



COLIN LLOYD—REGENCY ROOM CHEF

2017

STEPHEN DEMARCO—EXECUTIVE CHEF

GREAT BEGINNINGS

HOTEL ROANOKE PEANUT SOUP (GF)(VN)(V)	
HOTEL ROANOKE HEIRLOOM RECIPE	SAMPLE 4.00 / 7.10
SHE CRAB SOUP (GF)	
SHERRY WINE, CREAM, LUMP CRAB GARNISH	9.25
REGENCY HOUSE SALAD (V)(GF)	
FIELD GREENS, RED GRAPES, TOASTED ALMONDS, SHAVED VIRGINIA LUSK CHEESE, AGED BALSAMIC GRAPE VINAIGRETTE	8.55
SPICY AHI TUNA (GF)	
BLACKENED, HARICOT VERTS, HEIRLOOM TOMATO, OLIVES, RADISH, POTATO, LEMON DILL CAPER DRESSING	13.60
PORK BELLY LYONNAISE (GF)	
FRISSE & BIBB LETTUCES, WARM SLOW COOKED PORK BELLY, POACHED EGG, DIJON DRESSING	9.50
CHICKEN LIVER MOUSSE	
SOUTHERN PEPPER SPREAD, CHAR GRILLED OLIVE OIL TOAST	9.75
DUCK SEARED TENDERLOIN NOISETTES	
ONION JAM, SNOW PEA, BONE MARROW VELOUTE	12.75
GUMBO FRITTERS	
MICRO GREENS, CHARRED LEMON, TABASCO OLD BAY AIOLI	11.20
REGENCY CAESAR SALAD (contains shellfish)	
CRISP ROMAINE, GREEN LEAF LETTUCE, MARINATED HEIRLOOMS, SHAVED MANCHEGO, CRABMEAT CROUTONS, HOUSE-MADE CAESAR DRESSING	11.80
CHEF'S CUTTING BOARD FOR TWO	
LOCAL/REGIONAL ARTISAN MEATS & CHEESES, OLIVE TAPENADE, GRAIN MUSTARD, LOCAL FRUIT PRESERVE, CHAR-GRILLED OLIVE OIL TOAST	18.50

DIETARY SELECTIONS

OUR CULINARY TEAM WOULD BE HAPPY TO SERVICE ANY DIETARY NEEDS OR ALTER OUR DISHES TO ACCOMMODATE ANY DIETARY RESTRICTIONS

VEGETARIAN (V), VEGAN (VN) AND GLUTEN FREE (GF)

ALL FRESH CHICKEN PRODUCTS ARE FREE RANGE, HORMONE FREE, ALL NATURAL



WE ARE PROUD SUPPORTERS OF OUR LOCAL BUSINESS AND OUR PARTNERS SO WE MAY BRING YOU THE FRESHEST, MOST LOCAL INGREDIENTS POSSIBLE.

*ALLSTEADE FARMS *CAROMONT FARMS *GOODWIN CREEK * MOUNTAIN VIEW *CAVALIER PRODUCE , *ORCHARD FARMS
*GRANDMAS JELLIES & PRESERVES

*Creating memories
One course at a time!*

OUR SIGNATURE CRAB CAKE

OUR UNIQUE LARGE CRAB CAKE, CHESAPEAKE SPICE, APPLE WOOD SMOKED BACON CORN CHOWDER 34.90

SHRIMP AND SCALLOP CHESAPEAKE

VIRGINIA COUNTRY HAM, LUMP CRABMEAT, SPOONBREAD CORN CAKE, SHERRY WINE CREAM 26.90

REGENCY SHRIMP AND GRITS (GF)

OLD BAY BUTTER BASTED SHRIMP, AGED WHITE CHEDDAR “BYRD MILL” GRITS, CRISPY BUTTERMILK CORNMEAL OKRA, SHRIMP & OLD BAY BUTTER GRAVY 19.50 / 27.80

CHAR GRILLED FILET OF GROUPER (GF)

SWEET POTATO & ROASTED CORN SUCCOTASH, LUMPFISH CAVIAR, GARLIC BUERRE NOISETTES 32.25

PECAN DUSTED APPALACHIAN TROUT (GF)

MICRO ARUGULA TOMATO SALAD, CAROLINA GOLD RICE HOPPIN JOHN, CRAB CAPER BEURRE BLANC 20.75 / 29.50

COFFEE RUBBED HANGER STEAK (GF)

SAUTÉED GARLIC SPINACH, HOUSE-CUT TRUFFLE PARMESAN POMME FRITES, CHERRY GASTRIQUE 21.50 / 29.50

SEMI-BONELESS SOUTHERN FRIED CORNISH HEN

FLOUR DUSTED, GENTLY FRIED, COLLARDS & COUNTRY HAM, APPELLATION CHEESE MASH, CREAMY ANJOU PEAR SLAW 26.50

CHAR GRILLED FILET MIGNON “ROSSINI” (GF)

GRASS-FED BEEF, TOASTED GARLIC CROSTINI, POTATO HAY, GRILLED ASPARAGUS, BONE MARROW, BLACK TRUFFLE MADEIRA SAUCE 39.80

BONE-IN VEAL CHOP “OSCAR”

MARINATED, CAST IRON SEARED, KING CRAB CLAWS, FIRE GRILLED ASPARAGUS, CHEESEY POTATO CROQUETTE, PAN JUS, HOLLANDAISE SAUCE 41.00

THE REGENCY (GF)

DUCK FAT SEARED PETITE FILET, FOIE GRAS, CRISPY PROSCIUTTO BACON, PARSLEY POTATO, HARICOT VERTS, RED WINE DEMI 32.00

SPRING RACK OF LAMB AU POIVRE (GF)

DOUBLE CUT CHOPS, PEPPERCORN STUDDED & FRESH HERB MARINATED, SWEET POTATO SCALLION CAKE, CHAR-GRILLED ASPARAGUS, AU POIVRE SAUCE 36.80

VEGETARIAN FRIED “CHICKEN” (V)

CRISPY BUTTERMILK CRUSTED PORTABELLA MUSHROOM, OKRA, CAROLINA GOLD RICE HOPPIN JOHN, BUTTERED ASPARAGUS, TOFU SAUSAGE GRAVY 21.40

COMPANY

CHEVRE CREAMED SPINACH (V)(GF)	6
HOUSE MADE TRUFFLE POMME FRITTES (V)(GF)	6
FIRE GRILLED ASPARAGUS (V)(GF)	6
BUTTERED HARICOT VERTS (V)(GF)	6
APPELLATION CHEESEY MASH (V)(GF)	6
COLLARDS & COUNTRY HAM (GF)	6
CAROLINA GOLD RICE HOPPIN JOHN	6
PARSLEY POTATOES	6
HOTEL ROANOKE SPOON BREAD (V)	4

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



LAUREN STEFFEN—PASTRY CHEF

2017

STEPHEN DEMARCO—EXECUTIVE CHEF

THE MEMORY

VANILLA BEAN CRÈME BRULEE

HONEY SUGAR CRUST, WALNUT COOKIE, FIG SORBET

8.70

COCONUT DACQUOISE (GF)

CRUNCHY COCONUT MERINGUE, CHOCOLATE GANACHE, BUTTERCREAM, CARAMEL SAUCE, VANILLA BEAN CRÈME ANGLAISE, BLOOD ORANGE SORBET

8.40

SPICED PANNA COTTA

CIDER POACHED GRANNY SMITH APPLES, CIDER GASTRIQUE, SWEET CHEDDAR PALMIER

7.90

CHOCOLATE HAZELNUT MOUSSE

HAZELNUT CRÈME ANGLAISE, CHOCOLATE GRAVEL, HAZELNUT GANACHE

8.60

HOUSE MADE ICE CREAM AND SORBET (GF)

THREE SCOOPS OF YOUR CHOICE

7.70

BANANAS FOSTER FOR TWO (GF)

TRADITIONAL VERSION OF THIS CLASSIC DESSERT PREPARED TABLESIDE FOR TWO

16.40

AFTER FEATURES - FULL CORDIAL LISTING AVAILABLE

PORT, DESSERT WINES.... BY THE GLASS - 3OZ.

FONSECA BIN # 27, PORTUGAL	10
TAYLOR FLATGATE, 10 YEAR TAWNY, PORTUGAL	12
TAYLOR FLADGATE, 20 YEAR TAWNY, PORTUGAL	16
PENFOLDS, CLUB RESERVE, TAWNY PORT, AUS	9
KOPKE PORTO 10 YEAR , PORTUGAL	14
HORTON, PEAR PORT, VIRGINIA	8

CORDIAL

BAILEYS IRISH CREAM	8
GRAND MARNIER	10.60
SAMBUCA ROMANO	8
DRAMBUIE	11.25

CAFE

FRESH GROUND PRESS COFFEE SERVICE	4.5
ESPRESSO	4.5
CAPPUCCINO/LATTE	5.5
CAFÉ GATES - GRAND MARNIER, CRÈME DE CACAO	10
CLASSIC IRISH - JAMESON, FRESH WHIPPED CREAM	9
BAYARIAN - PEPPERMINT SCHNAPPS, KAHLUA, CREAM	9

COGNAC

COURVOSIER VSOP	10.60
HENNESSY XO	30
MARTELL CORDON BLEU	25

WHISKEY - SMALL BATCH BOURBON

BOOKER'S	16.40
KNOB CREEK	10
FOUR ROSES SMALL BATCH	10.80
BASIL HAYDEN	12.40
WOODFORD RESERVE	9.75
ELIJAH CRAIG	8

SCOTCH WHISKEY - SINGLE MALT

MACALLAN 12YR	15
GLENFIDDICH 18YR	22
JOHNNY WALKER PLATINUM	20
BALVENIE 14YR	16.45
THE DALMORE	14.40
GLENLIVET 18YR	22
OBAN 14 YR	19.40

