

grill

THE RED SNAPPER 16.50

Belvedere Vodka & Our Signature St. Regis Bloody Mary Mix

CLASSIC MIMOSA 16.50

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

SOUP OF THE SEASON 13

Fresh Market Ingredients

YUZU MARINATED KALE SALAD* 16

Sunflower Seeds, Toasted Pecans, Pickled Onions, Shaved Parmesan

Add Chicken, Salmon, Prawns or Steak 8

ST. REGIS CHOP HOUSE SALAD 23

Grilled Chicken Breast, Hearts of Palm, Avocado, Point Reyes Blue Cheese,

Tarragon, Tomato, Champagne Vinaigrette

CERTIFIED ANGUS BEEF BURGER* 22

Toasted Brioche, Petaluma Wagon Wheel Cheese,

Tarragon Aioli, Red Wine Shallot Compote

Served with choice of Hand-Cut Fries, Green Salad or House-Made Chips

Add Bacon, Avocado or Egg 3

TEMPURA COD SANDWICH 24

Asian Cabbage Slaw, Gribiche Sauce

Served with choice of Hand-Cut Fries, Green Salad or House-Made Chips

CRISPY SKIN ORA KING SALMON* 25

Haricot Vert, Olives, Cherry Tomatoes, Purple Potatoes, Lemon Vinaigrette

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 **