



Dinner Served Daily from 4pm to closing (hours vary subject to change)

Appetizers

Wings

Plain or tossed in our house buffalo sauce served with celery, carrots and choice of ranch or blue cheese dressing \$12/pound

Crab Cakes

2 jumbo crab cakes pan seared, served with homemade red pepper and mango coulis \$15

Buffalo Chicken Potato Skins

Crispy fried chicken tossed in our house buffalo sauce topped with blue cheese, crispy bacon, then drizzled with ranch dressing and chives \$12

Royal Pretzel

Giant salted Bavarian pretzel with an Anchor Steam Beer cheese sauce \$10

Regalia Chips

House cut chips tossed with Gorgonzola cream sauce, crispy bacon, and scallions \$10

Charcuterie Board

Bresaola, Capicola, Hard Genoa Salami, Prosciutto De Parme, aged imported cheeses, Kalamata Olives, pickles, toast point baguettes and select mustard sauces \$22

Jumbo Cocktail Shrimp

Half pound poached jumbo shrimp served with house made cocktail sauce and lemon wedge \$21

Stuffed Mushrooms

Jumbo mushrooms stuffed with Boursin, Mozzarella and Parmesan Cheese \$12

Soup & Salads

Soup of the Day \$6

Add the following to any salad: Chicken - \$4 Shrimp - \$5 Salmon - \$7

Spinach Salad

Fresh spinach tossed in a Tuscan Balsamic dressing with dried cranberries, pecans finished with Feta cheese \$9

Charred Caesar Salad \$8

Blacken Chicken Salad

Fresh mixed greens tossed in our house Italian Dressing with tomatoes, pineapple, mango salsa, feta cheese and red onion \$14

Regalia House Salad

Mixed Greens, red onions and tomato topped with Parmesan cheese and croutons \$7

Chopped Salad

Diced egg, tomato, smoked bacon, blue cheese crumbles, diced ham and turkey tossed in our house Italian dressing \$14

Buffalo Chicken Salad

Grilled chicken tossed in our house buffalo sauce on a bed of mixed greens served with ranch, tomatoes, blue cheese crumbles, croutons and corn relish \$14

Drinks

Coffee, Tea, Soda or Milk \$2



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Sandwiches

All served with choice of side.

Crispy Buffalo Chicken Sandwich Crispy fried chicken tossed in house buffalo sauce with Pepper Jack cheese \$13

Grilled Chicken Sandwich Grilled chicken with chipotle aioli and Pepper Jack cheese \$13

Regalia Burger Half Pound Certified Angus Beef Burger \$13

French Dip Slow roasted prime rib on a hoagie topped with Swiss cheese. Served with a side of au jus \$14

Portobello Cheesesteak Sandwich Portobello mushroom, grilled peppers and onion on a toasted hoagie roll with Swiss Cheese \$15

Entrée Choices

Served with a cup of soup or Regalia House Salad and One Side. Upgrade to a Caesar or Spinach Salad for \$2

Grilled Chicken Breast Grilled chicken breast on a bed of lemon sautéed spinach, with grilled mushrooms and tomatoes \$20

Pork Lollipops Two 5 oz grilled pork lollipops topped with a bourbon and brown sugar infused apple butter \$17

Vegetable Pasta A variety of fresh vegetables lightly sautéed on top of fettuccini and tossed with a house made alfredo sauce \$15

Steaks

All of our steaks are Middendorf Meat - Certified Angus Beef - cut in house, seasoned and grilled to your required temperature.

Served with a cup of soup or Regalia House Salad and One side. Upgrade to a Caesar or Spinach Salad for \$2

3 oz Medallions served with a roasted shallot cream sauce \$28

14 oz Strip \$26 14 oz Ribeye \$28 6 oz Filet \$26 8 oz Filet \$32

Surf N Turf

6 oz Filet and two scallops in white wine lemon garlic butter \$38

Seafood

Served with a cup of soup or Regalia House Salad and One side. Upgrade to a Caesar or Spinach Salad for \$2

Grilled Salmon Lightly grilled then pan seared with fresh garlic, orange juice, honey, with a touch of teriyaki and finished with sesame seeds \$22

Seabass Candied pecan encrusted seabass topped with a bourbon and brown sugar infused apple butter \$38

Blackened Mahi Pan seared blackened Mahi with a jalapeno, mango and pineapple salsa \$25

Sea Scallops Four large sea scallops topped with a white wine lemon garlic sauce \$36

Fettuccini Shrimp Alfredo Shrimp and a variety of fresh vegetables lightly sautéed on top of fettuccini and tossed with a house made alfredo sauce \$17

Sides \$4

French Fries, Vegetable of the Day, Smash Potatoes, Rice of the Day, Fingerling Potatoes, Sweet Potato Fries, Coleslaw, Potato Salad, Baked Potato (after 4pm) try it loaded with cheese sauce, bacon & scallions for an additional \$3

Drinks

Coffee, Tea, Soda or Milk \$2

Desserts

Raspberry Sorbet \$5

Vanilla Haagen-Dazs Ice Cream \$4

Triple Chocolate Mousse Cake \$8

(subject to change - ask your server)

Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.