



COLIN LLOYD - RESTAURANT CHEF

2018

STEPHEN DEMARCO-EXECUTIVE CHEF

SOUPS, SMALL PLATES

REGENCY SHE CRAB SOUP (GF) SPICED SHERRY CREAM, A TOUCH OF CHESAPEAKE, LUMP CRAB GARNISH 8.60

HOTEL ROANOKE PEANUT SOUP (GF)(V)(VN) OUR TRADITIONAL CLASSIC SAMPLING 4.50 FULL SERVING 6.50

SOUP N' GRILLED CHEESE BAR CHOOSE FROM OUR THREE DAILY SOUPS AND SELECT ONE SANDWICH 14.80

APPLE, SPINACH, GOUDA CHEESE SOFT LOAF BREAD

ARUGULA, LOCAL BOYSENBERRY JAM & BRIE CHEESE (V) MULTIGRAIN BREAD

PULLED BBQ CHICKEN QUESADILLA CHARRED RED ONION, SHREDDED PEPPERJACK, CHIPOTLE SOUR CREAM 13.50

CORN FRITTERS JALAPEÑO, CHEDDAR CHEESE, SPICY REMOULADE, AVOCADO TOMATO RELISH 10.60

MARGHERITA OVAL PIZZA (V) GARLIC OIL PARMESAN CRUST, HOUSE MADE TOMATO SAUCE, FRESH MOZZARELLA, TORN BASIL 12.50

SALAD (HOME-MADE DRESSING - RANCH, BALSAMIC, CHAMPAGNE, CITRUS HONEY YOGURT, MANGO SALSA VINAIGRETTE)

PEPPER SEARED AHI TUNA SALAD (GF) SOY-LIME MARINATED, MUSTARD GREENS, CUCUMBER, RADISH, MANGO SALSA VINAIGRETTE 16.20

GRILLED WATERMELON SALAD (V) SPINACH, FETA CHEESE, RED ONION, MINT, HOUSE-MADE CITRUS HONEY YOGURT DRESSING 12.80

CAESAR SALAD CRISP ROMAINE AND GREEN LEAF LETTUCE, TOASTED HERB CROUTON, PARMESAN CRISP, HOUSE-MADE CAESAR DRESSING 11.50 ADD - CHICKEN 3.00, SHRIMP 6.00, SCALLOPS 6.00, SEARED TROUT 4.00

THE COBB (GF) FALL GARDEN GREENS, GRILLED CHICKEN, BACON, TOMATOES, BOILED EGG, AVOCADO, SWISS CHEESE, BLUE CHEESE CRUMBLE, CHOICE DRESSING 14.80

TUNA SALAD PLATE (PALEO FRIENDLY) (GF) (V) CHOPPED ROMAINE & GREEN LEAF LETTUCE, FRESH POACHED TUNA SALAD, COTTAGE CHEESE, OLIVE OIL TOMATO, GREEN BEAN, MIXED OLIVES, AVOCADO, HARD BOILED EGG 13.20

DRESSINGS TO CHOOSE FROM - CAESAR, RANCH, BALSAMIC, CHAMPAGNE, CITRUS HONEY YOGURT, MANGO SALSA VINAIGRETTE

HANDHELDS (SELECT ONE SIDE)

FRIED GREEN TOMATO PLT PANINI PIMENTO CHEESE, LETTUCE, MAYONNAISE, SOURDOUGH BREAD 12.30

THE HOTEL ROANOKE BURGER MELTED BLUE CHEESE, APPLEWOOD BACON, CRISPY ONION, BRANDED TOASTED PRETZEL BREAD 14.00

CHICKEN & BRIE PANINI BACON, SPINACH, MUSTARD DRESSING 13.20

REGENCY CLUB ROASTED TURKEY, VIRGINIA HAM, SALAMI, SWISS, LETTUCE, TOMATO, DIJONNAISE, SMOKED BACON, TOASTED WHEAT BREAD 15.80

CRAB CAKE SANDWICH BRANDED TOASTED PRETZEL BUN, LUMP CRABMEAT, CHESAPEAKE SPICE, REMOULADE 17.90

SIDES (WITH A SANDWICH OR AS A SIDE)

SIDE SALAD WINTER GREENS, CHERRY TOMATOES, CUCUMBER, RED ONION, SHAVED PARMESAN CHEESE, DRESSING SELECT 6.40

FRUIT CUP SEASONAL FRUIT, MELONS, BERRIES 5.20

SWEET POTATO FRIES CHIPOTLE AIOLI 5.50

FRENCH FRIES 5.50



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