

Starters

VIRGINIA HAM PÂTÉ
Roasted nut chutney and fig mostarda
nine dollars

REUBEN SPRING ROLLS
Crisp vegetable slaw
eight dollars

JUMBO LUMP CRAB OR SHRIMP COCKTAIL
Lemon and cocktail sauce
fourteen dollars

TRIO OF BRUSCHETTA
Great for sharing. Choose three.
Tomato-mozzarella, Mediterranean medley,
Goat cheese and roasted pepper, and smoked chicken
eleven dollars

TODAY'S SEASONAL SOUP SELECTION
six dollars

Salads and Sandwiches

REGENCY COBB SALAD
Grilled chicken, avocado, bacon lardons, and blue cheese
fourteen dollars

with lobster
nineteen dollars

HEARTS OF ROMAINE
Caesar dressing, Parmigiano-Reggiano cheese, and brioche croutons
ten dollars

with grilled chicken
fourteen dollars

with lump crabmeat
eighteen dollars

RESTORATION PANINI CLUB
Slow-roasted, fresh turkey breast, sugar-cured ham,
Applewood bacon, garden tomatoes,
and herb mayonnaise on toasted brioche
twelve dollars

THE SPA SALAD
Grilled, chopped vegetable salad with sun-dried tomatoes
Sprouts, feta cheese, toasted pine nuts, and chipotle aioli
eleven dollars

Entrées

REGENCY CHICKEN POT PIE
fourteen dollars

MUSTARD-GLAZED SALMON
Virginia ham succotash and tomato-chive butter
sixteen dollars

GRILLED ANGUS SIRLOIN BURGER
Cheddar, Swiss, or blue cheese
thirteen dollars

LOW-CARB ANGUS SIRLOIN BURGER
Lettuce bun, portobello mushrooms, and low-fat cheddar cheese
Vidalia onion marmalade
fourteen dollars

JUMBO LUMP CRAB CAKE
Mixed garden greens and marinated tomatoes
Creole mustard rémoulade
nineteen dollars

DRY-AGED SIRLOIN BAGUETTE
Creamy, roasted fingerling potatoes and tabacco onions
Bourbon-horseradish cream
seventeen dollars

CRISP CHICKEN BREAST SCHNITZEL
Warm fingerling potato and bacon salad
Brown butter and lemon
fourteen dollars

CAVATAPPI PASTA
Topped with three cheeses
eleven dollars

with Edwards country ham
thirteen dollars

with Maine lobster and truffle oil
nineteen dollars

*To assure the dining pleasure of all our guests, please be kind enough
to turn off cellular phones and refrain from smoking.*