<i>Cucumber, kumato tomato, red onion, aged parmesan, lemon vinaigrette</i>	
CLASSIC CAESAR SALAD	14
<i>Parmesan shavings, egg, tomato, creamy Caesar dressing, croutons</i>	
ADD LEMON CHICKEN OR GARLIC ROASTED SHRIMP	8
CHOPPED SEASONAL COBB SALAD GF	16
<i>Romaine, kale, egg, bacon, buttermilk blue, turkey, avocado, dried cherry</i>	
BURRATA MOZZARELLA CHEESE & OVEN DRIED STRAWBERRIES V	17
<i>Arugula, toasted almonds, balsamic, cranberry walnut baguette</i>	
MEDITERRANEAN TRIO V	17
<i>Edamame hummus, tapenade & artichokes, pita bread</i>	
FRITTO MISTO	15
<i>Lightly dusted calamari, popcorn shrimp, cocktail sauce, spicy aioli</i>	
CHILLED WHITE ASPARAGUS VELOUTE V	16
<i>Crouton, EVOO, spring vegetable ricotta crostinis</i>	

SMALL PLATES

SLOWLY ROASTED BEETS SALAD GF, V	12
<i>Beet coulis, candied walnuts, micro greens, champagne vinaigrette</i>	
LIGHTLY SEARED TUNA CARPACCIO DF	16
<i>On bed of finely sliced fennel & arugula, soy mustard dressing</i>	
MACARONI GRATIN	9
<i>Parmesan cheese, bacon jam</i>	
HOUSE MADE COUNTRY PATE DF	9
<i>Mesclun, cornichon, country bread</i>	
MARYLAND STYLE PANKO BATTERED CRAB CAKE SLIDERS	17
<i>Brioche buns, greviche sauce, pickled daikon and edamame</i>	
MAPLE LEAF DUCK SLIDERS	17
<i>Black mission fig jam, arugula, Hudson Valley foie gras marmalade</i>	
KOBE BEEF SLIDERS	15
<i>Romaine, kumato tomato, cheddar cheese, crispy bacon</i>	
SEARED HERITAGE PORK BELLY SLIDERS	13
<i>Soy honey glaze, apple ginger slaw, yuzu ailoli</i>	

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AT ST. REGIS

SELECTION OF THE FINEST CHARCUTERIE & CHEESE

CREATE YOUR OWN PLATE

Served with cranberry walnut baguette, country bread, grain mustard, fig jam, cornichon

PICK 3 FOR \$18

PICK 5 FOR \$28

PICK 7 FOR \$35

CHEESE

*Alpine Grand cru reserve,
Buttermilk blue,
MezzaLuna fontina,
Red Spruce 4 year cheddar,
Vintage Van Gogh gouda,
French brie*

CHARCUTERIE

*18 month Serrano
Salameto
Chorizo
Duck prosciutto
Homemade country pâté*

LIGHT FARE

HUDSON VALLEY DUCK BURGER GROUND WITH FOIE GRAS

Black mission fig jam, arugula, Hudson Valley foie gras marmalade

24

WAGYU BEEF CHEESEBURGER

Bacon, cheddar, French fries

19

QUARTERED TURKEY CLUB SANDWICH

Kumato tomato, bacon, avocado, romaine, red onion, french fries

15

BEER BATTERED CODFISH AND CHIPS

Sauce Tartare

15

SIDE DISHES

FRENCH FRIES GF, V

9

BLACK TRUFFLE & PARMESAN FRENCH FRIES GF, V

11

THE ST. REGIS SIGNATURE AFTRENOON TEA

55

*Served at The St. Regis Lounge daily from 2pm – 5pm
Reservations recommended*

GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS