

PORTLAND REGENCY HOTEL & SPA
EIGHTEEN95 RESTAURANT

APPETIZERS

NEW ENGLAND CLAM CHOWDER 6

FRENCH ONION SOUP 5

STEAMED MUSSELS GARLIC, SHALLOTS, TOASTED HAZELNUTS, FRANGELICO CREAM 14

TEMPURA ARTICHOKE HEARTS + SWEET POTATOES RED AND YELLOW PEPPER AIOLI 11

SALADS

HOUSE SALAD MIXED GREENS, TOMATO, CUCUMBER, CARROTS 7

CAESAR SALAD ROMAINE, GARLIC CROUTONS, ANCHOVIES, PECORINO ROMANO 6

ENTREES

GRILLED SALMON BBQ SPICE RUB, CHEDDAR CORN GRITS, BRAISED KALE 28

ROAST HALF GIANONNE CHICKEN LEMON-THYME JUS, ROASTED VEGETABLES, GARLIC MASHED POTATOES 26

SAUTEED ARTICHOKE LINGUINE ROASTED CHERRY TOMATOES, GARLIC, WILTED SPINACH 24

STUFFED SOLE SCALLOP MOUSSELINE, JONAH CRAB, CHIVE-BEURRE BLANC, WILD RICE, BROCCOLINI 32

GRILLED RIBEYE STEAK CRIMINI MUSHROOMS, ONIONS, CABERNET DEMI-GLACE, GARLIC MASHED POTATOES, ROASTED CAULIFLOWER 34