

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	27.
Veuve Clicquot, Brut, Champagne, FR, NV	28.
Ruinart, Rosé, Brut, Champagne, FR, NV	32.

White Wine

St Supery Sauvignon Blanc, Napa Valley, CA	17.
Coteaux du Gienois, Sauvignon Blanc, FR	20.
Jermann, Pino Grigio, Friuli-Venezia Giulia, IT	20.
Dom. Jean Marc Brocard, Chablis, FR	21.
Jordan Vineyard & Winery, Chardonnay, CA	23.
Cakebread Cellars, Chardonnay, Napa Valley, CA	25.

Rosé Wine

Chateau Miraval, Cotes De Provence, FR	20.
Ca Maiol, Valtenesi Chiaretto, Roseri, IT	17.

Red Wine

The 75 Wine Company, “The Sum”, CA	17.
A to Z winework , Pinot Noir, Oregon	17.
Duckhorn, Merlot, Napa Valley, CA	20.
David Bruce, Pinot Noir, Sonoma County, CA	21.
Alta Vista, Malbec, “Estate”, Mendoza, AR	22.
The Prisoner, “Cuttings”, Cabernet Sauvignon, CA	25.
Caymus, Cabernet Sauvignon, CA	40.

The Classics

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

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

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

Cheese & Charcuterie | chef's selection curated daily 32

Jumbo Shrimp Cocktail | classic cocktail sauce, celery 28

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

Soup of the Day | chef's daily selection 11

Maryland Jumbo Lump Crab Cake | kohlrabi slaw, old bay aioli 16

Arugula | shaved fennel, aged parmesan, extra virgin olive oil 13

Truffle Fries | truffle oil, aged parmesan, herbs 11

St. Regis Caesar Salad | parmesan, espelette pepper, baguette crouton 15
add chicken or shrimp + 10

Red Kale Salad | quinoa, honeycrisp apple, hazelnut, red wine pecorino 13
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

Grass-Fed Beef Tenderloin | tarbais bean purée, wild boar ragout, roasted roots 46

Lobster Ravioli | cognac flambé, fresh parsley 36

Classic Sliders | American cheese, bibb lettuce, onion, IOOI dressing 16

Sweets

Chevre Cheesecake | gingersnap crust, huckleberry chutney 9

Roasted Apple Pecan Crisp | roasted apples, bourbon ice cream 8

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.