



BISTRO & BAR

AT THE MAJESTIC

Salads

House Salad (GF) <i>Arugula salad with blue cheese crumbles, red onions & crispy potatoes with a house candied garlic vinaigrette</i>	\$10
Caesar Salad (GF) <i>Crisp romaine tossed with a house creamy garlic sumac dressing, topped with crispy parmesan crumbles</i>	\$10

Starters

House Clam Chowder or Soup Du Jour	8 Cup/10 Bowl
Stuffed Mushrooms (GF) <i>Cremini mushrooms filled with a house herbed cheese</i>	\$10
Crispy Brussels <i>Prepared with a sweet chili sauce -OR- bacon jam</i>	\$11
Roasted Cauliflower (GF) <i>With a romesco sauce, castelvetro olives and cilantro</i>	\$11
Shrimp Cocktail <i>Five poached shrimp served with house cocktail sauce and side herb salad</i>	\$11
Pacific Oysters <i>Five grilled oysters on a garlic custard, served with pesto and toasted bread crumbs</i>	\$14
Calamari <i>Classic crispy calamari with house tangy aioli for dipping</i>	\$14
Charcuterie Board <i>Cured meats and artisan cheeses, house pickles, and crackers</i>	\$19
Crab Cake <i>Two crab cakes with fresh herbs & lemon, remoulade on the side</i>	\$21

All parties of eight or more are subject to an automatic 18% gratuity Consuming raw or undercooked meats may increase your risk of food borne illness

