

# The Royal Catch

FINE DINING

## Appetizers

### FRIED CALAMARI

\$13.00

tossed in thai bbq sauce, served with  
chipotle aioli sauce

### STUFFED MUSHROOMS

\$12.00

baby bella mushroom caps stuffed with boursin  
mozzarella, cream cheese, and parmesan

### GARLIC MUSSELS

\$18.00

mussels sautéed in a garlic, white wine sauce  
served with wonton strips

### LOADED FRIES

\$10.00

cheese, bacon, jalapenos, tomato, green  
onions, cilantro, topped with house-made  
ranch

### SPINACH & ARTICHOKE DIP

\$12.00

creamy spinach, tender artichokes, mozzarella  
and parmesan cheese served with toasted herb  
flatbread chips

## Soups & Salads

### SOUP OF THE DAY

\$7.00

hot, fresh, bowl of soup of the day

### BLACKENED CHICKEN SALAD

\$12.00

romaine, fire roasted corn, poblano blend, cherry tomatoes,  
red onion, & cilantro topped with your choice of dressing

### REGALIA HOUSE SALAD

\$8.00

fresh greens, cucumbers, cherry tomatoes, red onions,  
croutons, parmesan cheese topped with our house dressing

### CHICKEN CAESAR SALAD

\$12.00

grilled chicken, romaine, croutons, shaved parmesan, topped  
with caesar dressing

### SPINACH SALAD

\$10.00

fresh spinach, cranberries, pecans, strawberries, apples, goat  
cheese, topped with a raspberry vinaigrette dressing

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## Entrees

all entrees will be served with your choice of two sides

### ANGUS RIBEYE

14 oz hand-cut steak, salt, compound butter

\$33.00

### KC ANGUS STIP

14 oz hand-cut steak, salt, compound butter

\$38.00

### ANGUS FILET MIGNON

8 oz hand-cut steak, salt, compound butter

\$38.00

### BONE-IN PORK CHOP

two 6 oz fresh cut chops, topped with bacon jam

\$25.00

### CAJUN PASTA

sautéed chicken, shrimp and red peppers tossed in a spicy cajun alfredo sauce topped with freshly grated parmesan cheese on a bed of fettuccine noodles

\$28.00

### BLACKENED MAHI

fish fillet tossed in olive oil, blackened and topped with a pineapple mango salsa

\$26.00

### IMPOSSIBLE MEATBALL PASTA

plant based meatballs tossed in a basil and marinara sauce on a bed of linguini

\$25.00

### GRILLED SALMON

glazed in an island teriyaki sauce made fresh

\$25.00

### CHICKEN FETTUCINE

tender grilled chicken, tossed with a house-made creamy alfredo sauce, topped with freshly grated parmesan, on a bed of fettuccine noodles

\$20.00

### BLACKENED AHI TUNA

seared ahi tuna with soy sauce, ginger and wasabi served over a bed of rice

\$30.00

### BONE-IN WING DINNER

your choice of 8 bone-in wings tossed in naked, buffalo, pineapple teriyaki, garlic parm, or bbq sauce

\$16.00

### VEGETABLE PASTA

seasonal vegetables tossed in a white wine, garlic cream sauce, on a bed of linguini noodles

\$17.00

## Sides

FRENCH FRIES, BAKED POTATO, MASHED POTATO, VEGETABLE OF THE DAY, RICE OF THE DAY, SWEET POTATO FRIES, CUP OF SOUP, SIDE SALAD

ask about our daily dessert options

The Regalia Hotel & Conference Center