

The Regency Room Appetizer Offerings

Appetizers

Poached Gulf Shrimp \$12
Classic Court Bouillon, Tomato Horseradish Sauce

Black Eyed Pea Hummus \$10
Grilled Flatbread, Olive Compote, Roasted Pepper Puree,
Feta Cheese, Extra Virgin Olive Oil

Crispy Spicy Shrimp \$12
Toasted Sesame Seeds, Pepper Relish, Tempura Onions

Pan Seared Bacon Wrapped Scallops \$14
Celery Root, Purple Potato Puree Topped with Celery Micro Greens

Breaded Calamari Pomodoro \$12
Fresh Calamari with Panko and Fresh Herbs, Basil Garlic Pomodoro Sauce

Salad

Caesar Salad \$9
Crisp Romaine Lettuce, Fresh Croutons, Shaved Pecorino Romano Cheese,
Tossed Table Side in our Special Caesar Dressing

Regency Salad \$7
Mixed Greens, English Cucumbers, Tomatoes, Shaved Onions,
Parmesan Cracker, Special Regency Dressing

Soups

She Crab Soup \$7
A Traditional Classic

Peanut Soup \$5
A Hotel Roanoke Classic

The Regency Room Dinner Offerings

Entrée

40 Day Aged New York Strip \$33
Roasted Tricolor Potatoes, Asparagus Spears, Rich Demi-Glaze

Grilled Filet Mignon \$35
Roasted Tricolor Potatoes, Asparagus Spears, Morel Demi-Glaze

Grilled Smithfield Pork Chop \$28
Swiss Chard, Sweet Potato Au Gratin, Grilled Pineapple
and Pepper Jelly Emulsion

Lemon Herb Roasted Chicken \$26
Semi Boneless Chicken, Brushed with Honey Dijon Crumb,
Spring Pea Polenta

Border Springs Farm Rack of Lamb \$29
Spinach Risotto, Sautéed Root Vegetables, Orange Mint Gremolata

Dijon and Arugula Crusted Scottish Salmon \$29
Tomato Pepper Concassé, Braised Beluga Lentils, Heirloom Cauliflower

Sautéed Shrimp and Scallop Fettuccini \$32
Fried Plantain, Pepper Mojo Sauce

Chef's Traditional Signature Crab Cake \$32
Jumbo Lump Crab Meat, Chesapeake Spices, Corn and Leek Puree

Land and Sea Duet
6 Oz. Butter Poached Lobster Tail, Filet Mignon \$55
6 Oz. Crab Cake, Filet Mignon \$52

Side Offerings

Broiled Lobster Tail 6 Oz. \$29
Market Fresh Asparagus with Hollandaise \$7
Sautéed Mushrooms \$6

Please Pre Order Our Chef's Special Soufflé

Chocolate Soufflé \$10
Choice of Dark Chocolate Sauce or Grand Marnier Sauce
And Enjoy an Espresso or Cappuccino with Your Soufflé

The Regency Room Sweet Offerings

Key Lime Tart \$7
Toasted Meringue, White Chocolate and
Lime Curd Sauce

Raspberry Genoise \$7
Raspberry Mousse, White Chocolate Mikado
and Triple Berry Compote

Chocolate Raspberry Truffle Tart \$7
Rich Raspberry Ganache with Chocolate Mousse,
Chocolate Pecan Ice Cream

Tres Leche Cake \$7
Sponge Cake Soaked in Three Different Milks and Rum,
Served with Cinnamon Mousse and Sweet Mango Chutney

Traditional Bananas Foster- Flambéed Tableside \$9

Chocolate Soufflé \$10
With Your Choice of Dark Chocolate Sauce or Grand Marnier Sauce

Espresso \$4.50
Cappuccino \$5.50
Latte \$5.50

Dessert Wine & Port Wine by the Glass	30z.
Fonseca Bin # 27, Portugal	\$8
Taylor Fladgate, 20 year Tawny, Portugal	\$10
Penfolds, Club Reserve, Tawny Port, South Australia	\$9
Horton, Pear Port, Virginia	\$8

Cognacs

Rémy Martin, VSOP, Fine Champagne Cognac	\$11.50
Courvoisier, VSOP, Le Cognac de Napoleon	\$10.50
Hennessy Privilège, VSOP,	\$10.50
Hennessy, XO	\$35.00