

EASTER MENU

Sunday, April 12th
7:00 AM to 3:00 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.

COCKTAILS

COLD BREW OLD FASHIONED

Hudson Baby Bourbon, Demerara Syrup, Angostura
Bitters, Orange Bitters, For Five* Cold Brew Coffee

24.

REGENCY BLOODY MARY

Ketel One Citreon, House Made
Bloody Mary Mix

24.

MIMOSA/BELLINI

Pommery Champagne with your choice of
Orange or White Pear

24.

Alcoholic beverages will not be served between the hours of 4:00 AM to 8:00 AM Monday through Saturday and 4:00 AM to 10:00 AM on Sunday.

SALADS

CAPRESE SALAD 27.

Vine Ripe Tomatoes, Fresh Mozzarella,
Basil, Pesto, Toasted Pine Nuts

CLASSIC CHOPPED CAESAR 26.

White Anchovy Dressing, Herb Crouton
Add:

6 oz Cage Free Chicken 10.

7 oz NY Strip Steak 15.

5 oz Salmon 15.

3 Poached Shrimp 15.

JOAN'S CHOPPED 29.

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

CHICKEN PAILLARD SALAD 29.

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

SIDES

10.

APPLEWOOD
SMOKED BACON

FRUIT

CHICKEN APPLE SAUSAGE

CANADIAN BACON

TOAST

13.

STEAMED ASPARAGUS
FRENCH FRIES

HERB-ROASTED
POTATOES

BREAKFAST

CAGE FREE EGGS ANY STYLE ... 25.

Herb-Roasted Potatoes, Toast and
Applewood Smoked Bacon, Ham or Sausage

CAGE FREE 3-EGG OMELETTE ... 26.

Choice of 3 (\$3 each additional):

Feta, Cheddar, Swiss, Goat Cheese, Mushrooms,
Onions, Spinach, Canadian Bacon, Tomatoes, Toast

(EGG WHITES AVAILABLE)

CLASSIC EGGS BENEDICT ... 27.

Poached Cage Free Eggs, English Muffin, Canadian
Bacon, Hollandaise

SMOKED SALMON BENEDICT ... 28. Poached

Cage Free Eggs, Smoked Salmon, Hollandaise,
Salmon Roe

LOBSTER BENEDICT ... 28.

Butter Poached Lobster, Marinated Tomatoes,
Poached Eggs, Chili Hollandaise, Arugula

AVOCADO TOAST ... 16.

Cream Cheese Dill Spread, Chardonnay Bread

ADD SMOKED SALMON ... 12.

PANCAKES ... 22.

Classic Buttermilk, Blueberry or Banana Walnut

SMOKED SALMON PLATTER ... 27.

Toasted Ess-a-Bagel*, Cream Cheese,
Sliced Tomatoes, Capers

FROM the SEA



SHRIMP COCKTAIL ... 26.

Horseradish Cocktail Sauce

SOUPS &
SANDWICHES

UPPER EAST SIDE CLUB 26.

House Roasted & Hand-Carved Turkey,
Applewood Smoked Bacon, Mayo,
RBG Fries, Housemade Pickles

TUNA SALAD SANDWICH 30.

Artichoke, Spinach, Dill, Citrus, Dijon,
Rye, RBG Fries, Housemade Pickles

CLASSIC TOMATO SOUP 17.

Mini Grilled Cheese

CORN CHOWDER 17.

Corn, Red Bell Pepper, Green Beans, Basil

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

*Flavor by Loews Hotels Partner

Executive Chef: XAVIER PEREZ