

“Just for Starters”

Morgantown Cheese Steak Egg Rolls		9
	Shaved Prime Rib, Onions, Pepper Jack with Sriracha Aioli	
Lobster Macaroni and Cheese		13
	Fontina, Parmigiano Reggiano and Mascarpone with Orzo and Lobster	
Spinach and Artichoke Au Gratin		8
	Spinach, Artichokes, Cream Cheese and Dill with Crispy Pita Chips	
Stuffed Banana Peppers		7
	Hot Sausage, Pomodoro and Parmigiano Reggiano	
Shrimp Quesadilla		9
	Fresh Salsa, Pepper Jack, and Sour Cream	
Bruschetta		6
	Garlic, Tomatoes, Basil, Red Onion, Sweet Peppers, EVOO and Balsamic	
Popcorn Shrimp		8
	Deep Fried and Tossed with Sweet Thai Chili Sauce	
Mini Sliders		7
	American Cheese, Spicy Mustard and Pickles	
Grilled Crab Portobello		9
	Blue Crab, Gorgonzola and Red Pepper Coulis	

~ Cheese Fondue ~

(serves 2-4 guests)

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Grafton Three Year Aged Cheddar Cheese Fondue,
Fresh Crusty Bread, Pita Chips, Tart Apples and
Assorted Vegetables for Dipping

House Made Soups

New England Clam Chowder		5
	A Classic Blend of Clams, Potatoes, Onion and Cream	
Traditional Onion Soup		4
	Croutons, Asiago and Swiss	
Hearty Chicken Noodle		4
	Our Delectable Combination of Hearty Chicken, Thick Noodles & Fresh Vegetables	
Chef's Soup Creation		4
	Handcrafted Daily	

Greens

Regatta House Salad		4/6
	Iceberg, Romaine, Spinach, Pancetta, Gorgonzola, Red Onion, Roasted Tomatoes and White Balsamic	
Mountaineer		4/6
	Mixed Lettuce, Sun-Dried Tomatoes, Goat Cheese, Pine Nuts and Balsamic Vinaigrette	
Classic Caesar		4/6
	Romaine, Croutons, Asiago and Caesar Dressing	
The Wedge		4/6
	Iceberg, Tomatoes, Pancetta, Gorgonzola, Cucumbers, Italian and Ranch Dressings	

Side Dishes

Starches

Jumbo Baked Idaho Potato	3
Sticky Rice	2
Roasted Vegetable Infused Basmati Rice	3
Roasted Garlic Mashed Potatoes	3

Vegetables

Sautéed Asparagus	4
Stir-Fry Vegetables	3
Steamed Fresh Broccoli	3
Sautéed Fresh Spinach	3

Pasta

served with our signature house salad

Jalapeno-Black Bean Ravioli	15
Fresh Salsa and Tequila Cream Sauce	
Portobello Chicken Linguini	16
Chicken Breast, Portobello Mushrooms, Asparagus and Garlic Sautéed with EVOO and Roasted Red Pepper Linguini	
Garlic Shrimp Pappardelle	17
Sautéed Shrimp with Fresh Garlic, Tomatoes, White Wine Sauce and Black Pepper Pappardelle	
Regatta Chicken “Scampi”	14
Chicken Breast, Broccoli, Fresh Garlic, White Wine with Angel Hair Pasta	

Poultry

served with our signature house salad

Sweet Thai Mango Chicken	16
Marinated and Char-Grilled with Sticky Rice and Steamed Broccoli	
Chicken Mozzarella	19
Tomato Pomodoro, Sweet Oliverio Peppers and Fresh Mozzarella with Side of Angel Hair	
Prosciutto Wrapped Chicken Breast	17
Banana Peppers, Fresh Tomatoes and Sweet Onions served with Roasted Garlic Mashed Potatoes	
Classic Chicken Marsala	17
Sautéed Chicken with Mushrooms and Marsala Wine with Broccoli served with Roasted Garlic Mashed Potatoes	

Fish & Seafood

served with our signature house salad

Broiled Cold Water Lobster Tails	35
Roasted Garlic Mashed Potatoes, Asparagus and Drawn Butter <i>Rodney Strong Chardonnay '07 ~ Sonoma County, CA.....gl/10 btl/35</i>	
Char-Grilled Chilean Sea Bass	33
Roasted Vegetable Infused Basmati Rice, Asparagus and Lemon Oil <i>Saint M Riesling '06 ~ Pfalz, Qba, Germany.....gl/7 btl/28</i>	
Spicy Chili-Garlic Seared Atlantic Salmon	18
Sticky Rice and Stir-Fry Vegetables <i>Alamos Pinot Noir '07 ~ Mendoza, Argentinagl/9 btl/34</i>	
Cornmeal Crusted Red Snapper	19
Roasted Garlic Mashed Potatoes, Asparagus, Tomatoes and White Wine Butter Sauce <i>Maso Canali Pinot Grigio '07 ~ Trentino, Italy.....gl/9 btl/35</i>	
New Orleans “Style” Crab Cake	22
Sautéed Spinach, Roasted Sweet Pepper Relish and Creole Lobster Sauce <i>El Portillo Sauvignon Blanc '08 ~ Mendoza, Argentina.....gl/7 btl/26</i>	

Steaks & Chops

served with our signature house salad and choice of two sides

“Our Signature” Slow Roasted Prime Rib, 12 oz with Au jus	28
<i>Windy Ridge Cabernet Sauvignon '05 ~ Central Coast, CA.....gl/8 btl/28</i>	
Center Cut Filet of Beef, 8oz	32
<i>Rancho Zabaco “Heritage Vines” Zinfandel '06 ~ Sonoma, CA.....gl/10 btl/35</i>	
Bone in Veal Chop, 14oz	35
<i>McWilliams “Hanwood Estate” Shiraz '06 ~ South Eastern Australia.....gl/8 btl/29</i>	
New York Strip Steak, 12oz	30
<i>Trumpeter Malbec '07 ~ Mendoza, Argentina.....gl/7 btl/27</i>	
Beef Tenderloin Tips, 7oz	17
<i>Rodney Strong Merlot '05 ~ Sonoma County, CA.....gl/12 btl/46</i>	
Steak and Cake, 5oz—Sliced Oak Barrel Sirloin and Crab Cake	24
<i>Alamos Pinot Noir '07 ~ Mendoza, Argentina.....gl/9 btl/34</i>	
Sliced Oak Barrel Sirloin, 8oz	18
<i>Trumpeter Malbec '07 ~ Mendoza, Argentina.....gl/7 btl/27</i>	

Executive Chef ~ James Spoonhoward III Chef de Cuisine ~ Joe Vessechia III Banquet Chef ~ Brian Bruner

Parties of 6 or more will automatically be charged 20% gratuity