

# The Regatta

## *A la Carte Dinner Menu*

### *Appetizers*

#### *Lobster Bisque*

*Garnished with Fresh Lobster Meat, Crisp Fennel  
and Chive Oil\* 12.00*

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#### *Regatta's Caesar Salad*

*Hearts of Romaine, Shaved Asiago Cheese,  
Herbed Buttery Croutons,  
Creamy Housemade Dressing & White Anchovy\* 9.00*

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#### *Grilled Peach Salad*

*Grilled Peaches & Fresh Blueberries over Mesclun Greens  
with Toasted Almonds, Crumbled Goat Cheese,  
& Shallot Vinaigrette; Finished with a Balsamic Glaze\* 10.00*

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#### *Six, Freshly Shucked Cotuit Oysters*

*(America's Most Famous & Flavorful),  
On the Half Shell over Shaved Ice with Orange Chili Sorbet  
& Champagne Mignonette\* 15.00*

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#### *Baked Cotuit Oysters*

*On a Bed of Sautéed Baby Spinach with Warm Brie,  
Balsamic Roasted Roma Tomatoes & Garlic Butter\* 16.00*

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#### *Our Grand Ravioli*

*Housemade with Fresh Lobster Meat, Native Scallops,  
Boursin Cheese, Grilled Asparagus  
& Trois Agrume Beurre Blanc\* 15.00*

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#### *Maryland Style Crab Cake*

*Set Atop a Fresh Orange & Baby Arugula Salad,  
Accompanied by Lemon Aioli & Crispy Leeks\* 12.00*

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*Tuna Carpaccio*  
*Blackened Sushi Grade Tuna Seared Rare &*  
*Accompanied with Cucumber Salad,*  
*Wasabi Cream & Soy Vinaigrette\* 15.00*

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*Vegetable Napoleon*  
*Summer Vegetables Grilled, Layered, & Topped with Fresh Mozzarella*  
*Finished With Chive Oil & Twelve Year Old Balsamic\* 12.00*

## *Entrées*

*Your Entrée is preceded by a Sorbet Intermezzo &*  
*a Basket of Housemade Breads*

*Caramelized Georges Bank Sea Scallops*  
*Pan Seared and Nestled Around a Crisp Goat Cheese Risotto & Caramelized Shallot Phyllo*  
*Purse,*  
*Accented by Local Pea Tendrils, Grapefruit Supremes*  
*& Fine Herb Beurre Blanc\* 28.00*

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*Sesame & Coriander Crusted Tuna Steak*  
*Sushi Grade Tuna Seared Rare, Served with Ginger Roasted Potatoes, Cilantro and Sweet*  
*Soy Beurre Blanc*  
*Accompanied by Fresh Vegetable Rolls, Wasabi and Soy Glaze\* 38.00*

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*Lobster Pan Roast*  
*1 ¼ Hard Shell Lobster, Pan Roasted with Shallots & Brandy, Finished with Fingerling Po-*  
*tatoes,*  
*Summer Vegetables, Baby Arugula & Beurre Blanc\* 39.00*

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*Extraordinary Creative Palette*  
*A Trilogy of Fresh Fish & Shellfish with Exciting Sauces & Garnishes \*Market*

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*Atlantic Halibut*  
*Pan Roasted & Set Atop a Basil Pasta Flan, Blanketed with Lump Crab Meat, Asparagus,*  
*Button Mushrooms,*  
*& Sun Dried Tomatoes; Finished with an Herb Pan Sauce\* 34.00*

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*Seared Filet of North Dakota Buffalo Tenderloin*  
*(America's Very Best)*  
*Prepared Differently Each Evening & Served with Sauce,*  
*Starch & Vegetables\* Market*

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*Cast Iron Seared, Premium Filet Mignon “Carpet Bag Style”  
Topped with Fried Cotuit Oysters & Béarnaise Sauce  
& Set Atop Roasted Fingerling Potatoes,  
Roasted Shallots & Baby Spinach; Finished with Pinot Noir Demi\* 34.00*

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*Slow Roasted Crispy Lacquered Half Duck  
With A Wild Rice Spring Roll, Asian Vegetables &  
Raspberry Ginger Glaze\* 31.00*

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*Oven Roasted, Center Cut Veal Chop  
Served with a Sweet Potatoes, Portobello Mushroom  
and Arugula Sauté, Crisp Prosciutto  
& Madeira Wine Sauce; Finished With an Espresso Gastrique\* 39.00*

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*“36 Hour” Tender Boneless Short Rib  
Served with Roasted Baby Potatoes, Haricots Verts  
& Cool Roasted Shitake Mushrooms  
Finished with Natural Pan Sauce & Foie Gras Butter\* 28.00*

## *Extraordinary Housemade Desserts*

*Regatta’s Signature Chocolate Seduction  
Decadent Flourless Chocolate Cake Served with Sauce  
Framboise, Chantilly & Fresh Fruit 9.00*

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*Dessert Sushi  
Sweet Sticky Coconut Rice & Fresh Fruit Rolled into Chocolate “Seaweed”, Accompanied  
by Candied Ginger & Chocolate Chopsticks 9.00*

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*Chocolate Tiramisu  
Chocolate Buttermilk Ladyfingers Soaked with Kahula Espresso & Layered with Whipped  
Chocolate Mascarpone Cream 9.00*

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*Chocolate Hazelnut Mousse Cake  
Moist Hazelnut Cake Topped with Milk Chocolate Mousse & Chocolate Ganache, Accom-  
panied by a Brandy Banana Sauce 9.00*

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*Coconut Passion Cheesecake  
Creamy Passion Fruit Cheesecake Bruleed & Set Atop a Coconut Macaroon; Accompanied  
by Raspberry & Mango Coulis 9.00*

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*Housemade Sorbet of the Evening  
With Fresh Berries & a Cookie 9.50*

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*The Regatta Cheese Plate*

*This Evening's Selection of Artisan Cheeses,  
Chocolate Truffles & Fresh Fruit 20.00*

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*Dessert Sampler*

*A Spectacular Sampling of Three of the Chef's Favored Desserts,  
Adorned with Sauces & Garnishes 20.00*

*Espresso 3.75 Cappuccino 4.50 Coffee 2.50*