



## THE MAJESTIC DINNER

### APPETIZERS

- Spinach and Artichoke Dip served with crostinis 10  
Crab Cakes with our whole grain stout mustard cream sauce 12  
Fried Risotto stuffed with cheddar cheese and served with our spicy tomato sauce 8.5  
Majestic Moules Frites mussels cooked in white wine garlic cream sauce topped with Majestic Fries 13  
Charcuterie & Cheese Plate chef's selection of fine meats and cheeses 14  
Majestic Galette crispy potato pancake with grilled portabella mushrooms, roasted red peppers, caramelized onions, and manchego cheese topped with balsamic reduction 12  
Savory Goat Cheese rolled in toasted pistachios and served with oil cured olives and crackers 10  
Tuscan White Bean Pureé with black truffle oil, oil cured olives, cherry tomatoes, and crostinis 9

### SOUPS / GREENS

- Steak Soup or Soup of the Day Cup 5 / Bowl 7  
Spinach Salad 14  
*Tender spinach greens tossed in our house-made balsamic vinaigrette with fresh Bosc pear, Stella blue cheese, spiced pecans, and red onion (add grilled chicken breast - 5, add grilled salmon filet - 8)*  
Majestic Chicken Caesar 16  
*Croutons and shredded parmesan tossed in our house-made Caesar dressing with a grilled chicken breast (substitute salmon filet for chicken - 6)*  
Cobb Salad 16.5  
*Diced chicken breast, avocado, tomato, egg, bacon and shredded cheddar cheese tossed in our house-made shallot vinaigrette (substitute salmon filet for chicken - 6)*

### ENTREES

- Served with a house salad or soup, chef's vegetables, a choice of rice, mashed potatoes with bordelaise, baked potato or fries  
*(Substitute creamed spinach or twice baked potato for the vegetable, rice, or potato - 2, Substitute a half Spinach or Caesar Salad for the house salad - 3.5)*  
Grilled Salmon 26  
*Canadian salmon grilled or sautéed to order with our beurre blanc*  
Chicken Cutlets 24  
*Crispy cutlets served with a stone ground Dijon cream sauce and garnished with toasted pistachios*  
Pork Medallions 26  
*Grilled twin pork loin medallions bacon-wrapped and served with spiced Sweet Vermouth Bosc Pear reduction*  
Double-Cut Pork Chop approx. 16oz. 30  
*Grilled and glazed with Cabin Fever Vermont Maple infused whiskey and brown sugar and garnished with spiced pecans*  
Grilled Lamb Chops 32  
*Three double-cut chops grilled to order and served with your choice of our Honey-Rosemary Bordelaise or Mint Sauce*

### MAJESTIC STEAKS

- Rare-cool red center/Medium Rare-warm red center/Medium-pink throughout/Medium Well-touch of pink/Well Done-no pink, no juice left  
Served with a house salad or soup, chef's vegetables, a choice of rice, mashed potatoes with bordelaise, baked potato or fries  
*(Substitute creamed spinach or twice baked potato for the vegetable, rice, or potato - 2, Substitute a half Spinach or Caesar Salad for the house salad - 3.5)*  
8oz. Bacon-Wrapped Beef Tenderloin 32  
USDA Center-Cut Filet Mignon 6oz. 34 / 8oz. 40 / Beefeater Filet 14oz. 60  
Majestic Steak 42  
*Pepper-encrusted 8oz. center-cut Filet Mignon pan-seared with our brandy peppercorn cream sauce*  
USDA Dry-Aged KC Strip 8oz. 34 / 12oz. 42  
USDA Dry-Aged 12 oz. Rib Eye Regular or Blackened 36  
USDA Dry-Aged Frenched Bone-In Rib Eye approx. 30oz. 54  
USDA Dry-Aged Prime Rib Regular Cut (8-10oz.) 28.5 / Majestic Cut (13-15oz.) 34.5  
USDA Dry-Aged 16oz. T-Bone 39  
USDA Dry-Aged 24oz. Porterhouse 54

### MAJESTIC ADDITIONS AND SIDES

- Béarnaise, Bordelaise, Brandy-Peppercorn Cream Sauce, Garlic Rub, Melted Blue Cheese, Sautéed Onions or Mushrooms 3  
Creamed Spinach or Twice Baked Potato 4  
Lobster Tail (8oz.) 26

**COFFEE, ESPRESSO, LATTÉ, PORT, BRANDY & MORE THAN 100 DIFFERENT WHISKEYS ALSO AVAILABLE**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may be hazardous to your health. An 18% service charge may be added to tables of 6 or more guests. Please allow additional time for separate checks.