

THANKSGIVING

Thursday, November 22nd  
3:00 PM to 11:00 PM  
2018

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

RBG HOUSE SALAD

Baby Head Lettuce, Cheddar, Apple-Thyme Dressing  
20.

ROASTED BUTTERNUT SQUASH SOUP

Crème Fraîche, Tableside Nutmeg Dusting  
17.

CRAB CAKES

Lemon Aioli  
28.

SHRIMP COCKTAIL

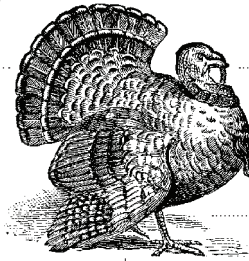
Horseradish Cocktail Sauce  
26.

CLASSIC CAESAR

Anchovy Dressing, Herb Crouton, Protein Options  
26.

CHARCUTERIE

Prosciutto, Soppressata, Speck, Whole Grain Mustard  
25.



FARMER'S CHEESE

Beecher's Private Reserve Cheddar, NY Kunik, Vermont Bijou, Fig Jam, Grilled Bread  
26.

PLATES

JOAN'S CHOPPED SALAD ..... 29.

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

ROASTED BABY CAULIFLOWER ... 26.

Oven Roasted Plum Tomatoes,  
Raw Almonds, Sautéed Mushrooms,  
Rosemary Parsnip Purée

RIGATONI BOLOGNESE ..... 28.  
OR POMODORO

SIDES

13.

CRISPY  
BRUSSELS SPROUTS  
STEAMED ASPARAGUS

CARAMELIZED  
MUSHROOMS

FRIES  
Sage, Black Pepper,  
Parmigiana or Plain

SEA SALT  
ROASTED POTATOES

THANKSGIVING  
FEAST

BOURBON RED HERITAGE BREED  
TURKEY AND ALL THE TRIMMINGS  
LIGHT & DARK MEAT W/ BONE GRAVY

Plus the Following Accompaniments:

CRANBERRY APPLE STUFFING  
MASHED YUKON GOLD POTATOES  
NEW YORK STATE MAPLE  
GLAZED SWEET POTATOES  
CRISPY BRUSSELS SPROUTS  
BUTTERED GREEN BEANS

45.

BRAISED LAMB BELLY ... 45.

Castle Valley Mills Soft Corn Polenta,  
Balsamic Pearl Onions, Vermouth Jus

PECAN PIE ... 15.

Dark Chocolate Sauce

WARM PUMPKIN BREAD ... 15.

Salted Caramel Ice Cream, Spiced Walnuts

SIMPLY PREPARED

w/ Seasonal Accompaniment

NY STRIP STEAK ..... 48.  
DAY BOAT COD PERSILLADE ..... 43.  
KING SALMON ..... 42.  
CAGE FREE CHICKEN BREAST ... 38.  
BERKSHIRE PORK CHOP ..... 39.

SAUCES

5.

BÉARNAISE  
CHIMICHURRI  
ROASTED GARLIC BUTTER  
RBG STEAK SAUCE

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

ALL BREADS ARE PRODUCED IN NYC