THE REGAL ROOM

SIP ~ SAVOR ~ INDULGE

Kitchen

BEEF TARTARE 16
Diced Top Sirloin tossed in a Dijon
Shallot Sauce, Microgreens, Sliced Baguette

ROAST CHICKEN & GRUYÈRE PRESS 14
Thinly Sliced Roasted Chicken Breast, Gournay Cheese,
Apricot Jam, Gruyere and Arugula on Toasted
Baguette served with Grain Mustard and Cornichons

BUTCHER'S BOARD 19
Local Ham and Bacon Wrapped Pork Tenderloin with
Hot Honey Butter, Grain Mustard, Cornichon
Enhance with a duo of artisan cheeses +$6

CRAB DIP 17
Lump Crab Meat, Seasoned Crumb Topping, Butter Crackers

CHICKEN PESTO FLATBREAD
single- 8 double- 16
Grilled Chicken, Mozzarella, Provolone, Sun-Dried Tomato,
Basil Pesto, And Oregano On Toasted Focaccia

GARLIC TOMATO FLATBREAD
single- 8 double- 16
Garlic Gournay Cheese, Roasted Red Tomato, Speck, Shallot,
Red Chili Flake, Balsamic Glaze Drizzle On Toasted Focaccia

Dessert

CHOCOLATE RASPBERRY CAKE PARFAIT 10
Chambord Soaked Chocolate Cake Layered with Cream and
Vanilla Bean Toasted Meringue