

# grill

## BRUNCH

### THE RED SNAPPER 17

Belvedere Vodka & Our Signature St. Regis Bloody Mary Mix

### CLASSIC MIMOSA 17

Freshly Squeezed Orange Juice with Sparkling Wine

### CONTINENTAL 29

Selection of House Baked Croissants, Muffins, Pain Au Chocolat, Mini Danishes

*Served with choice of Fonte St. Regis*

*"Bin 125" Coffee or Tealeaves Teas*

### BLACK TRUFFLE FRITTATA 22\*

Organic Petaluma Farmed Eggs, Prosciutto, Mixed Mushrooms,

Celery Root, Roasted Fingerling Potatoes, Frisée Salad

*Choice of Toast*

### ORGANIC PETALUMA FARMED EGGS ANY STYLE 20\*

Served with Roasted Fingerling Potatoes

*Choice of Applewood Smoked Bacon, Maple Pork Sausage,*

*Chicken Apple Sausage or Grilled Artisanal Ham*

*Choice of Toast*

### CHEF'S OMELET OF THE DAY 20\*

Organic Petaluma Farmed Eggs

Served with Roasted Fingerling Potatoes

*Choice of Toast*

### BREAKFAST PANINI 21\*

Organic Petaluma Farmed Eggs, Baby Spinach,

Shaved "La Quercia" Prosciutto Ham,

Humboldt Fog Goat Cheese

### ARTISANAL WOOD SMOKED SALMON 21\*

Toasted New York Bagel, Herb Cream Cheese,

Shaved Red Onions

### BRIOCHE FRENCH TOAST 20

Sugarman Maple Syrup, Fromage Blanc,

House-Made Seasonal Fruit Marmalade

## CHEF'S SIGNATURE SELECTIONS

### POACHED EGGS "A LA RUSSE" 24

Cured Alaskan Salmon, Brioche, Caviar,

Mousseline Sauce

### EGGS BENEDICT 24

Italian Speck, Buttermilk Biscuit,

Meyer Lemon and Black Truffle Hollandaise

### CAULIFLOWER SOUP\* 13

Smoked Gouda, Focaccia Croutons, Curry Oil Drizzle

### GARLIC MARINATED KALE SALAD\* 13

Shaved Fennel, Crispy Quinoa, Green Apple,

Cranberries, Apple Cider Garlic Dressing

### LITTLE GEM CAESAR SALAD\* 14

Grilled Prawns, Croutons, Lime Caesar Dressing

### ORGANIC GRASS FED BEEF BURGER\* 24

Caramelized Onion, Cheddar Cheese

*Served with choice of Green Salad or French Fries*

*Add Bacon or Avocado 3*

### FRANCK'S PORCHETTA SANDWICH 21

Almonds Gremolata, Caramelized Onions, Lemon Caper Aioli

*Served with choice of Green Salad or French Fries*

### CRISPY SKIN SEARED SALMON\* 29

Winter Squash & Eggplant Ratatouille, Sunchoke Chips

### EXECUTIVE CHEF FRANCK DESPLECHIN

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICES. THIS SYMBOL \* DENOTES MENU OPTIONS THAT ARE, OR CAN  
BE PREPARED GLUTEN FREE, PLEASE BE AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT.  
PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.

\*\* PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 18% SERVICE CHARGE \*\*