


HYATT REGENCY®


STARTERS

BOSTON CLAM CHOWDER 12
Traditional New England style

VEGETABLE SOUP   12
Seasonal vegetable, tomato, bean and herb

NEW ENGLAND CRAB CAKE  22
Remoulade, lemon and crispy slaw

CHICKEN DUMPLINGS 18
Sriracha and soy dip

QUESO & CHIPS  14
Creamy cheese fondue, fried corn tortilla chips, add spicy chorizo +2

SPINACH & ARTICHOKE DIP  14
Creamy, with toasted crostini


FRIED CALAMARI 20
Pepperoncini and spicy tomato sauce

TOMATO & MOZZARELLA   16
White balsamic and arugula microgreens

PORK BELLY TACOS 16
Rice vinegar cabbage, ponzu sriracha

SHARABLE

CHARCUTERIE 24
Local meats and cheese, spreads and breads

FLATBREAD  15
Hummus, roasted tomatoes, roasted peppers, mushrooms

CHICKEN WINGS 20
Smoky and sticky, blue cheese dip

BEER BATTER CHICKEN 20
Beer batter, crispy coleslaw, mesquite ranch

HANDHELDS

CHICKEN SANDWICH 16
Grilled chicken breast, pesto aioli, fresh mozzarella, tomatoes and ciabatta

TURKEY CLUB 16
Shaved turkey, cob-smoked bacon, avocado, tomato, cranberry mayonnaise and multigrain bread



TACOS 20
Choice of fish, chicken, beef or mushroom, add shrimp +2



CHEDDAR & BACON BURGER* 18
Twin patties, cheddar, tomato and HRB spicy sauce

SALMON SANDWICH 22
Smoked and fresh salmon pieces, pesto aioli, LTO, multigrain bread


LOBSTER GRILLED CHEESE 30
Gruyère, roasted lobster, pesto aioli, brioche

SALADS


SPINACH SALAD   16
Feta, apples, beets, quinoa, roasted onions, orange yogurt dressing

ROMAINE SALAD   16
Artichokes, olives, tomatoes and chickpeas, white balsamic dressing

CAESAR SALAD 16
Whole leaves, shaved parmesan, creamy dressing and garlic crouton

ROTISSERIE CHICKEN SALAD  24
Kale, cranberries, butternut squash, almonds, mustard vinaigrette

SALMON WEDGE SALAD  24
Chili & lime-seasoned, iceberg, blue cheese, tomato, red onion, citrus vinaigrette

NEW ENGLAND COBB SALAD  24
Lettuce, chicken, avocado, cob-smoked bacon, egg, cranberry, Great Hill blue cheese and white balsamic dressing

ADD TO ANY SALAD

chicken 8, steak tips* 10, shrimp 10, salmon 10, grilled mushrooms 8 or lobster 20

LIGHTER FARE

QUESADILLA 20
Chicken, mushroom or beef, add shrimp +2

MONGOLIAN STEAK 26
Spicy tender tips, sesame vegetables

FISH & CHIPS 25
Deep-fried, crispy coleslaw, lemon and tartar

THIN-CRUST PIZZA 18
Add pepperoni, mushroom, sausage, peppers, onions +2 each


MAINS


SEAFOOD RAVIOLI 34
Lobster and shrimp, pink vodka sauce

KATSU PORK 28
Panko-crust, rice and spicy broccoli

MUSHROOM BOLOGNESE  25
Tomato, herbs and seasonal mushrooms, fettuccini


SMOKED CHEDDAR MAC & CHEESE 20
With balsamic mushrooms 24, pulled chicken 28 or roasted lobster 34

MAPLE & MUSTARD SALMON  32
Roasted beets, feta crumbs, fingerling potatoes


ROASTED CHICKEN  29
All-natural, onion jus, seasonal vegetables, roasted garlic mashed potatoes

BAKED BOSTON SCROD 28
Ritz cracker crumbs, mashed potatoes, lemon butter and broccoli

NY SIRLOIN STEAK*  45
All-natural, Madeira butter, potato au gratin

GRILLED SEA SCALLOPS  38
Pork belly, corn crema and roasted seasonal cauliflower

BRAISED SHORT RIBS  42
Mashed potatoes, portabella, red wine jus and buttered broccoli

 Vegan-Friendly

 Gluten-Free

 Vegetarian-Friendly

Parties of 6 or more will be subject to a service charge of 20%. Many of our dishes can be made gluten-free or vegetarian. Please ask your server. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.