

DECANTER

AT ST. REGIS

APPETIZERS

PANKO BREADED MARYLAND CRAB CAKE	23
<i>Homemade cabbage and apple slaw, yuzu pepper aioli</i>	
LIGHTLY SEARED YELLOW FIN TUNA CARPACCIO *	16
<i>On a bed of finely sliced fennel & arugula, soy mustard dressing</i>	
FRITTO MISTO	15
<i>Lightly dusted calamari, popcorn shrimp, cocktail sauce, spicy aioli</i>	
MEDITERRANEAN TRIO V *	17
<i>Edamame hummus, tapenade, artichoke, pita bread</i>	
CHILLED WHITE ASPARAGUS VELOUTE V *	16
<i>Crouton, EVO, spring vegetable ricotta crostinis</i>	
BURRATA MOZZARELLA CHEESE & OVEN DRIED STRAWBERRIES V	17
<i>Arugula, toasted almond, balsamic, cranberry walnut baguette</i>	

SALADS

CHOPPED SEASONAL COBB SALAD	16
<i>Romaine, kale, egg, bacon, buttermilk blue cheese, turkey, avocado, dried cherry</i>	
CLASSIC CAESAR SALAD V *	14
<i>Parmesan shavings, egg, tomato, creamy Caesar dressing, crouton</i>	
ADD LEMON CHICKEN OR GARLIC ROASTED SHRIMP	8
MIXED MESCLUN SALAD GF,V	13
<i>Cucumber, kumato tomato, red onion, aged parmesan, lemon vinaigrette</i>	
ADD LEMON CHICKEN OR GARLIC ROASTED SHRIMP	8

SELECTION OF FINEST CHARCUTERIE & CHEESE

CREATE YOUR OWN PLATE *

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

PICK 3 FOR \$18

18 month aged Serrano
Salameto
Chorizo
Duck prosciutto
Homemade country paté
Alpine Grand cru reserve

PICK 5 FOR \$28

Buttermilk blue
MezzaLuna fontina
Red Spruce 4 year cheddar
Vintage Van Gogh gouda
French brie

PICK 7 FOR \$35

SANDWICHES

MAPLE LEAF FARM DUCK BURGER	24
<i>Black mission fig jam, arugula, Hudson Valley foie gras</i>	
WAGYU BEEF CHEESEBURGER	19
<i>Bacon, cheddar, French fries</i>	
QUARTERED TURKEY CLUB SANDWICH *	15
<i>Kumato tomato, bacon, avocado, romaine, red onion, French fries</i>	

DECANTER

AT ST. REGIS

ENTREES

10 OZ USDA PRIME BLACK ANGUS NY STRIP *	34
<i>French fries, black pepper sauce</i>	
SEARED ORGANIC SALMON GF	32
<i>Broccoli purée, sautéed cauliflower, shiitake mushroom, soy brown butter sauce</i>	
USDA PRIME HALF NY STEAK AND SALAD GF	27
<i>Choice of mix mesclun or Caesar salad</i>	
CASSARECCE PASTA, CREAMY SHELLFISH FUMET	20
<i>Garlic roasted shrimp, cherry tomatoes, broccoli</i>	
LOCAL FARM RAISED CHICKEN BREAST	26
<i>Asparagus, oyster mushroom, chicken jus</i>	
BEER BATTERED CODFISH AND CHIPS	15
<i>Sauce Tartare</i>	
CASSARECCE PASTA V	18
<i>Selection of roasted Amish vegetables</i>	

SIDE DISHES

FRENCH FRIES GF, V	9
BLACK TRUFFLE & PARMESAN FRENCH FRIES GF, V	11
DESSERTS	15

ST. REGIS BLOODY MARY

*Bloody Mary Crème and Gelée with Almond Biscuit,
Bloody Mary Champagne Granite, Tomato-Caviar*

CLASSIC CHOCOLATE DUO

White & dark Valrhona chocolate mousse, fresh raspberry coulis

BARISTA SELECTIONS

FRESHLY BREWED COFFEE	6
CAPPUCCINO, CAFÉ LATTE	7
ESPRESSO / DOUBLE ESPRESSO	6/10
SELECTION OF FINE TEAS & HERBAL INFUSIONS	6

GF- GLUTEN FREE V- VEGETARIAN * GLUTEN FREE OPTION AVAILABLE

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