

DECANTER

AT ST. REGIS

APPETIZERS

PANKO BREADED MARYLAND CRAB CAKE <i>Homemade cabbage and apple slaw, yuzu pepper aioli</i>	23
LIGHTLY SEARED SESAME YELLOW FIN TUNA* <i>On a bed of finely sliced fennel & arugula, soy mustard dressing</i>	16
DUO OF HUMMUS V <i>Roasted Garlic, Piquillo hummus and pita bread</i>	17
GINGER BUTTERNUT SQUASH BISQUE <i>Sage, crouton, Cinnamon & Ginger Cream</i>	15
BURRATA MOZZARELLA CHEESE & MORELLO CHERRIES V <i>Arugula, toasted almond, balsamic</i>	17
BOILED SPANISH OCTOPUS GALICIAN STYLE <i>Sauteed Brussels sprouts, confit Yukon potatoes, garlic saffron aioli, sweet paprika</i>	15

SALADS

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

PICK 5 FOR \$28

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

PICK 7 FOR \$35

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SANDWICHES

WAGYU BEEF CHEESEBURGER <i>Bacon, cheddar, French fries</i>	19
QUARTERED TURKEY CLUB SANDWICH * <i>Kumato tomato, bacon, avocado, romaine, red onion, French fries</i>	15

ENTREES

10 OZ USDA PRIME BLACK ANGUS NY STRIP * <i>Cauliflower Puree, Choice of Bordelaise, Peppercorn</i>	34
SEARED ORGANIC HALIBUT GF <i>Spinach, sautéed cauliflower, shiitake mushroom, soy brown butter sauce</i>	32
AMISH VEGETABLE PASTA <i>Oyster mushroom, Sundried Tomatoes, Artichokes</i>	20
LOCAL FARM RAISED CHICKEN BREAST <i>Amish Vegetables, Chicken Mushroom jus</i>	26
CREAMY RISOTTO WITH SAUTÉED LOCAL MUSHROOMS GF <i>Arugula pesto, Sunny Side up egg, Serrano ham, wilted arugula</i>	20
BEER BATTERED CODFISH AND CHIPS <i>Sauce Tartare</i>	15

SIDE DISHES

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

DESSERTS	14
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CITRON

Citrus Crust, Meyer Lemon Curd, Fennel Marmalade, Yuzu Ice Cream

YOGURT PANNA COTTA

Micro Sponge, Poached Pear Salad and Caramelized Hazelnut

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