

DINNER MENU

Served daily from
5:00 PM to 11:00 PM
Spring / Summer 2016

THE
REGENCY
BAR & GRILL

PLEASE ADVISE US OF
ANY FOOD ALLERGIES

Consuming raw or undercooked meats,
seafood, shellfish may increase your
risk of foodborne illness, especially if
you have certain medical conditions.

TO SHARE

CHARCUTERIE <i>Prosciutto, Soppressata, Salami, Whole Grain Mustard</i> 25.	FARMER’S CHEESE <i>Goat Cheese Ricotta, Sheep’s Milk Feta, Aged Cheddar, Fruit Jam</i> 24.
SHRIMP COCKTAIL <i>Horseradish Cocktail Sauce</i> 26.	CRAB CAKES <i>Lemon Aioli</i> 28.
LITTLENECK CLAMS <i>“Oregonata”</i> 23.	HUMMUS <i>Pita Bread, Roasted Chickpeas, Olives</i> 21.
RBG FRIES <i>House Ketchup, Aioli</i> 15.	MINI CORNED BEEF REUBENS <i>1000 Island, Rye</i> 19.

TO START

ASPARAGUS	19.
<i>Prosciutto, Cashews, Lemon Vinaigrette</i>	
BEEFSTEAK TOMATOES	18.
<i>Shallots, Balsamic, Olive Oil</i>	
CLASSIC TOMATO SOUP	17.
<i>Mini Grilled Cheese</i>	
HOUSE SALAD	20.
<i>Baby Head Lettuce, Cheddar, Apple-Thyme Dressing</i>	
PRINCE EDWARD ISLAND MUSSELS	21.
<i>Brooklyn Lager, Pepperoni Crisp</i>	



We are proud to source our menu from local and sustainable partners, including:

BLUE MOON ACRES: Allentown, PA
GRIGGSTOWN QUAIL FARM: Princeton, NJ
VALLEY SHEPHERD CREAMERY: Long Valley, NJ
KINGS CREAMERY: Lancaster, PA
CASTLE VALLEY MILLS: Bucks Co., PA

ALL SHELLFISH IS MSC CERTIFIED AND CAUGHT IN ATLANTIC WATERS

ALL BREADS ARE PRODUCED IN NYC



PLATES

JOAN’S CHOPPED SALAD <i>Romaine, Cage Free Chicken & Egg, Applewood Smoked Bacon, Cheddar, Avocado, Tomato</i> 29.
CLASSIC CAESAR <i>Anchovy Dressing, Herb Crouton, Protein Options</i> 26.
CHICKEN PAILLARD <i>Breaded Cage Free Chicken, Rocket Arugula, Parmesan Dressing</i> 29.
ROASTED BABY CAULIFLOWER <i>Plum Tomato, Almonds, Mushrooms, Soy-Mushroom Cream</i> 26.
RIGATONI POMODORO <i>Fresh Basil, Parmesan Reggiano</i> 28.
BURGER <i>RBG Fries, House Pickles</i> 32.

✕ Executive Chef: CATHERINE MEDRANO ✕

SIMPLY PREPARED

<i>w/ Seasonal Accompaniment</i>	
PRIME BONE-IN RIB EYE (14 OZ).....	58.
BLACK SEA BASS	43.
KING SALMON	42.
CAGE FREE CHICKEN	38.
BERKSHIRE PORK CHOP (12 OZ)...	39.

SIDES

13.

PEA SHOOTS & TENDRILS

STEAMED ASPARAGUS

MUSHROOMS

FRIES

SEA SALT ROASTED POTATOES

SAUCES
5.
BÉARNAISE
CHIMICHURRI
RBG STEAK SAUCE