



APPETIZERS

- MAINE CRAB CAKES***
Remoulade, preserved lemon purée, apple cider slaw, crispy capers **14**
- REGENCY QUESADILLA**
Onions, peppers, pepper jack, salsa, sour cream vegetable **10**
chicken **12**
sirloin* **14**
- PROSCIUTTO WRAPPED SHRIMP**
Balsamic-fig reduction and fontina cheese **12**
- ANTIPASTO PLATE**
Sliced salami, fresh mozzarella, assorted vegetables with French bread **12**
- TERIYAKI PIEDMONTESE KEBOB***
Tenderloin wrapped in sugar-cured bacon, jalapeño, Great Hill blue cheese **14**
- TUNA POKÉ***
Yellow fin tuna, avocado, wakame salad, jasmine rice, sweet Thai chili sauce **14**
- LOADED BBQ CHIPS**
BBQ sauce, cheddar, bacon, scallions, peppercorn ranch **9**
- CHEESE & FRUIT PLATE**
Dill, gouda, havarti, pepper jack, French brie **12**
- FRIED GREEN TOMATO & FRESH MOZZARELLA**
W/ house made marinara and basil chiffonade **12**
- BBQ PORK 'WINGS'**
W/ barbeque sauce **10**
- SEARED SCALLOPS***
Pineapple-jalapeño reduction, grilled pineapple, bacon **14**

SANDWICHES

SERVED WITH STEAK FRIES
SUB SWEET POTATO FRIES OR POTATO SALAD +1.75

- REGENCY CLUB SANDWICH**
BLT with pepperoncini mayonnaise
Maine lobster **MKT**
Salmon **15**
Grilled chicken **12**
Roasted turkey **11**
- VEGAN PULLED 'PORK'**
Jack fruit, BBQ sauce, cider vinegar slaw, telera roll **12**
- HADDOCK SANDWICH**
Fillet fried or Cajun blackened, lettuce, tomato, tartar sauce, bulky roll **12**
- LOBSTER CROISSANT**
Fresh meat, lemon, mayonnaise **MKT**
- TANDOORI CHICKEN**
Grilled chicken breast marinated in tandoori spice, mango-cilantro mayonnaise, cucumber, shredded lettuce, naan bread **12**
- PIEDMONTESE BURGER***
Crispy fried onions, iceberg lettuce, tomato, secret sauce **14**
add farm fresh egg +2
- MEDITERRANEAN**
Salami, ham, provolone, marinated artichokes, roasted red peppers, pepperoncini and olive tapenade, house made focaccia **12**

SOUPS & SALADS

- SOUP DU JOUR**
Cup **5**
- LOBSTER STEW**
Cup **9**
- CLAM CHOWDER**
Cup **6**
- HEIRLOOM TOMATO & MELON SALAD**
Assorted melon, baby heirloom tomatoes, baby arugula, candied pecans, crumbled goat cheese, mint oil, white balsamic reduction **13**
- CAFÉ SALAD**
Toasted edamame, sunflower seeds, cabbage, carrots, romaine, honey-Dijon dressing **12**
- LOBSTER SALAD**
Maine lobster, avocado, mango, grape tomato, cucumber, mango vinaigrette **MKT**

GARDEN SALAD - **6**

CAESAR SALAD* - **8**

Add Protein*:
Chicken +4
Grilled sirloin tips +6
Seared salmon +7
Jumbo shrimp (3) +9
Lobster +**MKT**

House Dressings:
Balsamic, peppercorn ranch, blue cheese or red pepper parmesan Italian

COBB SALAD
Grilled chicken, kalamata olives, bacon, Great Hill blue cheese, hardboiled egg **12**

SESAME TUNA SALAD*
Sesame seed encrusted rare tuna loin, grilled pineapple, water chestnuts, tomatoes, cucumbers, scallions, teriyaki vinaigrette **14**

ENTREES

AVAILABLE AFTER 5PM DAILY

- PIEDMONTESE FILET MIGNON***
Béarnaise, red wine demi-glace, grilled asparagus and roasted fingerling potatoes **39**
- GRILLED SEA SCALLOPS & GULF SHRIMP***
Creamy polenta, lemon-dill butter sauce and sautéed broccolini **34**
- LAKIN'S RICOTTA GNOCCHI**
Marinara wilted spinach, basil oil and toasted pignolias **25**
- LOBSTER DINNER**
Steamed or grilled with vegetable and starch du jour **MKT**
add bowl wild Maine Mussels Mariniere +6
- BELL & EVANS CHICKEN BREAST**
Stuffed with spinach, sun dried tomatoes and chicken confit over lemon-basil risotto with garlic-lemon jus **27**
- BONE-IN KUROBUTA PORK CHOP**
Peach-bourbon pork reduction, black bean-peach salad and grilled russet potatoes **28**

20% gratuity added for parties of 6 or more. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.