

🚢 SOUPS & STARTERS 🚢

REGATTA CLAM CHOWDER 5.00

SPLIT PEA with HAM 4.75

HOUSE SALAD 4.75

MINISTRONE SOUP 4.75

SOUP of the DAY 4.75

🚢 BURGERS & SANDWICHES 🚢

BLACKENED BLUE BACON BURGER* 10.95

Searched with Cajun Spices and topped with Crumbled Bleu Cheese and Bacon

MUSHROOM BURGER* 10.95

Sauteed Onions and Mushrooms, Provolone Cheese, Brioche Bun with Lettuce, Tomato, Onion and Pickle

CHICKEN MONSTER 10.95

Grilled Chicken Breast with Guacamole, Ortega Chili and Pepperjack on a Brioche Bun with Lettuce, Tomato, Onion and Pickle

CHIPOTLE CHICKEN CLUB 11.95

Fresh Avocado and Smoked Bacon, Chipotle Mayo, Monterey Jack Cheese on a Rustic Roll

SANTE FE TURKEY CLUB 11.95

Smoked Turkey, Bacon, Ortega Pepper, Pepperjack Cheese and Chili Mayonnaise

GRILLED PORTABELLO MUSHROOM 11.95

With Caramelized Onion, Pepper Jack Cheese on a Rustic Roll

CLASSIC FRENCH DIP 12.95

Piled High with Caramelized Onions and Swiss Cheese on Rosemary Bread

Substitute Side Salad for French Fries for 1.95

🚢 ENTREE SALADS 🚢

REGATTA FIELD GREEN SALAD 7.50

Field Greens, Goat Cheese, Sun-Dried Tomatoes with Balsamic Vinaigrette

CHICKEN CAESAR SALAD 10.95

Romaine Lettuce with Grilled Chicken, Shredded Parmesan Cheese and Tangy Caesar Dressing

TERIYAKI CHICKEN SALAD 12.95

Smoked Almonds, Avocados, Mandarin Oranges, Chopped Romaine, Rice Sticks and Honey-Poppyseed Dressing

ORIENTAL TUNA SALAD 12.95

Sesame Crusted Tuna, sliced thin and served over Organic Greens with Mandarin Oranges, Red Onions, Cucumbers, Fried Wontons, Sesame Dressing and Pickled Ginger

SOUTHWEST FRIED CHICKEN SALAD 11.95

Breaded Chicken Tenderloin fried and tossed with Olives, Tomatoes, Red Onions, Crunchy Tortilla Strips, Spicy Tomato Ranch

BLACK and BLUE SALAD 12.95

Blackened Bistro Filet Medallions, Bleu Cheese, Almonds, Red Onions, Mixed Greens and Pear

UNCOBB SALAD 11.95

Romaine Hearts, Avocado, Bay Shrimp, Bleu Cheese, Tomato, Bacon and Egg with Peppercorn Dressing

SMOKED SALMON SALAD 13.95

In-House Applewood Smoked Salmon, Basil Vinaigrette, Northwest Cherries, Crunchy Almonds and Bermuda Onions

🚢 DAILY DINNER SPECIALS 🚢

Served with House Salad

MONDAY

BEEF STROGANOFF

Thin Strips of Tender Beef with Egg Noodles, Mushrooms and Green Onions in a Sour Cream Dijon Sauce

15.95

TUESDAY

CREOLE SHRIMP AND GRITS

Lightly Blackened Baby Shrimp with Peppers, Onions & Bacon in a Creole Tomato Sauce over Creamy Cheddar Grits

15.95

WEDNESDAY

CAROLINA STYLE PULLED PORK PLATE

Home Smoked Pork Shoulder in a clear Carolina Style Sauce, Cole Slaw, Jalapeño Corn Nuggets and Sweet Potato Fries

14.95

THURSDAY

OVEN ROASTED TURKEY BREAST

Creamy Sage Pan Gravy, Garlic Mashed Potatoes with Fresh Vegetable

15.95

FRIDAY & SATURDAY

PRIME RIB

Horseradish Cream, Au Jus, Garlic Mashed Potatoes and Seasonal Vegetables

10 oz./12 oz. **17.95/19.95**

🚩 ENTREES 🚩

TEXAS CHILI 13.95

Housemade Bean and Corn Chili filled with Chunks of Steak, Andouille Sausage and covered with Monterey Jack and Cheddar Cheeses

BISTRO STEAK MEDALLIONS 17.95

Tender Bistro Filet seasoned with our Special Blend of Spices, Caramelized Shallot Demi Glace, Garlic Mashed Potatoes and Seasonal Vegetables

CHICKEN PARMESAN 15.95

Tender Breaded Chicken Cutlet with Garlic Noodles and Fresh Vegetables

PORK TENDERLOIN 16.95

Pan seared and served with an Apple-Mango Chutney, Garlic Mashed Potatoes and Fresh Vegetables

MAC & MEATLOAF 15.95

Regatta Meatloaf tossed with thick cut Bacon, Garlic and a Rosé Sauce with our Three Cheese Blend

SMOKED CHICKEN & RED PEPPER PENNE 14.95

Garlic Cream, Fresh Basil and Grilled Crostini

KOREAN BBQ STYLE STEAK 16.95

New York Strip Steak marinated with Ginger, Garlic, Soy Sauce, Sherry and Cilantro, served with Crispy Sesame Rice and Fresh Vegetables

CHICKEN FRIED STEAK 14.95

Chopped Beef Sirloin, hand battered and fried. Smothered in Country Gravy over Garlic Mashed Potatoes and Chef's Choice of Vegetable

FISH and CHIPS 15.95

Beer Battered Cod, Honey Pecan Remoulade, Creamy Cole Slaw and Thin Cut French Fries

CRAB MACARONI and CHEESE 15.95

Traditional Mac and Cheese with Beechers Cheese, Tillamook Cheddar and Jack Cheese, finished with Northwest Dungeness Crab

SPAGHETTI BOLOGNESE 14.95

Ground Beef and Sausage with a Zesty Tomato Sauce, served with Grilled Crostini

ROASTED BUTTERNUT SQUASH RAVIOLI 15.95

Goat Cheese, Broccoli, Roasted Red Peppers and Sauteed Bermuda Onions

ALMOND CRUSTED MAHI 16.95

With Feta Cheese, Tomatoes, Garlic, Lemon & Olive Oil, with Garlic Mashed Potatoes & Fresh Vegetables

PAN SEARED SALMON 16.95

With Asian Slaw, Crispy Rice, Lime Chili Sauce and Fresh Vegetables



**WE
KNOW
CHUCK.**

BURGERS

Hamburger* 9.95

Cheeseburger* 10.50

100% Fresh Beef Chuck*

FRIES+ FOUNTAIN SODAS

French Fries 1.95


Coke, Diet Coke, Sprite



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.