

Appetizers

- Moules Frites | leeks, garlic, Pernod, shoestring fries 15
- Octopus | chickpea purée, capers, confit potato, olive vinaigrette 16
- Eggplant | eggplant “caviar”, goat cheese, basil, orange zest 11
- Arugula | crisp fennel, aged parmesan, Spanish olive oil 11
- Baby Greens | heirloom carrot, candy stripe beet, chevre, pistachio, sherry vinaigrette 13
- Soup of the Day | chef’s daily selection 11
- Cauliflower Tagine | fried & puréed, marcona almond, raisin, parsley, extra virgin olive oil 12
- Golden Tile Ceviche | heirloom tomato, Sicilian olive, mint 15

Entrées

- * The Lobster Cobb | chicken breast, Maine lobster, avocado, bacon, gorgonzola 32
- * St. Regis Burger | pickled red onion, mimolette, Nueske bacon 26
- St. Regis Club | chicken or turkey, tomato, bacon, avocado, garlic aioli 22
- Lobster Ravioli | cognac flambé, parmesan, fresh parsley 36
- Classic Sliders | American cheese, bibb lettuce, onion, 1001 dressing 16
- 10 oz. NY Strip Steak | heirloom tomato, eggplant gratin, salsa verde 46
- Porcini Mushroom Ravioli | porcini & lobster mushroom, baby spinach, summer truffle 26
- Catch of the Day MP
- St. Regis Caesar | parmesan copeaux, espelette pepper, lime, baguette crouton 15
add chicken or shrimp + 10

Sides

- Truffle Fries | parmesan, fresh herbs 9
- Pommes Aligot | butter, mozzarella, gruyere 10
- Broccolini | toasted garlic, olive oil 8
- Artichoke Barigoule | wine, olive oil, aromatics 8
- House-Made Gnocchi | truffle, cream, parmesan 8
- Bean Ragout | fresh summer beans, chive, butter 8

Executive Chef Benjamin Christopher

** Signature Dishes*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 20% gratuity will be added to parties of six or more.

Seasonal Cocktails

- Eye of the Beeholder | tito's, tupelo honey syrup, lillet blanc, lemon 20
- Nectar of the Gods | stateside vodka, pineapple juice, coconut cream, peach nectar 21
- K Street Gimlet | hendrick's gin, rock candy syrup, lime, cucumber 20
- Mattioli's Mule | tito's, ginger liqueur, ginger beer, lime 17
- Smoky Bottom | casamigo mescal, agave nectar, ginger beer, lime 20
- The Rise After Prohibition | woodford reserve, sweet vermouth, capelletti 20

Desserts

- Cheesecake | spicy berry compote, lemon graham cracker crust 7
- Coconut Panna Cotta | tropical fruit salsa 8
- Flourless Chocolate Cake | olive oil, lavender crème anglaise 8
- Summer Peaches | poached peaches, mascarpone ice cream 8
- Yuzu Matcha Tart | yuzu curd, matcha glaze 8

