



REGAL OAKS

BAR & GRILL

IN ROOM DINING

AVAILABLE
11:30AM - 9:30PM



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IN ROOM DINING

AVAILABLE 11:30AM - 9:30PM DAILY
(HOURS MAY VARY SEASONALLY)

321.250.8092

WE LOOK FORWARD TO SERVING YOU...

15% Service Charge and \$5 Delivery Charge
Automatically Added to Every Order

STARTERS

- CRISPY FRIED CALAMARI WITH CHERRY PEPPERS..... \$12**
Meyer lemon, Prosecco Reduction, Tomato Fresca
- BRUSCHETTA..... \$11**
San Marzano Tomato, Fresh Basil, Roasted Garlic Crostini, Extra Virgin Olive Oil. Hand Shaved Parmesan & Balsamic Reduction
- SICILIAN YELLOWFIN TUNA CEVICHE \$16**
Meyer Lemon, Avocado, Cilantro, Mint, Fried Corn Tortilla, Roasted Pepper Gremolata & Pomodoro De Salada
- BUFFALO MOZZARELLA FRITTI..... \$11**
Fresh Ovalini Mozzarella, Fresca Tomato Chutney, Basil Pesto & Spiced Mango Jam
- CRISPY DUCK SPRING ROLLS..... \$12**
Confit Duck, Crispy Leeks, House Pickled Ginger, Espresso Frangelico Soy
- DAILY SOUP \$6**
International Selections Made in House
- RUSTIC ONION SOUP GRATINEE..... \$7**
Cipollini Onion, Leeks, Garlic, Fontina Cheese, Aged Marsala
- CAPRESE SALAD \$9**
Fresh Mozzarella, Heirloom Tomato, Basil, Dressed Arugula, Aged Balsamic, Parmesan Crisps
- JUMBO WINGS \$13**
Crispy Fried & Tossed in Buffalo, BBQ or Garlic Parmesan

NEAPOLITAN 12" HAND TOSSED PIZZAS

Carry Out, Eat In or Room Delivery

SPECIALTY PIZZAS

- BUFFALO MOZZARELLA TOMATO & BASIL PIZZA..... \$14**
Heirloom Tomato, Extra Virgin Olive Oil, Fresh Basil, Shaved Parmesan & Fried Arugula
- FENNEL SAUSAGE PEPPERONI & CHILI RUBBED SMOKED BACON PIZZA..... \$16**
Caramelized Onion, Extra Virgin Olive Oil, Fresh Basil, Shaved Parmesan
- ROASTED PEPPER, RICOTTA & WILD MUSHROOM PIZZA ...\$15**
Extra Virgin Olive Oil, Fresh Basil, Shaved Parmesan, Fried Arugula

TRADITIONAL PIZZAS

- THREE CHEESE PIZZA..... \$12**
- PEPPERONI PIZZA \$13**
- ADDITIONAL TOPPINGS..... \$1 each**
Roasted Peppers, Chili Crusted Bacon, Caramelized Onions Mushrooms, Grilled Italian Sausage, Sliced Tomato & Fresh spinach

KIDS GRILL

- CHEESEBURGER & FRIES.....\$9**
- GRILLED CHICKEN BREAST & VEGGIES\$9**
- JUMBO BEEF HOT DOG & FRIES\$9**
- CHICKEN TENDERS & FRIES.....\$9**
- GRILLED 3 CHEESE CIABATA & FRIES.....\$9**
- TURKEY SANDWICH & CHIPS\$9**
- CHEESE QUESADILLA & HOUSE SALAD\$9**

SALADS

- CAESAR SALAD\$8**
Crisp Romaine, Meyer Lemon, Parmesan, Ciabata Croutons, House Made Garlic Dressing
- GRILLED CHICKEN & ROASTED FIG CAESAR SALAD\$15**
Oak Grilled Olive Oil Chicken Breast, Parmesan, Ciabata Croutons, Black Mission Fig, House Made Garlic Dressing
- SICILIAN COBB SALAD \$14**
Crisp Romaine, House Smoked Rosemary Turkey, Heirloom Tomato, Chili Rubbed Bacon, Gorgonzola crumbles, Provolone, Avocado, Limoncello Shallot Vinaigrette

LUNCH ENTREES

SANDWICHES

- CHIANTI BRAISED SHORT RIB CIABATTA SANDWICH \$14**
Seared & Slow Cooked Angus Short Rib, Crusty Ciabatta Hard Roll, Crispy Fried Sweet Onion, Tomato, Basil, Garlic Parmesan Aioli
- OAK GRILLED SALMON CLUB SANDWICH \$14**
Grilled Atlantic Salmon, Brown Sugar Crusted Smoky Bacon, Garlic Focaccia, Romaine Hearts, Heirloom Tomato, Basil Pesto, Roasted Garlic Aioli

BURGERS

- OAK GRILLED PORCINI MUSHROOM SWISS BURGER.....\$15**
Romaine Hearts, Heirloom Tomato, Sweet Onion, House Made Pickle, Spiced Peppadew Aioli
- HOUSE SMOKED ANCHO CHILI RUBBED BACON BURGER ..\$15**
Aged Cheddar, Romaine Hearts, Heirloom Tomato, House Made Pickle, Crispy Fried Onion, Roasted Garlic Aioli

PASTA DISHES

- HOUSE MADE SPAGHETTI CARBONARA \$17**
Crisp Pancetta, Caramelized Sweet Onion, Shaved Parmesan, Egg Yolk, Frizzled Leeks, Garlic Crostini

ENTREES

- TUSCAN PRESSED LEMON HERB BRICK CHICKEN..... \$18**
Sweet Tea Brined, Garlic Mashed Potatoes, Parmesan Roasted Cauliflower, Fresh Thyme, Frizzled Leeks
- CHORIZO & BROWN BUTTER JUMP FRIED ATLANTIC SALMON \$21**
Fresh Herbs, Sofrito, Creamy Parmesan Risotto, Roasted Jumbo Asparagus
- ESPRESSO SWEET CHILI RUBBED GRILLED DUCK BREAST ...\$21**
Garlic Mashed Potatoes, Roasted Candy Carrots, Fried Baby Spinach, Rich Port Wine Balsamic Reduction

STEAKS & CHOPS

- PAN SEARED BUTTER & HERB BASTED AGED CENTER CUT 8OZ FILET \$33**
Fresh Thyme, Garlic Mashed Potatoes, Roasted Cipollini Onions, Jumbo Asparagus, Frizzled Leeks
- BROWN SUGAR RUBBED BACON WRAPPED GRILLED PORK RIB CHOP.....\$24**
Crispy Sweet Potato Hash, Roasted Asparagus, Pears, Peppered Marsala & Sweet Onion Glaze

DESSERT

- WARM CHOCOLATE CHIP FUDGE BROWNIE\$8**
Chocolate Ganache, Whipped Cream & House Made Brown Sugar Vanilla Ice Cream
- ITALIAN RICOTTA CHEESECAKE.....\$9**
Honey Whipped Cream & Fresh Strawberries
- CREAM CHEESE BANANA CRUNCH CAKE\$9**
Salted Caramel, Whipped Cream & Crunchy Praline