



COLIN LLOYD—REGENCY ROOM CHEF

2017

STEPHEN DEMARCO—EXECUTIVE CHEF

## GREAT BEGINNINGS

**HOTEL ROANOKE PEANUT SOUP (GF)(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, FRESH MIXED BERRIES, LOCAL CHEVRE CHEESE, TOASTED PISTACHIOS, BALSAMIC STRAWBERRY VINAIGRETTE 7.50

**HOUSE MADE LAMB PROSCUITTO & ASPARAGUS SALAD (GF)** CHARRED ASPARAGUS, FRESH MOZZARELLA, BABY ARUGULA, HEIRLOOM CHERRY TOMATOES, SOFT EGG, OLIVE OIL 11.90

**MUSSELS REGENCY (GF WITHOUT BREAD)** STEAMED WITH GARLIC, SCALLIONS, TOMATO, BLACK EYED PEAS, ANDOUILLE SAUSAGE, WHITE WINE, BUTTER, CRUSTY BREAD 11.60

**CRISPY DUCK LYONNAISE (GF)** FRISSE & ESCAROLE GREENS, WARM CRISPY DUCK LEG CONFIT, POACHED EGG, DIJON DRESSING 9.50

**FRIED OYSTERS ON THE HALF SHELL** MANGO RELISH, SMOKED TOMATO CHUTNEY, MICRO GREENS 11.50

**CRAWFISH BEIGNETS** MICRO GREENS, CHARRED LEMON, TABASCO OLD BAY AIOLI 12.20

**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, GOURMET OLIVES, HOUSE MADE GRAIN MUSTARD, HOUSE MADE FRUIT PRESERVE, SESAME LAVASH CRACKERS 14.80

### 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!*



**THE JOURNEY**      **SMALL/LARGE PLATE OPTIONS**

**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, CORN CAKE, SHERRY WINE CREAM 26.90

**REGENCY SHRIMP AND GRITS (GF)** OLD BAY BUTTER BASTED SHRIMP, AGED WHITE CHEDDAR GRITS, CRISPY BUTTERMILK CORNMEAL OKRA 19.50 / 27.80

**CRAB CRUSTED FILLET OF TURBOT (GF)** WILTED SPINACH, PARSLEY POTATOES, OVER-NIGHT TOMATO, HERB BEURRE BLANC 32.25

**PECAN DUSTED APPALACIAN TROUT (GF)** MICRO ARUGULA TOMATO SALAD, HOPPIN JOHN, CRAB CAPER BEURRE BLANC 20.75 / 29.50

**CAST IRON HANGER STEAK (GF)** PROSCIUTTO WRAPPED ASPARAGUS, ROASTED CORN HASH, SMOKEY BBQ DEMI 23.50

**SOUTHERN FRIED CORNISH HEN (GF)** BONELESS, FLOUR DUSTED, GENTLY FRIED, COLLARDS & COUNTRY HAM, APPELLATION CHEESE MASH, CREAMY ANJOU PEAR SLAW 26.50

**CHAR GRILLED FILET MIGNON (CONTAINS SHELLFISH) (GF)** GRASS FED BEEF WITH ROASTED SMOKED OYSTER BUTTER, HARICOT VERTS, GAUFRETTE POTATO, CREAMY WILD MUSHROOM 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 (GF)** DOUBLE CUT CHOPS, FRESH HERB & MINT CRUSTED, WILTED SPINACH, CELERIAC MASH, CLASSIC HUNTSMAN SAUCE 36.80

**VEGETARIAN FRIED “CHICKEN” (V)** CRISPY BUTTERMILK CRUSTED PORTABELLA MUSHROOM, OKRA, SWEET MASH, BUTTERED ASPARAGUS, TOFU SAUSAGE GRAVY 21.40

**COMPANY**

CHEVRE CREAMED SPINACH (V)(GF)	6
ROASTED CORN HASH (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
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 BRULÉE** LAVENDER SHORTBREAD 8.70

**COCONUT MERINGUE LAYER CAKE (GF)** CRUNCHY COCONUT MERINGUE, CHOCOLATE GANACHE, BUTTERCREAM, CHOCOLATE & HONEY CARAMELS, HONEYED APRICOT SORBET 8.40

**MEYER LEMON & STRAWBERRY (GF)** MEYER LEMON CURD, STRAWBERRY MILK CREAM, MERINGUE SHELL, STRAWBERRY COULIS, BASIL ORBS, WHIPPED CREAM 7.90

**CHOCOLATE CHERRY CHEESECAKE** CHOCOLATE CHEESECAKE CREAM, TART CHERRY JAM, ALMOND CRUMB, BRANDY, ROASTED CHERRY ICE CREAM 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	PENFOLDS, CLUB RESERVE, TAWNY PORT, AUS	9
TAYLOR FLATGATE, 10 YEAR TAWNY, PORTUGAL	12	HORTON, PEAR PORT, VIRGINIA	8
TAYLOR FLADGATE, 20 YEAR TAWNY, PORTUGAL	16	TRENTADUE, CHOCOLATE AMORE, PORT STYLE, CA.	12

### COGNAC

COURVOSIER VSOP	10.60	HENNESSY XO	30
REMY MARTIN VSOP	13	MARTELL CORDON BLEU	25

### CORDIAL

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

### WHISKEY

BOOKER'S	16.40	MACALLAN 12YR	15
NOB CREEK	10	GLENFIDDICH 18YR	22
FOUR ROSES SMALL BATCH	10.80	JOHNNY WALKER PLATINUM	20
BASIL HAYDEN	12.40	BALVENIE 14YR	16.45
WOODFORD RESERVE	9.75	THE DALMORE	14.40
BAKER'S	14	GLENLIVET 18YR	22

### CAFE

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

