

Dinner Menu

*The
Regency
Room*



Appetizers

She Crab Soup \$6
Our Version of a Virginia Classic

Roasted Yellow Pepper, Tomato Soup \$7
With Quenelle of Minted Crab and Melon

Peanut Soup \$5
Our House Specialty Since 1940

Gulf Shrimp Cocktail \$11
With Lemon, Cocktail Sauce and Brandy Sauce

Regency Salad \$7
*Mixed Field Greens, Red Onions, Tomatoes, Cucumber and Croutons,
Served with Parmesan Cheese*

Watercress and Arugula Salad \$7
*Sweet Pear, Walnut and Parmesan,
And Served with Oven Roasted Yellow Pepper Vinaigrette*

Creamy Classic Caesar \$8
Crisp Romaine, Garlic Croutons, Parmesan Crisp and Grape Tomatoes

Melon and Prosciutto Salad \$9
With Mixed Greens, Mozzarella, Mint, and Arugula

Seared Beef Carpaccio \$10
*Baby Beets, Watercress, Shaved Pecorino Romano, Horseradish Cream
And Balsamic Reduction*

Short Rib and Mushroom Ravioli \$10
*Open Faced Ravioli Braised Short Rib, Mushroom Fricassee and
Bruniose Carrot Celery and Onion*

A Service Charge of 20% will be added for parties of eight or more

Dinner Menu



Main Course

Pan Seared Diver Scallops \$28

Corn Cake Blini, Truffled Red Pepper Sauce, Raspberry Vinaigrette And Micro Greens

Pan Seared Striped Bass \$28

Smoke Cheddar Grits, Tomato Concasse and Lemon Basil Oil

Pan Seared Atlantic Salmon \$26

Black Lentil, Spinach, Crisp Pancetta and Minted Yogurt

Appalachian Trout \$26

Together with Rock Shrimp Risotto, Prosciutto and Spring Pea Puree

Chef's Signature Crab Cake \$32

Jumbo Lump Crab Meat with Chesapeake Spices Presented with a Corn and Leek Puree



Reserve Steak Collection

40 Day Aged New York Strip \$29

Ten Ounce Steak, Tender and Full of Flavor

Grilled Ribeye Steak \$27

Fourteen Ounce Cut with Horseradish Sauce and Fried Onions

All Natural Grilled Sirloin \$24

Eight Ounce Charcoal Grilled to Perfection

Regency Filet Mignon \$32

Tender Filet Mignon Topped with a Porcini Crust and Served with Natural Demi Glace

Steaks are Served with Seasonal Vegetables and Parsley Roasted Trio Potato.



Oven Roasted Cornish Game Hen \$22

Semi Boneless Cornish Hen Half, with Sun Dried Tomato and Artichoke Potato Cake and Lemon Chicken Glace.

Pecan Crusted Pork Chop \$24

Sweet Potato Au Gratin and Caramelized Apple Raisin Chutney

Parsley Crusted Rack of Lamb \$29

Eight Ounce Rack of Lamb, Moussaka , Lamb Demi and Minted Yogurt.

Eggplant Rollatini \$20

Lightly Breaded Eggplant Stuffed with Italian Cheese. Served over Tomato, Mushroom and White Beans

Additional Side Offerings

Asparagus with Hollandaise	\$6	Crab Cake (4 oz.)	\$13
Bernie Potato	\$6	Large Lobster Tail	Market Price
Idaho Baked Potato	\$5	Jumbo Shrimp Scampi	\$12