



Breakfast Menu

Light Fare

Express Breakfast

Fruit or granola; scone, toast, or English muffin; coffee, orange juice, or apple juice
8.50

Fresh Fruit & Scones

Two local artisan scones, fresh seasonal fruit, and yogurt
6.95

Chef's Special Granola

House recipe granola mix, fresh seasonal fruit, yogurt, and choice of toast or English muffin
\$7.95

Breakfast Favorites

(all favorites are served with garlic skillet potatoes, apple-chicken sausage or bacon)

House Pancakes

Three large, light & fluffy pancakes served with warm maple syrup
8.50

Glazed French Toast

Four thick and crispy slices of French toast, drizzled with an orange-honey glaze
8.95

Seasonal Fresh Crepes

Chef's choice of fresh and seasonal toppings, wrapped in a light golden French Crepe
\$8.95

Biscuits & Gravy

Two soft buttermilk biscuits smothered in a creamy sausage gravy
\$9.95

Sides

Bacon, chicken apple sausage, fresh fruit, garlic skillet potatoes, two eggs, toast – 2.95 each

Breakfast Specialties

Classic Two Egg Breakfast

Two delicious fresh eggs, made to order Served with garlic skillet potatoes, apple-chicken sausage or bacon, and your choice of toast or an English muffin

9.50

Eggs Benedict

Canadian Bacon, two poached eggs, English Muffin, fresh hollandaise, and garlic skillet potatoes

10.95

Eggs Florentine

Sauteed spinach, two poached eggs, English muffin, fresh hollandaise, and garlic skillet potatoes

10.95

Build Your Own Omelette

Three egg omelette served with garlic skillet potatoes, apple-chicken sausage or bacon, toast or an English muffin

11.50

Your choice of 3 (additional ingredients .75 each)

Red peppers, green peppers, red onion, spinach, tomatoes, salsa, sour cream, jack, cheddar, swiss, ham, bacon, chorizo sausage, apple chicken sausage

Children's Menu

5.95

Silver Dollar Pancakes

Served with Bacon and skillet potatoes

Two Egg Breakfast

Served with Bacon and skillet potatoes

French Toast Fingers

Served with Bacon and skillet potatoes

Fresh Fruit

Served with Bacon and skillet potatoes

Beverages

12 oz Majestic Latte 3.75

12 oz Cappuccino 3.75

34 oz French Press 6.75

Regular or Decaf Drip 2.00

Fresh Juice 2.50

(Apple, orange, or cranberry)

Hot Tea 1.50

*Orange Spice Black, Jasmine Blossom
Green, Peppermint, or Lemon Ginger*

M A J E S T I C L U N C H

S T A R T E R S

- Spinach & Artichoke Dip** Topped with fresh tomato and toasted walnuts, served with grilled pita wedges **7**
- Garlic Truffle Fries** Tossed with garlic, parmesan, and parsley, lightly drizzled with white truffle oil **7**
- Chicken Quesadilla** Marinated chicken, tomatoes, cilantro, served with salsa and cumin-lime sour cream **8**
- Tuna Tartar Sashimi** grade Yellowfin tuna with pineapple, cucumber, wasabi aioli served with fresh taro chips **9**
- Steamed Clams** Sautéed with fennel, butter, garlic, steamed in clam broth and white wine **12**

S A L A D S

- House Salad** Field greens, spiced pecans, apple, bleu cheese, balsamic vinaigrette **6**
- Caesar Salad** Romaine hearts, garlic croutons, grated parmesan, house made Caesar dressing **6**
- Wedge Salad** Iceberg wedge, bacon, tomato, toasted pepitas, chunky bleu cheese dressing **7**
- Seafood Caesar Salad** A larger version of our classic Caesar with grilled salmon and calamari **12**

L I G H T F A R E

- House-Made Hummus** Served with roast red peppers, veggies, olive tapenade, feta, pita wedges **7**
- Fruit & Cheese Platter** An assortment of fresh fruit, artisan cheeses and crackers **8**
- Smoked Salmon Plate** House smoked salmon, herbed cream cheese, red onions, capers, crackers **12**

S O U P S & S A N D W I C H E S

Sandwiches & burger include one of the following: small Caesar, small house salad, cup of soup, or fries

- Soup du Jour** Chef's choice made fresh daily, served with rustic French rolls **7**
- Seafood Chowder** Rich, creamy chowder with salmon and cod, served with parmesan toast points **7**
- Sausage Kale Soup** Savory vegetable broth, sausage, kale, tomatoes, served with rustic French rolls **7**
- Majestic Club Sandwich** Turkey, ham, provolone, tomato, lettuce, cucumber and red onion, choice of white, wheat or marble rye bread, with a small Caesar or house salad **Half ~ 7, Whole ~ 10**
- B.L.O.T.** Apple wood smoked bacon, lettuce, red onion, and tomatoe on marble rye **Half ~ 7, Whole ~ 10**
- Grilled Lamb Sliders** Two spicy lamb sliders, field greens, tzatziki sauce **10**
- Bistro Burger** ½ lb. burger, fixings, sautéed onion, choice of cheddar or bleu cheese **12** Add bacon **2**

B I S T R O F A V O R I T E S

- Fish & Chips** Three pieces of light beer battered cod, coleslaw, tartar sauce, and fries **9**
- Fish Tacos** Two tacos, blackened cod, slaw, lime-cilantro aioli, corn salsa, served with corn chips & salsa **9**
- Majestic Mac & Cheese** Sautéed mushrooms, herbs, bacon, topped with baked parmesan crust and grilled chicken, lightly drizzled with white truffle oil **11**
- Grilled Chicken Linguine Alfredo** Sautéed zucchini, yellow squash, fennel, onions and linguine with garlic-herb cream sauce, topped with grilled chicken breast **13**

B E V E R A G E S

- Rosemary Lemonade** Fresh-squeezed lemonade infused with rosemary **2**
- Iced Tea** Unsweetened and brewed daily **2**
- Soda** Coke, Diet Coke, Sprite, Orange Fanta, Root Beer. Free refills **2**
- Majestic Latte, Cappuccino, or Espresso** **2.50**
- Majestic Mocha** **2.75**
- Drip Coffee** **2**

M A J E S T I C D I N N E R

S T A R T E R S

- Carolina Kale Sautéed** with fire roasted tomatoes, red peppers, onion, cumin 7
- Spinach & Artichoke Dip** Topped with fresh tomato and toasted walnuts, served with grilled pita wedges 7
- House-Made Hummus** Served with roast red peppers, veggies, olive tapenade, feta, pita wedges 7
- Garlic Truffle Fries** Tossed with garlic, parmesan and parsley, lightly drizzled with white truffle oil 8
- Baked Mac & Cheese** Caramelized garlic, cream, jack and cheddar cheese, baked parmesan crust 8
- Chicken Quesadilla** Marinated chicken, tomatoes, cilantro, served with salsa and cumin-lime sour cream 8
- Calamari Fritti** Breaded with seasoned flour, served with spicy remoulade 9
- Tuna Tartar Sashimi** grade Yellowfin tuna with pineapple, cucumber, wasabi aioli served with fresh taro chips 10
- Pan Fried Oysters** Fresh South Sound oysters, lightly breaded and seasoned, pan fried golden brown 10
- Steamed Manila Clams** Sautéed with fennel, butter, garlic, steamed in clam broth and white wine 12
- Smoked Salmon Plate** House smoked salmon, herbed cream cheese, red onion, capers, crackers 12

S O U P S & S A L A D S

- House Salad** Field greens, spiced pecans, apple, bleu cheese, balsamic vinaigrette 6
- Caesar Salad** Romaine hearts, garlic croutons, grated parmesan, house-made Caesar dressing 6
- Wedge Salad** Iceberg wedge, bacon, tomato, toasted pepitas, chunky bleu cheese dressing 7
- Seafood Chowder** Wild salmon, true cod in a rich cream base with parmesan toast points 7
- Sausage Kale Soup** Savory vegetable broth, sausage, kale, tomatoes, served with rustic dinner rolls 7

S E A F O O D

- Seafood Caesar Salad** A larger version of our classic Caesar with grilled salmon and calamari 14
- Linguine with Clams** Sautéed with fennel, butter, garlic, steamed in clam broth and white wine, served over linguine 17
- Pan Fried Oysters** Fresh South Sound oysters, lightly breaded and seasoned, pan fried golden brown, basmati rice pilaf 19
- Honey Glazed Sockeye** Wild Alaskan sockeye, lightly marinated and oven baked, basmati rice pilaf 23
- Scampi Prawns** Classic scampi prawns sautéed in garlic-herb butter, basmati rice pilaf 24
- Ahi Picatta Sashimi** grade Yellowfin tuna, herb crusted, seared medium-rare, artichoke hearts, lemon-caper beurre blanc, basmati rice 26
- Flat Iron Steak & Prawns** Grilled to preference and topped with scampi prawns, garlic mashed potatoes 29

S T E A K S & C H I C K E N

- Majestic Mac & Cheese** Sautéed mushrooms, herbs, bacon, topped with grilled chicken breast, drizzled with white truffle oil 14
- Southern Fried Chicken Breast** Seasoned panko crust, with homestyle gravy and garlic mashed potatoes 16
- Grilled Chicken Linguine Alfredo** Sautéed zucchini, yellow squash, onion, fennel, topped with grilled chicken breast 16
- Flat Iron Steak** 8 ounces, tarragon-bleu cheese butter, garlic mashed potatoes 25
- Peppercorn Rib-Eye** 12 ounces, pepper crusted, savory green peppercorn sauce, garlic mashed potatoes 27

B I S T R O F A V O R I T E S

Served with fries or tortilla chips & salsa

- Fish & Chips** Four pieces of beer battered Alaskan true cod, fries, tartar sauce 14
- Fish Tacos** Three tacos, blackened cod, slaw, lime-cilantro aioli, corn salsa 14
- Bistro Burger** ½ lb. burger patty, fixings, sautéed onion, choice of cheddar or bleu cheese 14
- Grilled Lamb Sliders** Three spicy lamb sliders, field greens, tzatziki sauce 14

Desserts \$6

Crème Brulee

Vanilla bean infusion, cookie

Pumpkin Cheesecake

House made caramel sauce, fresh whip cream

Chocolate Torte

Raspberry coulis, fresh whip cream

Glazed Apricot Tart

Vanilla ice cream, crème anglaise

Wine by the Bottle

Whites

Kenwood, Yulupa, **Sparkling**, CA 32
Nicolas Feuillatte **Sparkling**, FR 58
Hogue, **Riesling**, WA 24
Infamous Goose, **Sauvignon Blanc**, NZ 24
Columbia Crest, "Two Vines" **Pinot Grigio**, WA 24
14 Hands, **Chardonnay**, WA 24
Joseph Drouhin, **Chardonnay**, FR 28
Sonoma Cutrer, **Chardonnay**, "Russian River" CA 44

Reds

Buena Vista, **Pinot Noir**, Carneros, CA 32
Willakenzie, **Pinot Noir**, OR 52
14 Hands, **Merlot**, WA 24
14 Hands, **Cabernet**, WA 24
Ravenswood "Vintners Blend" **Cabernet**, CA 28
Bogle Vineyards, **Petite Syrah**, CA 25
Terra d'oro, **Syrah**, CA 28
Ravenswood "Vintners Blend", **Zinfandel**, CA 28

Wine by the Glass

Whites

Kenwood, Yulupa, **Sparkling**, CA, 187 ml 9
Infamous Goose, **Sauvignon Blanc**, NZ 7
Columbia Crest "Two Vines" **Pinot Grigio**, WA 7
14 Hands, **Chardonnay**, WA 7
Joseph Drouhin, **Chardonnay**, FR 8
Hogue, **Riesling**, WA 7

Reds

Buena Vista, **Pinot Noir**, Carneros, CA 9
14 Hands, **Merlot**, WA 7
14 Hands, **Cabernet Sauvignon**, WA 7
Ravenswood "Vintners Blend" **Cabernet**, CA 8
Terra d'oro, **Syrah**, CA 8
Ravenswood, "Vintners Blend" **Zinfandel**, CA 8
Bogle Vineyards, **Petite Syrah**, CA 8

Beer

Draft 4.50

Boundary Bay Scotch Ale
Mac & Jacks Amber
Anacortes IPA
Stella Artois

Bottle

Bud Light, Miller Lite, Coors Light 3.25
Budweiser, O'Doul's Amber 3.25
Michelob Ultra 3.25
Corona, Widmer Hefeweizen 4.25

Happy Hour

Daily 4:00 - 6:00, Friday and Saturday 9:00 p.m. until midnight.

- House Salad** Spiced pecans, apple, bleu cheese crumbles, balsamic vinaigrette **6.**
- Caesar Salad** Romaine hearts, garlic croutons, parmesan **6.** Add grilled chicken or salmon **2.**
- Calamari Fritti** Breaded with seasoned flour, served with spicy remoulade **6.**
- Mac-n-Cheese** Baked parmesan crust **6.** Add Cajun chicken or grilled salmon **2.**
- Majestic Beef Stew** Served with a rustic dinner roll **6.**
- Seafood Chowder** Served with a parmesan toast point **6.**
- Fish Tacos** Two blackened cod tacos, slaw, lime-cilantro aioli, corn salsa **6.** Sub salad **2.**
- Bistro Burger** ½ lb. burger patty, fixings, fries, choice of cheddar or blue cheese **6.**
Add sautéed onions and mushrooms **2.** Sub salad **2.**
- House-Made Hummus** Served with veggies, olive tapenade, feta, pita bread **6.**
- Grilled Lamb Sliders** Two spicy lamb sliders served on pita wedges, tzatziki sauce, fries **6.**
- Fish & Chips** Two pieces beer battered cod, tartar sauce, fries **6.** Additional piece **2.** Sub salad **2.**
- Chicken Quesadilla** Marinated chicken, tomatoes, green onions, cilantro, fresh salsa, sour cream **6.**
- Tuna Tartar** Sashimi grade Yellowfin tuna, pineapple, cucumber, wasabi aioli, taro chips **6.**

Wine by the Glass

All Wine by the glass, draft beer and well spirits have been reduced 1.00

Whites

- Kenwood, Yalupa, Sparkling, NV, 187 ml **8.**
Infamous Goose, Sauvignon Blanc, NZ **6.**
Columbia Crest "Two Vines" Pinot Grigio, WA **6.**
14 Hands, Chardonnay, WA **6.**
Joseph Drouhin, Chardonnay, FR **7.**

Reds

- Kenwood, Pinot Noir, Russian River, CA **8.**
14 Hands, Merlot, WA **6.**
14 Hands, Cabernet Sauvignon, WA **6.**
Ravenswood, "Vintners Blend" Zinfandel, CA **7.**
Bogle Vineyards, Petite Syrah CA **7.**

Draft Beer 3.50

- Boundary Bay Scotch Ale
Mac & Jacks Amber
Anacortes IPA
Stella Artois

Bottled Beer

- Bud Light, Miller Lite, Coors Light **3.25**
Budweiser, O'Doul's Amber **3.25**
Michelob Ultra **3.25**
Corona, Widmer Hefeweizen **4.25**

T W O F O R \$ 2 8

Choose from our favorites for a two person, three course dinner for \$28

S T A R T E R S

Classic Caesar Salad

Romaine hearts, garlic croutons, grated parmesan, house-made Caesar dressing

or

Majestic House Salad

Field greens, spiced pecans, apple, bleu cheese, balsamic vinaigrette

or

Soup du Jour

Chef's choice made fresh daily, served with a rustic French roll

E N T R É E S

Vegetarian Linguine Alfredo

Sautéed zucchini, yellow squash, onion, fennel, with garlic-herb cream sauce

or

Southern Fried Chicken Breast

Chicken Breast marinated in buttermilk with seasoned panko crust, served on garlic mashers

or

Glazed Salmon Filet

Honey Glazed Salmon baked and served on basmati rice pilaf

or

Flat Iron Steak

Char-grilled Flat Iron steak topped with tarragon-bleu cheese butter and served on garlic mashers

D E S S E R T S

Vanilla Bean Crème Brulee

Vanilla bean infusion, ginger snap cookie

or

Chocolate Torte

Raspberry coulis, fresh whip cream