

DECANTER

AT ST. REGIS

APPETIZERS

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| 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

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| 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> | |

DECANTER

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** 24
Black mission fig jam, arugula, Hudson Valley foie gras marmalade

WAGYU BEEF CHEESEBURGER 19
Bacon, cheddar, French fries

QUARTERED TURKEY CLUB SANDWICH 15
Kumato tomato, bacon, avocado, romaine, red onion, french fries

BEER BATTERED CODFISH AND CHIPS 15
Sauce Tartare

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