

Regency Dining-Dinner Menu

Dinner Entrees include Soup du jour, House Salad or BLT Wedge Salad, House rolls and whipped butter.

Soup du jour Selection

Tomato Basil Parmesan, Lemon Chicken with Rice, Wild Mushroom, Vegetable Beef, Broccoli Cheddar, Santa Fe Chicken, Spicy Black Bean, Cream of Asparagus, Minestrone, Chicken Florentine, Potato Leek

First Course Salad Selections

Served with House rolls & butter

The House Greens

Spring mix greens with dried cherries, Gruyere cheese, red onions, candied pecans & Sparkling Citrus vinaigrette

BLT Wedge

Wedge of Iceberg lettuce, bacon crumbles, tomatoes, crostini & French-Gorgonzola dressing

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Entree Selections

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Fresh Fish Selections

Served with choice of vegetable and starch

**Fish selections are subject to seasonal availability and prices are subject to market price*

Whitefish, Lake Superior

Sautéed, Horseradish encrusted, topped with Remoulade sauce
\$21.00 per person

Scrod, Atlantic

Baked with lemon panko bread crumbs
\$22.00 per person

Perch, Canada

Flash fried with a light tempura batter, served with tartar sauce
\$25.00 per person

Mahi-Mahi, Costa Rica

Grilled with sesame-ginger glaze and topped with fresh tropical salsa
\$25.00 per person

Walleye, Canada

Sautéed, Parmesan encrusted topped with Provencale sauce **or**
Sautéed, Pretzel encrusted topped with Dijonnaise sauce
\$27.00 per person

Scottish King Salmon, Western Isles

Broiled, Crab and Florentine stuffing, topped with Béarnaise sauce **or**
Grilled, topped with portabella mushrooms, served over wilted spinach in a light tomato broth
\$26.00 per person

Wild King Salmon, (Seasonal Item)

Simply Grilled
\$33.00 per person

Halibut, Alaska

Simply Grilled
\$28.00 per person

Yellowfin Tuna, Hawaii (temperature sensitive)

Everything encrusted served with Dijon-garlic sauce
\$29.00 per person

Swordfish, Atlantic

Grilled with herb-pesto stuffing and topped with tomato-balsamic relish
\$28.00 per person

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Pasta Selections

Linguine Primavera

Fresh vegetables sautéed in a light garlic sauce
\$18.00 per person

Lemon Chicken Tortellini

Strips of boneless chicken sautéed in a light sherry cream sauce
with mushrooms, capers & fresh basil
\$20.00 per person

Chicken Linguine Primavera

Chicken breast strips & fresh garden vegetables sautéed in a light
garlic-olive oil sauce, served on a bed of linguine
\$20.00 per person

Chicken & Artichoke Linguine

Strips of boneless chicken breast & artichoke hearts
sautéed in a light garlic tomato sauce, served on a bed of linguine
\$20.00 per person

Grilled Chicken Fettuccine

Grilled chicken breast, mushrooms & asparagus, tossed in a roasted
red pepper cream sauce served over spinach fettuccine
\$20.00 per person

Shrimp & Artichoke Linguine

Gulf shrimp and artichoke hearts sautéed in a light garlic-tomato sauce,
served on a bed of linguine
\$22.00 per person

Linguine & Shells

Gulf shrimp, scallops, salmon & mussels sautéed with garlic,
olive oil & herbs, served on a bed of linguine
\$22.00 per person

Shrimp Fettuccine Verde

Gulf shrimp and spinach fettuccine tossed with a rich tomato cream sauce,
topped with Goat's cheese & sun dried tomatoes
\$23.00 per person

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Penne Diablo

Italian sausage, roasted peppers & mushrooms tossed in a
roasted tomato sauce over penne pasta
\$19.00 per person

King Crab and Asparagus Farfalle

Tender King crab meat sautéed in a roasted garlic cream sauce
with asparagus & Farfalle pasta
\$26.00 per person

Lobster and Crab Farfalle

Maryland jumbo lump crab and tender lobster meat sautéed in
a light pesto cream sauce with Farfalle pasta
\$27.00 per person

Lobster Fettuccine

Tender lobster meat sautéed in a rich tomato cream sauce
served over spinach fettuccine
\$26.00 per person

Meat, Poultry and Shellfish Selections

Served with choice of vegetable and starch

Chicken Romesco

Lightly breaded with almonds, Parmesan cheese and Panko bread crumbs,
sautéed, served with a roasted red pepper sauce
\$ 21.00 per person

Wild Mushroom Chicken

Grilled, with wild mushroom-spinach stuffing &
served with Marsala-mushroom sauce
\$ 20.00 per person

Parmesan Encrusted Chicken

Lightly breaded with asiago cheese and panko bread crumbs, sautéed,
served with a roasted tomato sauce
\$21.00 per person

Boursin and Broccoli Stuffed Chicken

Grilled, stuffed with broccoli and Boursin cheese,
served with a Béchamel sauce
\$22.00 per person

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Pecan Cherry Chicken

Grilled, stuffed with a pecan and dried cherry mousse,
served with a Brandy-cherry demi glace
\$22.00 per person

Seafood Crepes

Cold smoked salmon, shrimp, Jumbo Lump crab & three cheese blend
tucked into crepes, topped with lemon-Béchamel sauce
\$ 22.00 per person

Fish Tacos

Chili dusted Mahi Mahi, topped with a Hawaiian slaw, Pepper jack cheese
and cilantro sour cream served in flour tortillas
\$24.00 per person

Coconut Shrimp

Flash-fried, served with orange marmalade dipping sauce
\$ 24.00 per person

Shrimp Scampi

Sautéed in a sherry & garlic-tomato sauce
\$ 24.00 per person

Seafood Newburg

Shrimp, Maine lobster meat & Maryland Jumbo Lump crab
simmered in a sherry-cream sauce, served in puff pastry
\$ 28.00 per person

Seafood Jambalaya

Gulf shrimp, scallops, salmon & mussels
simmered in a traditional Jambalaya sauce
\$ 26.00 per person

BBQ Shrimp

Grilled, bacon wrapped, basted with BBQ sauce
and topped with roasted corn salsa
\$25.00 per person

Lobster and Shrimp Cakes

2, 4oz. Lobster and shrimp cakes, broiled and
served over Remoulade sauce
\$23.00 per person

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Maryland Crab Cakes

2, 4oz. Crab cakes, broiled and
served with a lemon-garlic aioli sauce
\$25.00 per person

Alaskan King Crab Cakes

2, 4oz. Crab cakes, broiled and
served with a lemon-garlic aioli sauce
\$27.00 per person

Filet Mignon

9oz Center-cut, certified Black Angus, prepared medium,
served on Merlot demi-glace
\$40.00 per person

King Crab Legs

One pound, steamed, served with drawn butter & lemon
\$40.00 per person

Maine Lobster Tails

2-5oz tails, broiled, served with drawn butter & lemon
\$40.00 per person

New Zealand Rack of Lamb

Prepared medium, served with dried cherry demi-glace
\$34.00 per person

New York Strip Steak

14oz Certified Black Angus, prepared medium, served on Merlot demi-glace
\$34.00 per person

Ribeye Steak

Grilled medium, topped with sautéed mushrooms & onions
\$32.00 16oz. dinner

Surf & Turf

6oz Center-cut, certified Black Angus paired with a 5oz Maine lobster tail
served with Merlot demi-glace & drawn butter
\$40.00 per person

Shrimp and Crab Risotto

Gulf shrimp and asparagus sautéed with roasted garlic-saffron risotto,
topped with Maryland jumbo lump crab
\$34.00 per person

Sea Scallop and Wild Mushroom Risotto

Wild mushrooms sautéed with an herb risotto,
topped with grilled Sea Scallops
\$30.00 per person

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Vegetarian Selections

Garden Vegetable Stir-Fry

Fresh garden vegetables sautéed in a ginger-Hoisin sauce
served over steamed rice (Vegan Option)
\$18.00 per person

Linguine Primavera

Summer squash, zucchini, peas, carrots, broccoli, red bell peppers and mushrooms sautéed
in garlic and olive oil, served over fresh linguine. (Vegan Option)
\$18.00 per person

Vegetable Lasagna

Fresh pasta sheets layered with roasted vegetables,
spinach, three cheese blend, and tomato-herb sauce
\$19.00 per person

Israeli Cous Cous

Red peppers, zucchini, summer squash, wild mushrooms and
red onion, cooked in a mushroom broth
\$18.00 per person

Saffron Risotto

With asparagus
\$19.00 per person

Food and beverage services are subject to a 6% Michigan State sales tax
and 20% service charge.
All prices are subject to change without notice.

The DeVos Center
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