



# BISTRO & BAR

AT THE MAJESTIC

<b>Classic Eggs Benedict*</b>	<b>\$16</b>	<b>5th Street Breakfast*</b>	<b>\$16</b>
<i>Canadian bacon &amp; house hollandaise on a toasted english muffin with two poached eggs. Served with herbed potatoes or fruit</i>		<i>Two eggs, two strips of bacon &amp; choice of sourdough, rye, wheat, or english muffin. Served with herbed potatoes or fruit</i>	
— Half Order \$11		— Sub toast for House made danish \$6	
<b>Dungeness Crab Cake Benedict*</b>	<b>\$23</b>	<b>Prosciutto Benedict*</b>	<b>\$19</b>
<i>Dungeness crab cake &amp; house hollandaise on a toasted english muffin with two poached eggs.</i>		<i>Toasted house challah bread topped with gruyere, prosciutto, two poached eggs and hollandaise sauce. Served with herbed potatoes or fruit</i>	
— Half Order \$16		— Half Order \$13	
<b>Croissant Breakfast Sandwich*</b>	<b>\$15</b>	<b>Banana Bread French Toast</b>	<b>\$17</b>
<i>Bacon, egg, spinach and swiss cheese on a house croissant</i>		<i>House banana bread grilled in rich egg batter topped with a walnut praline butter, with your choice of bacon or sausage.</i>	
<b>Biscuits &amp; Gravy</b>	<b>\$14</b>	<b>Hot Cakes</b>	<b>\$15</b>
<i>Sausage gravy on a house herbed cream cheese biscuit. Served with herbed potatoes</i>		<i>Lemon ricotta pancakes with macerated berries with your choice of bacon or sausage.</i>	
<b>Steel Cut Oats</b>	<b>\$11</b>	<b>Quiché</b>	<b>\$14</b>
<i>With Macerated Berries</i>		<i>Chef's choice house quiché of the day served with herbed potatoes or fruit</i>	
— Cream and brown sugar available upon request		<b>Danish, Cinnamon Roll OR Slice of Quiche</b>	<b>\$9</b>
<b>Veggie Omelette (GF)</b>	<b>\$16</b>	<i>Your choice of house made danish, cinnamon roll OR a slice of quiche. All made from scratch by Chef Jimmy Jazz</i>	
<i>Gruyere cheese, brocolini, spinach, mushroom, onion, garlic and red bell pepper</i>			
<b>Majestic Hash (Vegan)</b>	<b>\$15</b>		
<i>Sautéed shitake mushrooms, spinach, rainbow chard, brocolini, zucchini, garlic, shallots and potatoes</i>			
— Add two eggs* and hollandaise sauce \$4			

<b>5th Street Burger*</b>	<b>\$18</b>	<b>Black &amp; Bleu Burger*</b>	<b>\$19</b>
<i>½lb Wagyu burger, cheddar, bibb lettuce, house pickles, house roasted garlic aioli, onions, and tomatoes on a toasted bun. Served with fries</i>		<i>½lb Wagyu burger seasoned with cracked black pepper, caramelized onions, fresh bacon bits and mushrooms, bleu fromage spread, tomato, romaine, and a house lemon garlic aioli on a toasted bun. Served with fries</i>	
— Sub fries for: Side salad \$4 —Truffle fries \$4		— Sub fries for: Side salad \$4 —Truffle fries \$4	
Vegan patty substitution available		Vegan patty substitution available	
<b>House Salad (GF)</b>	<b>\$10</b>	<b>House Clam Chowder or Soup</b>	<b>8 Cup/10 Bowl</b>
<i>Arugula salad with blue cheese crumbles, red onions &amp; crispy potatoes with a house candied garlic vinaigrette</i>		<b>Du Jour</b>	
<b>Caesar Salad (GF)</b>	<b>\$10</b>	<b>Fish &amp; Chips</b>	<b>\$18</b>
<i>Crisp romaine tossed with a house creamy garlic sumac dressing, topped with crispy parmesan crumbles</i>		<i>Alaskan Cod Battered &amp; Deep Fried Served with Fries</i>	

## SIDES

<b>Side of Bacon OR Sausage</b>	<b>\$6</b>
<i>Three slices of thick cut crispy bacon OR two links sausage</i>	
<b>Side of Eggs*</b>	<b>\$4</b>
<i>Two eggs any style</i>	
<b>2 Slices of Toast</b>	<b>\$4</b>
<i>Your Choice from: Sourdough, Wheat, Rye or English Muffin</i>	
<b>Side of Seasonal Fresh Fruit</b>	<b>\$6</b>
<i>Fresh Cut Fruit</i>	

*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*