

# grill

## Lunch

### ENTRÉES

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

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

HANDCRAFTED BEEF BURGER\* 24  
Caramelized Onion, Swiss Cheese, Brioche Bun, Artichoke Basil Aioli  
*Served with choice of Green Salad or Hand Cut Fries*  
*Add Bacon or Avocado* 3

ROASTED SHRIMP PO BOY SANDWICH 21  
Roasted Shrimp, Romaine Lettuce, Roma Tomato, Smoked Bacon,  
Rémoulade Sauce  
*Served with choice of Green Salad or Hand Cut Fries*

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

SEARED ORA KING SALMON\* 29  
Wild Mushroom Pilaf, Fava Beans, Duxelles Beurre Blanc

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

YUKON POTATO GNOCCHI 19  
Fava Beans, Asparagus, Mushrooms, Beurre Blanc

GRILLED CHICKEN BREAST\* 29  
Garlic Mashed Potatoes, Asparagus,  
Black Truffle Chicken Jus

8oz HANGER STEAK\* 34  
Balsamic Roasted Shallots, Hand Cut Fries,  
Garlic and Parsley Butter

### STARTERS

SPLIT PEA SOUP 13  
Parmesan, Focaccia Croutons,  
Chili Oil, Pea Shoots

SPRING WEDGE SALAD 14  
Bacon, Avocado, Cherry Tomatoes, Chopped Egg,  
Blue Cheese Dressing

GARLIC MARINATED KALE SALAD\* 13  
Shaved Fennel, Crispy Quinoa, Pink Lady Apples,  
Strawberries, Apple Cider Garlic Dressing

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

LITTLE GEM CAESAR SALAD\* 16  
Sourdough Croutons, Lime Caesar Dressing  
*Choice of Grilled Prawns or Chicken Breast*

FOREST MUSHROOM & ONION QUICHE 16  
Savory Chive 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 29

THREE COURSE 35

*Choice of Starter*

Garlic Marinated Kale Salad\*

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Split Pea Soup

*Choice of Entrée*

Nicoise Salad\*

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Crispy Fish Sandwich

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Grilled Chicken Breast\*

*Choice of Dessert*

Coconut Panna Cotta

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White Chocolate Cheesecake

*Enjoy a glass of wine with your entrée 10*

### SIDES

Hand Cut Fries 7

Mashed Potatoes 7

Wild Mushroom Pilaf 7

Garlic Sautéed Asparagus 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 offerings, crafted by Executive Chef Franck Desplechin, represent the freshest and finest foods available from the San Francisco Bay area and Northern California.

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 \*\*