

To Begin Your Dining

* Jumbo Shrimp Cocktail (4 shrimp, 16/20 count)	12.95
Escargot De Bourguignonne	11.95
Crab Stuffed Mushrooms	10.95

Soups

Soup of the Day	6.50
French Onion Soup "Au Gratin"	8.95
Seafood Chowder	12.95

Salads

* Tossed Green Salad (choice of dressing)	6.95
* Swedish Shrimp Salad (cold water North Atlantic shrimp)	8.95
* Mandarin Almond Salad (creamy yogurt dressing)	7.50
Caesar Salad	8.25

** Note: Caesar Salads suitable for Gluten Free diets without croutons.

To Add To Your Enjoyment

* Pan Fried Onions	4.50
* Fresh Garlic Mushrooms	5.25
Broccoli with Hollandaise Sauce	5.25
Fresh Garlic Bread	4.50
Fresh Cheese Bread	4.75

Please Note: A 15% gratuity charge will apply to all groups of 10 or more persons.

*Suitable for Gluten Free Diets

Seafood

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| <p>* Baked Lemon Pepper Haddock 17.95
A generous portion of flaky haddock dusted with lemon pepper seasoning, drizzled with white wine and baked in the oven.</p> <p>* Filet of Sole "Almondine" 18.95
Seven ounce of white North Atlantic Sole, oven-baked with garlic butter and sliced almonds.</p> <p>Filet of Salmon "Mousseline" (6oz) 23.95
Atlantic Salmon Filet poached in a wine bouillon and glazed with hollandaise cream sauce.</p> | <p>* Shrimp & Scallop Skewers (2) 23.95
Tantalizing shrimp and scallop skewers charbroiled and glazed with garlic butter and white wine.</p> <p>* Coquille St. Jacques "Au Gratin" 24.95
Mouthwatering scallops in a rich white wine sauce with mushrooms, garnished with shrimp.</p> |
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From Our Broiler

AAA Red Brand Western Beef

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| <p>Filet Mignon (6oz) 27.95
Center cut filet mignon, bacon wrapped and broiled to perfection, served with Bearnaise Sauce.
<small>* This entree is suitable for a Gluten free diet without the sauce</small></p> <p>* New York Striploin (10oz) 30.95
The king of steaks, a generous portion of center cut aged western beef prepared to your specifications.</p> | <p>* Charbroiled Atlantic Salmon 24.95
Filet with Cilantro Butter
Succulent Salmon Filet, charbroiled to perfection topped with whipped cilantro butter.</p> |
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Our Specialties

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| <p>Steak Oscar 33.95
6oz AAA tenderloin steak, cooked to your desire topped with snow crab, asparagus spears and finished with hollandaise sauce.</p> <p>Chicken Portabello 20.95
An 8oz boneless, skinless chicken breast, charbroiled, accompanied with a creamy Portobello mushroom sauce.</p> | <p>* Regency Prime Rib 24.95
A tender 10oz cut of our famous Prime Rib au jus or charbroiled to your specifications. Add extra ounces to any of our Prime Rib dinners for only 2.25 per ounce.</p> |
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All of the above served with choice of potato or rice and vegetable of the day.

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| <p>Add peppercorn sauce to any steak 5.00</p> <p>Add Bearnaise sauce to any steak 2.95</p> | <p>Shrimp and Scallop Skewer 11.95</p> <p>Add 4oz Chicken Breast 4.00</p> |
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* Suitable for Gluten Free Diets

Regency's Evening Features

Vegetarian Stirfry **15.95**

Garden fresh cut vegetables, lightly seasoned, sautéed and finished with our popular house sauce

* This entree is suitable for a Gluten free diet with rice option and no croutons only.

*** Prime Rib Dinner "au jus" (7oz)** **19.95**

The chefs cut of our tender prime rib prepared the way you like it, accompanied with our delectable au jus.

Catch of the Day **Market Price**

Inquire with your server about tonight's featured catch, choice of potato and vegetable of the day.

*** House Pasta Specialty** **Market Price**

Inquire with your server about tonight's featured pasta selection served with cheese or garlic bread.

The above features include choice of small Caesar or Tossed salad.

Regency Buffet **19.95**

A selection of freshly prepared salads, Chef's choice of potatoes, vegetable of the day and two hot entrees.

Featured Thursday to Saturday 5pm till 9pm
(Available Sunday thru Wednesday for groups of 25 or more)

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Light Side Menu

Shades of Green

The Chef's Creation	8.95	Chicken Caesar	12.25
Crisp lettuce, tomato, and cucumber heaped with strips of cheddar cheese, turkey and ham and garnished with a quartered hard boil egg. Choice of dressing.		Fresh romaine lettuce blended with bacon bits and our special sauce, topped with croutons and parmesan cheese and strips of grilled boneless chicken breast.	

Sandwich Features

Original Club Sandwich	11.50	Turkey, Ham, Roast Beef or Western	9.95
Sliced turkey and bacon with lettuce, tomato and mayonnaise on your choice bread.		Your choice of one of the above served on your favorite bread with all the trimmings.	

All sandwiches and hot entrees served with french fries and coleslaw.

Our Chef Recommends

Traditional Fish & Chips	11.95	Grilled Haddock	13.95
Lightly battered Atlantic Haddock deep fried to a crisp golden brown. Served with tartar sauce.		8oz. of fresh Atlantic Haddock grilled to perfection, served with choice of potato, lemon and tartar sauce.	
Steak Sandwich	16.95	Chicken Fingers	10.95
6oz. New York Sirloin, charbroiled to your liking, served on grilled garlic bread, garnished with onion rings.		5oz. of tender juicy chicken fillet, deep fried to a golden brown, served with a choice of your favorite sauce	
Maritime Clam Strips & Chips	12.95	Hotdog Platter	6.50
6 ounces of lightly battered clam strips, deep fried to a delicious Maritime flavor and accompanied with tartar sauce		One charbroiled hot dog with the topping of your choice with fries.	
Hamburger Platter	10.95	Two charbroiled hot dogs, as above.	8.00
6oz. seasoned patty served with your favorite toppings. Add cheese .75 Add Bacon .75		Add cheese .75 Add Bacon .75	

Beverages

Regency, Spanish or Irish Coffee	7.95	Blueberry Tea	7.95
Coffee or Tea	2.95	Herbal Tea	3.95
Milk	2.95	Soft Drinks	2.95
Chilled Juice	4.50		