

APPETIZERS

CHEESE BOARD

Daily cheese, crostini, raspberry preserve & fig jam

\$15.00

MEAT BOARD

Daily meats, crostini, pickled vegetables, rosemary walnuts, honey almonds

\$16.00

POTATO SKINS

Cheddar & jack cheese, bacon, green onion, sour cream

\$12.50

CALAMARI

Fresh herbs, red onion, lemon pepper aioli

\$14.50

CRISPY PORK BELLY

Onion gastrique, kimchi, frizzled onions

\$14.50

TUNA CRUDO

Olive puree, orange, basil, kimchi

\$15.50

WINGS

Choice of S&P, hot, BBQ, thai, with blue cheese dip

\$15.50

STUFFED YORKSHIRE PUDDINGS

Shaved beef, caramelized onion, red wine jus, horseradish cream

\$14.00

NACHOS

Corn, black bean, jalapeno, tomato, drop peppers, chipotle sour cream, white cheddar sauce, cheese blend
+\$3 Guacamole +\$4 Beef or Chicken

\$18.50

FRIED PICKLES

Chipotle Mayo

\$11.00

FRY TRIO

Onion rings, skinny & yam fries, sweet cayenne dip, garlic aioli

\$12.00

ONION RINGS

Chipotle Mayo

\$10.00

ROSEMARY ONION FRIES

Skinny fries, fried onions, sweet cayenne dip

\$8.00

POUTINE

Skinny fries, cheese curds, gravy

\$9.50

SALADS

HOUSE SALAD

Organic greens, tomato, cucumber, carrots, red onion, sunflower seeds, balsamic vinaigrette

\$11.00

CAESAR SALAD

Romaine, herbed croutons, parmesan, classic caesar dressing

\$11.50

COBB SALAD

Organic greens, avocado, tomato, egg, blue cheese, bacon, grilled chicken, red wine vinaigrette

\$18.00

SANDWICHES

GRILLED CHEESE

Melted cheese trio, onion gastrique, grainy dijon mustard, organic wheat bread

\$13.00

REUBEN

New York style corned beef, sauerkraut, swiss cheese, marble rye, grainy dijon mayo

\$16.50

CLUBHOUSE

Hickory smoked bacon, lettuce, tomato, mayo, organic wheat bread

\$15.50

BEEF DIP

Sautéed mushroom, frizzled onion, swiss cheese, horseradish aioli, jus, filone bun

\$16.00

STEAK SANDWICH

Sautéed mushroom, frizzled onions, filone bun

\$19.00

CHICKEN SANDWICH

Avocado, lettuce, tomato, red onion, jack cheese, brioche bun, grainy dijon mayo

\$15.50

PIZZA

MARGHERITA

Bocconcini, mozzarella, basil, tomato

\$16.50

ITALIA

Mozzarella, napoli salami, salsiccia picante, prosciutto, chiffonade basil

\$17.50

HOUSE MADE BURGERS

Our house ground beef blend is a mix of 100% 'AAA' Chuck and Brisket. Topped with lettuce, tomato, red onion.

On a brioche bun with smoked onion & garlic aioli.

Served with skinny fries.

+\$2 soup, salad or yam fries

+\$3 onion rings, rosemary onion fries

REGIS BURGER

A Classic, formed daily

\$14.00

BACON CHEDDAR

Smoked hickory bacon, medium cheddar cheese

\$16.50

MUSHROOM SWISS

Sautéed mushrooms

\$16.50

BLUE CHEESE

Blue cheese crumble, caramelized onions

\$17.00

ST REGIS ORIGINAL BURGERS

PRAWN BURGER

Citrus slaw, lettuce, red onion, sweet chili sauce, onion bun

\$18.00

GARDEN BURGER

Chickpea, couscous & roasted hazelnut patty, jack cheese, onion gastrique, salsa, grainy dijon mayo, pita bread

\$14.00

MAINS

CHAR SUI PORK RAMEN

Shitake mushroom, broccolini, soy egg, nori

\$17.00

SHITAKE MUSHROOM TAGLIATELLE

Fresh made pasta, shallot, thyme, broccolini, parmesan cheese

\$17.00

SALMON

Kimchi, grilled asparagus, fresh herbs

\$22.00

SHORT RIB

Garlic mashed potato, shallot confit, steamed spinach, red wine jus, frizzled onion

\$21.00

PORK CHOP

Cranberry hazelnut stuffing, green beans, fig jam

\$21.00

FISH & CHIPS

Beer battered cod, house coleslaw, tartar sauce

\$17.50

DESSERT

WARM COOKIE SKILLET

White chocolate chip cookie, shaved dark chocolate, chocolate sauce, vanilla bean ice cream

\$10.00

CHEESECAKE

Whipped cream, fresh berries, chocolate sauce

\$9.00

CHOCOLATE TORTE

Chocolate & caramel sauce, fresh berries, gluten free

\$10.00

MARIO'S GELATO

Vanilla bean, fresh berries, caramel sauce

\$8.00



THE
ST. REGIS
BAR & GRILL