



A Legacy of Celebration

Napoleon Bonaparte once proclaimed on champagne, “in victory, one deserves it and in defeat, one needs it!”

The St. Regis has long shared Bonaparte’s passion for the iconic beverage, served with grandeur during our signature champagne sabering ceremony.

“The” Mrs. Astor, matriarch of The St. Regis, would gather friends and family for a champagne toast at The St. Regis New York to mark the transition from day to evening.

Champagne & Sparkling Wine by the Glass

Roedere Estate Brut, Anderson Valley, CA	17
Moet et Chandon, Brut, Champagne, FR, NV	25
Veuve Clicquot, Brut, Champagne, FR, NV	27
Ruinart, Rosé, Brut, Champagne, FR, NV	32
Dom Perignon, Brut, Champagne, FR, 2006	50

White Wine

Jermann, Pino Grigio, Friuli-Venezia Giulia, IT	18
St Supery Sauvignon Blanc, Napa Valley, CA	17
Christian Lauerjat, Sancerre, France, 2015	19
Jordan Vineyard & Winery, Chardonnay, CA	22
Cakebread Cellars, Chardonnay, Napa Valley, CA	25.

Rosé Wine

Chateau Miraval, Cotes De Provence, FR	16
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Red Wine

The 75 Wine Company, “The Sum”, CA	17
Alta Vista, Malbec, “Estate”, Mendoza, AR	18
David Bruce, Pinot Noir, Sonoma County, CA	21
Duckhorn, Merlot, Napa Valley, CA	20
The Prisoner, “Cuttings”, Cabernet Sauvignon, CA	25

The Classics

“Capitol Mary” Chicken Drumettes | vermouth hot sauce, pepperoncini 14

Point Judith Calamari | chorizo, braised artichokes, piquillo pepper, aioli 16

Moules Frites | PEI mussels, leeks, garlic, Pernod, shoestring fries 15

Cheese & Charcuterie | chef's selection curated daily 32

Lobster Salad | preserved lemon, granny smith apple, champagne 29

Tuna Tartare | date purée, citrus pepper, pistachio, mint, quail egg 14

Soup of the Day | chef's daily selection 11

Maryland Backfin Crab Cake | kohlrabi slaw, old bay aioli 16

Arugula | shaved fennel, aged parmesan, extra virgin olive oil 11

Truffle Fries | truffle oil, aged parmesan, herbs 9

St. Regis Caesar Salad | parmesan, espelette pepper, baguette crouton 15

add chicken or shrimp + 10

Plates

The Lobster Cobb | chicken breast, Maine lobster, avocado, bacon, gorgonzola 32

St. Regis Burger | pickled red onion, mimolette, Neuske's bacon 26

St. Regis Club | chicken or turkey, tomato, bacon, avocado, garlic aioli 22

Prime 10 oz. NY Strip | garlic & parmesan rapini, bordelaise, cherry pepper 46

Lobster Ravioli | cognac flambé, fresh parsley 36

Sweets

Brandied Plum Clafoutis | plums, crepe tart, star anise ice cream 8

Cheese Cake | vanilla, salted caramel, chocolate shortbread 7

Executive Chef Benjamin Christopher

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 20% gratuity will be added to parties of six or more.