

grill

Lunch

Our culinary team presents approachable and contemporary fare featuring re-imagined classics.
Menu items incorporate locally-sourced seasonal ingredients,
with a minimalistic approach to preparation.

STARTERS

SOUP OF THE SEASON 13
Fresh Market Ingredients

SAN DANIELE PROSCIUTTO 16
Arugula, Fried Capers, Pecorino,
Mustard Aioli

MUSSELS MARINIÈRE FRICASSÉE & FRITES 18
Shallots, Napa Valley Chardonnay

HAWAIIAN AHI TUNA POKE 16
Wakame, Sesame Seeds, Scallions,
Ponzu Sauce, Taro Chips

ENTRÉES

TEMPURA COD SANDWICH 24
Asian Cabbage Slaw, Gribiche Sauce
*Served with choice of Hand-Cut Fries,
Green Salad or House-Made Chips*

GRILLED PORTOBELLO PANINI 20
Scamorza Cheese, Vine Ripe Tomato,
Romaine, Garlic Aioli
*Served with choice of Hand-Cut Fries,
Green Salad or House-Made Chips*

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, EGG OR AVOCADO 3

SEARED CALIFORNIA WHITE SEABASS 28
White Corn Succotash, Gypsy Peppers,
Piquillo Foam

BUTTERNUT SQUASH RAVIOLI 19
Roasted Chestnut, Sage, Brown Butter

**GRILLED ORGANIC PETALUMA FARMS
CHICKEN BREAST 27**
Fresh Corn Polenta, Marjoram,
Roasted Root Vegetables, Chicken Veloute

GRILLED FLAT IRON STEAK 29
Rooftop Honey Glazed Carrots, Olive Gremolata,
Cauliflower Mousseline, Bordelaise

SIDES

House-Made Chips 7
Hand-Cut Kennebec Fries 7
Fresh Corn Polenta 7
Roasted Root Vegetables 6
Green Salad 6

BEVERAGES

Iced Tea 7
Arnold Palmer 7
Lemonade 7
Soft Drinks 7
Iced Coffee 8
Fonte St. Regis Micro-Roasted Coffee 8
Selection of Tealeaves Teas 8
English Breakfast
Earl Grey
St. Regis Blend
Organic Green
Chamomile

GRILL CLASSICS

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,
Tarragon, Point Reyes Blue Cheese, Tomato,
Champagne Vinaigrette

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 **

DESSERTS

ARTISANAL ICE CREAM OR SORBET 9

Daily Selection
Topped with a Coconut Tuile

CARMELIA OPERA CAKE 11

Hazelnut Crust, Milk Chocolate Mousse, Raspberry Coulis

MAPLE PANNA COTTA 10

Rooftop Honey, Grapefruit Segments, Earl Gray Tea Cake

BLACK SESAME SEED CHEESECAKE 11

Graham Cracker Crust, Orange Marmalade, Blackberry

“BEST OF THE SEASON”

BAY AREA CHEESE SELECTION 18

Quince Paste, Mission Fig Spread,
Artisanal Breads, Marcona Almonds,
St. Regis Rooftop Honey

BEVERAGES

FONTÉ ST. REGIS BLEND MICRO ROASTED COFFEE 7

SELECTION OF TEALEAVES TEAS 7

Organic Breakfast, Flowery Earl Grey, St. Regis Blend,
Organic Health & Well Being Green, Moroccan Mint,
Chamomile, Decaf English Breakfast

ESPRESSO 8

CAPPUCCINO, CAFÉ LATTE 9

VALRHONA BITTERSWEET HOT CHOCOLATE 8

FEVER TREE GINGER ALE, TONIC, SODA 7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS WE PRIDE OURSELVES IN PROVIDING GLUTEN-FREE MENU CHOICES. WE ENDEAVOR TO CAREFULLY PREPARE THOSE MEALS TO ACCOMMODATE A GLUTEN-FREE DIET. PLEASE BE AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN OR TRACES OF GLUTEN ARE PRESENT. PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.