

DINNER MENU

Served daily from
5:00 PM to 11:00 PM

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

MEDITERRANEAN PLATE

Raw Vegetables, Dolmas, Toasted Naan Bread

21.

SHRIMP COCKTAIL

Horseradish Cocktail Sauce

29.

VEAL MEATBALLS

Chunky Tomato Sauce, Grilled Chardonnay Bread

17.

CRAB ROLLS

Jumbo Lump Crab, Spicy Mayo, Brioche Bun, RBG Fries

30.

PRIME SKIRT STEAK SKEWERS

Blistered Shishito Peppers, Housemade BBQ Sauce

23.

CHARCUTERIE

Prosciutto, Soppressata, Speck, Whole Grain Mustard

25.

PORCINI TRUFFLE PIZZA

Fresh Mozzarella, Pecorino Romano, Porcini, Truffle Oil

23.

FARMER'S CHEESE

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

26.

DIAVOLA PIZZA

Fresh Mozzarella, Pomodoro San Marzano,
Ndjuda, Spicy Soppressata

23.

LIGHTER FARE

CLASSIC CAESAR 26.

Anchovy Dressing, Herb Crouton,
Protein Options

JOAN'S CHOPPED SALAD 29.

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

CHICKEN PAILLARD 29.

Choice of Breaded or Grilled Cage
Free Chicken, Rocket Arugula,
Parmesan Dressing

PRIME SKIRT STEAK SALAD ... 30.

Romaine Wedge, Balsamic
Vinaigrette, Blue Cheese

SQUASH SALAD 27.

Seasonal Squash, Kale, Farro,
Feta Cheese, Red Berry Vinaigrette

HOUSE SALAD 20.

Baby Head Lettuce, Cheddar,
Apple-Thyme Dressing

CLASSIC TOMATO SOUP 17.

Mini Grilled Cheese

PLATES

NEW YORK STRIP ... 49.

Hen of the Woods Mushrooms, Olive Oil
Smashed Fingerling Potatoes, RGB Steak Sauce

ROASTED BABY CAULIFLOWER ... 26.

Plum Tomato, Almonds, Mushrooms,
Soy-Mushroom Cream

RIGATONI POMODORO ... 31.

Chunky Rataouille, Fresh Basil,
Parmesan Reggiano

TEA POACHED SALMON ... 42.

Quinoa Pilaf

BURGER ... 32.

RBG Fries, House Pickles

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
OR CAUGHT IN ATLANTIC WATERS

ALL BREADS ARE PRODUCED IN NYC

SIMPLY PREPARED

w/Seasonal Accompaniment

PRIME BONE-IN RIB EYE 58.

CAGE FREE CHICKEN 38.

BRONZINI 41.

BERKSHIRE PORK CHOP (12 OZ) 39.

SIDES

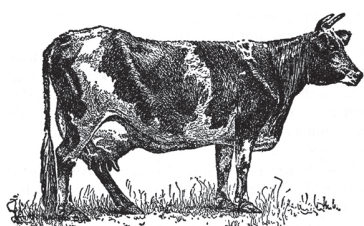
14.

CRISPY BRUSSELS
SPROUTS
STEAMED ASPARAGUS
PAN ROASTED
WILD MUSHROOMS
RBG FRIES
SEA SALT
ROASTED POTATOES

SAUCES

5.

BÉARNAISE
CHIMICHURRI
RBG STEAK SAUCE



× Executive Chef: CATHERINE MEDRANO ×