

# grill

## THE RED SNAPPER 17

BELVEDERE VODKA & OUR SIGNATURE ST. REGIS BLOODY MARY MIX

## CLASSIC MIMOSA 17

FRESHLY SQUEEZED ORANGE JUICE WITH SPARKLING WINE

## MOET & CHANDON BRUT IMPERIAL 20

WELL-BALANCED, LOVELY TEXTURE WITH A FIRM BACKBONE OF JUICY ACIDITY

## CONTINENTAL 29

CHOICE OF FRESHLY SQUEEZED ORANGE JUICE OR ORGANIC JUICE OF THE DAY,  
HAND-CRAFTED PASTRIES, HOUSE-BAKED CROISSANTS, LOW FAT BRAN OR FRUIT  
MUFFINS, FRESHLY BREWED FONTE ST. REGIS “BIN 125” COFFEE OR “T” BRAND  
TEAS

## BAKER’S BASKET FOR THE TABLE 14

SELECTION OF HOUSE BAKED CROISSANTS, PAIN AU CHOCOLAT,  
FRENCH BAGUETTES, CINNAMON ROLL

## BLACK TRUFFLE FRITTATA 22 \*

FRESHLY CRACKED PETALUMA FARMED EGGS, PROSCIUTTO, MIXED  
MUSHROOMS, CELERY ROOT, FRISÉE SALAD, FINGERLING POTATOES AND  
BLACK TRUFFLE DRESSING

## PETALUMA FARMED ORGANIC EGGS ANY STYLE 20 \*

CHOICE OF EDEN FARMS APPLEWOOD SMOKED BACON, VANDE ROSE FARMS  
MAPLE PORK SAUSAGE, APPLE CHICKEN SAUSAGE OR GRILLED EDEN FARMS  
ARTISAN HAM, AND BREAKFAST POTATOES

## CHEF’S OMELET OF THE DAY 20 \*

PETALUMA FARM FRESH EGGS, BREAKFAST POTATOES  
AND YOUR CHOICE OF BREAD

## BREAKFAST PANINI 21 \*

CREAMY PETALUMA FARMED FRESH EGGS, BABY SPINACH,  
SHAVED “LA QUERCIA” PROSCIUTTO HAM, GOAT CHEESE

## GÉRARD & DOMINIQUE SMOKED SALMON 21 \*

TOASTED BAGEL AND CREAM CHEESE

## CHEF’S SIGNATURE SELECTION

### POACHED EGGS “A LA RUSSE” 24

CURED ALASKAN SALMON, BRIOCHE,  
CAVIAR, MOUSSELINE SAUCE

### EGGS BENEDICT 24

HOBBS SPECK, HOUSE MADE BUTTERMILK BISCUIT,  
MEYER LEMON TRUFFLE HOLLANDAISE

## BUTTERMILK PANCAKES 20 \*

MAPLE SYRUP AND ORGANIC CITRUS BUTTER

## BRIOCHE FRENCH TOAST 20

FROMAGE BLANC AND HOUSEMADE SEASONAL FRUIT MARMALADE

## 125 THIRD STREET CLUB SANDWICH 24 \*

FRESH DUNGENESS CRAB MEAT, CELERY RÉMOULADE, BIBB LETTUCE,  
GREEN APPLE AND PINK PEPPERCORN AÏOLI,  
SERVED ON SOURDOUGH TOAST

## ORGANIC PRIME BEEF BURGER 26 \*

CARAMELIZED ONION, CHEDDAR CHEESE  
ADD BACON OR AVOCADO 3

## ST. REGIS CHOP SALAD 24

GRILLED FULTON VALLEY CHICKEN, PT. REYES BLUE CHEESE, HAAS AVOCADO,  
HEARTS OF PALM, ORGANIC EGG, CHIPOTLE RANCH DRESSING

# ST. REGIS

SAN FRANCISCO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICE.

\*DENOTES ITEM THAT CAN BE PREPARED GLUTEN FREE

EXECUTIVE CHEF FRANCK DESPLECHIN

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MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICE.  
\*DENOTES ITEM THAT CAN BE PREPARED GLUTEN FREE