

grill

Lunch

ENTRÉES

CRISPY FISH SANDWICH 24
Dill Beer Batter, Cabbage Slaw, Tartar Sauce
Served with choice of Green Salad or French Fries

THE CHICKEN FAJITA PANINI 21
Spice Rubbed Chicken, Sautéed Onion,
Chimichurri, Bell Peppers, Monterey Jack Cheese
Served with choice of Green Salad or French Fries

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

MUSSELS MARINIÈRE FRICASSÉE* 19
Shallots, Napa Valley Chardonnay
Served with Tarragon Fries

CRISPY SKIN SEARED SALMON* 29
Winter Squash & Eggplant Ratatouille, Sunchoke Chips

NICOISE SALAD* 23
Haricot Vert, Olives, Cherry Tomatoes, Purple Potatoes,
Seared Ahi Tuna, Eggs, Lemon Vinaigrette

YUKON POTATO GNOCCHI 19
Brussel Sprouts, Bell Peppers, Mushrooms, Beurre Blanc

GRILLED CHICKEN BREAST* 29
Garlic Mashed Potatoes, Roasted Brussel Sprouts,
Black Truffle Chicken Jus

STARTERS

CAULIFLOWER SOUP 13
Smoked Gouda, Focaccia Croutons,
Curry Oil Drizzle

BEET & POMEGRANATE SALAD 14
Toasted Pine Nuts, Laura Chenel Goat Cheese,
Balsamic Citrus Dressing

GARLIC MARINATED KALE SALAD* 13
Shaved Fennel, Crispy Quinoa, Green Apple,
Cranberries, Apple Cider Garlic Dressing

PORTOBELLO MUSHROOM FRIES 13
Smoked Maldon Sea Salt, Cilantro Yogurt Sauce

LITTLE GEM CAESAR SALAD* 14
Grilled Prawns, Croutons, Lime Caesar Dressing

FOREST MUSHROOM & ONION QUICHE 16
Chive Savory Custard, Gruyere Cheese,
Frisée Salad

D.D.'S STEAK TARTARE* 16
Germain-Robin Craft Brandy, Cornichons,
Quail Egg, Sourdough Bread, Mache Lettuce

POWER LUNCH

TWO COURSE 35

THREE COURSE 42

Choice of Starter

Garlic Marinated Kale Salad*

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Cauliflower Soup

Choice of Entrée

Nicoise Salad*

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Crispy Fish Sandwich

~
Grilled Chicken Breast*

Choice of Dessert

Carrot Cake

~
Chocolate Crème Caramel

Enjoy a glass of wine with your entrée 10

SIDES

French Fries 7

Mashed Potatoes 7

Winter Squash Ratatouille 7

Roasted Brussel Sprouts 7

Mixed Greens 7

BEVERAGES

Iced Tea 7

Arnold Palmer 7

Lemonade 7

Soft Drinks 7

Fonte St. Regis Micro-Roasted Iced Coffee 8

Selection of Tealeaves Teas 8

English Breakfast

Earl Grey

St. Regis Blend

Organic Green

Moroccan Mint

Chamomile

Decaffeinated English Breakfast

Our menu, created by Executive Chef Franck Desplechin, is home to a seasonal selection of the freshest and mostly regional ingredients, prepared with simplicity.

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 **