

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

Prosciutto, Soppressata, Salami, Whole Grain Mustard

25.

CRAB CAKES

Lemon Aioli

28.

SHRIMP COCKTAIL

Horseradish Cocktail Sauce

26.

HUMMUS

Pita Bread, Roasted Chickpeas, Olives

21.

RBG FRIES

House Ketchup, Aioli

15.

MINI CORNED BEEF REUBENS

1000 Island, Rye

19.

FARMER'S CHEESE

Goat Cheese Ricotta, Sheep's Milk Feta, Aged Cheddar, Fruit Jam

24.

TO START

ASPARAGUS 19.

Prosciutto, Cashews, Lemon Vinaigrette

BEEFSTEAK TOMATOES 18.

Shallots, Balsamic, Olive Oil

CLASSIC TOMATO SOUP 17.

Mini Grilled Cheese

HOUSE SALAD 20.

Baby Head Lettuce, Cheddar, Apple-Thyme Dressing

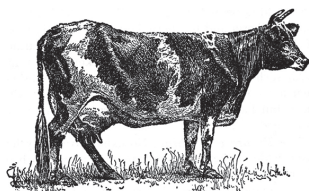


We are proud to source our menu from local and sustainable partners, including:

- 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

Romaine, Cage Free Chicken & Egg, Applewood Smoked Bacon, Cheddar, Avocado, Tomato

29.

CLASSIC CAESAR

Anchovy Dressing, Herb Crouton, Protein Options

26.

CHICKEN PAILLARD

Breaded Cage Free Chicken, Rocket Arugula, Parmesan Dressing

29.

ROASTED BABY CAULIFLOWER

Plum Tomato, Almonds, Mushrooms, Soy-Mushroom Cream

26.

RIGATONI POMODORO

Fresh Basil, Parmesan Reggiano

28.

BURGER

RBG Fries, House Pickles

32.

SIMPLY PREPARED

w/ Seasonal Accompaniment

PRIME BONE-IN RIB EYE (14 OZ) ... 58.

MAHI MAHI 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

× Executive Chef: CATHERINE MEDRANO ×