



# REGAL OAKS BAR & GRILL

## MENU

AVAILABLE 11AM - 10PM DAILY  
(HOURS MAY VARY SEASONALLY)

WE LOOK FORWARD  
TO SERVING YOU...

### STARTERS

- CRISPY FRIED CALAMARI WITH CHERRY PEPPERS**..... \$12  
*Meyer lemon, Prosecco Reduction, Tomato Fresca*
- BRUSCHETTA**..... \$11  
*San Marzano Tomato, Fresh Basil, Roasted Garlic Crustini, 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*