



COLIN LLOYD - RESTAURANT CHEF

2017

STEPHEN DEMARCO-EXECUTIVE CHEF

## SOUPS, SMALL PLATES

**REGENCY SHE CRAB SOUP (GF)** SPICED SHERRY CREAM, A TOUCH OF CHESAPEAKE, LUMP CRAB GARNISH 8.40

**HOTEL ROANOKE PEANUT SOUP (GF)(V)** OUR TRADITIONAL CLASSIC SAMPLING 4.00 FULL SERVING 6.40

**SOUP N' GRILLED CHEESE BAR** CHOOSE FROM OUR THREE DAILY SOUPS AND SELECT ONE SANDWICH 14.60

SELECT ONE

**TUNA MELT GRILLED CHEESE** FRESH POACHED TUNA SALAD, HOUSE SMOKED FRESH MOZZARELLA, REMOULADE, OAT GRAIN BREAD

**TOMATO GRILLED CHEESE (V)** OLIVE OIL TOMATOES, SWISS CHEESE, HOUSE MADE WHOLE GRAIN MUSTARD, BASIL, FARMHOUSE WHITE BREAD

**MARGHERITA OVAL PIZZA (V)** GARLIC OIL PARMESAN CRUST, HOUSE MADE TOMATO SAUCE, FRESH MOZZARELLA AND TORN BASIL 11.80

## SALAD

**CITRUS CILANTRO GRILLED SHRIMP SALAD (GF)** CHOPPED ROMAINE, AVOCADO, MANGO, RED ONION, SNOW PEAS, CILANTRO SIRACHA LIME VINAIGRETTE 13.60

**PEACH SANGRIA SALAD (V)** SWEET WINE INFUSED FRESH PEACHES, HOUSE MADE GRANOLA, BLUEBERRIES, FORMAGE FORT, BABY ARUGULA, WHITE BALSAMIC HONEY VINAIGRETTE 12.60

**GRILLED CHICKEN CAESAR** CRISP ROMAINE AND GREEN LEAF LETTUCES, FRIED LEMON GARLIC CROUTONS, PARMESAN CRISPS, HOUSE MADE CAESAR DRESSING 13.20

**THE COBB (GF)** LOCAL BABY GREENS, GRILLED CHICKEN, BACON, TOMATOES, BOILED EGG, AVOCADO, SWISS CHEESE, CRUMBLES BLUE, CHAMPAGNE VINAIGRETTE 13.80

**TUNA SALAD PLATE (PALEO FRIENDLY)(GF)(V)** CHOPPED ROMAINE & GREEN LEAF LETTUCE, FLAKED FRESH POACHED TUNA SALAD, COTTAGE CHEESE, OLIVE OIL TOMATOES, CRISP SNOW PEAS, AVOCADO, HARD BOILED EGG, CILANTRO, LIME WEDGES 13.20

## HANDHELDS

**HOUSE MADE CORNED BEEF SANDWICH PANINI** HOUSE CURED BRISKET, SAUERKRAUT, SWISS CHEESE, 1000 ISLAND DRESSING, MARBLE RYE, HOUSE MADE WHOLE GRAIN MUSTARD, SEASONED FRIES 12.10

**THE HOTEL ROANOKE BURGER** MELTED BLUE CHEESE, APPLEWOOD SMOKED BACON, CRISPY ONIONS, BRANDED & TOASTED BRIOCHE, SEASONED FRIES 12.80

**DUCK CONFIT & CHERRY PANINI** SHREDDED DUCK CONFIT, CHERRY CARAMELIZED ONIONS, BALSAMIC SYRUP, WHITE CHEDDAR, GREEN LEAF LETTUCE, COUNTRY LOAF WHITE BREAD, SEASONED FRIES 13.10

**REGENCY CLUB** ROASTED TURKEY, VIRGINIA HAM, SALAMI, SWISS, LETTUCE, TOMATO, DJONNAISE, SMOKED BACON, TOASTED WHEAT BREAD, SWEET POTATO FRIES, CHIPOTLE AIOLI 14.20

**MEDITERRANEAN CHICKEN QUESADILLA** SHREDDED CHICKEN, OLIVE OIL TOMATOES, BABY SPINACH, KALAMATA OLIVES, FRESH MOZZARELLA, FETA CHEESE, FRESH DILL, TZATZIKI DIPPING SAUCE 12.60

**CRAB CAKE SANDWICH** BRANDED TOASTED BRIOCHE BUN, LUMP CRABMEAT, CHESAPEAKE SPICE, REMOULADE, SWEET POTATO FRIES, CHIPOTLE AIOLI 15.30

## SWEETS

**HOTEL ROANOKE DESSERT TREE** SELECT YOUR OWN TRIO OF DESSERTS FROM OUR LUNCH BUFFET SELECTION 6.00

**HOUSE MADE SORBET & ICE CREAM** TRIO OF SCOOPS 6.10



WE ARE PROUD SUPPORTERS OF OUR LOCAL BUSINESSES 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

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