



# BISTRO & BAR

AT THE MAJESTIC

## By Land

<b>Lentil Curry (Vegan)</b>	<b>\$19</b>
<i>red lentil curry, jasmine rice, sautéed vegetables and house made roti</i>	
— Add seared chicken breast - \$7	
<b>Smoked Prime Rib* Dip</b>	<b>\$23</b>
<i>House smoked prime rib sub with caramelized onions, fresh bacon bits and mushrooms topped with gouda. Served with a demi au jus and french fries</i>	
— Sub fries for: Side salad \$4 -Truffle fries \$4	
<b>Steak Salad*</b>	<b>\$24</b>
<i>marinated and sliced steak with arugula salad with blue cheese crumbles, red onions &amp; crispy potatoes with a house candied garlic vinaigrette</i>	
<b>Braised Short Rib* (GF)</b>	<b>\$24</b>
<i>Served with garlic-parmesan potatoes, delicata squash and kale</i>	
<b>Certified Angus Tenderloin Filet*</b>	<b>\$40</b>
<i>pan seared 7oz filet, house herb butter, fondant potatoes, roasted summer vegetables and a bleu cheese sauce</i>	
— Add two garlic butter prawns - \$6    Add two seared scallops \$10	

## By Sea

<b>Coho Salmon Salad</b>	<b>\$24</b>
<i>Arugula salad with blue cheese crumbles, red onions &amp; crispy potatoes with a house candied garlic vinaigrette topped with a pan seared coho salmon filet</i>	
<b>Prawn Linguine</b>	<b>\$25</b>
<i>Pan seared prawns served over linguine with roma tomatoes, chopped spinach and parmigiano</i>	
<b>Black Cod* w/ Maple Miso Glaze</b>	<b>\$34</b>
<i>Pan seared black cod served with a calrose rice cake and garlic ginger brussels sprouts with a drizzle of sweet soy</i>	
<b>Mustard Crusted Halibut*</b>	<b>\$38</b>
<i>Local wild halibut with a mustard crust and apricot sauce, citrus infused jasmine rice and roasted summer vegetables</i>	
<b>Seared Scallops*</b>	<b>\$36</b>
<i>Seared scallops with a house shitake mushroom ragout sauce. Served with polenta and charred asparagus</i>	

## Bistro Signatures

<b>Fish &amp; Chips</b>	<b>\$18</b>
<i>Alaskan cod battered &amp; deep fried. Served with fries and house tartar sauce</i>	
— Sub fries for: Side salad \$4 -Truffle fries \$4	
<b>5th Street Burger*</b>	<b>\$18</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>	
— Sub fries for: Side salad \$4 -Truffle fries \$4    Vegan patty substitution available	
<b>Black &amp; Bleu Burger*</b>	<b>\$19</b>
<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    Vegan patty substitution available	
<b>Chicken Pot Pie</b>	<b>\$18</b>
<i>Flaky house crust filled with slow roasted chicken, carrots, celery, peas, corn, onion and red bell pepper</i>	

## Desserts

<b>Chef's Featured Dessert</b>	<b>\$11</b>
<i>Chef's house desserts - ask server for today's option</i>	
<b>Molten Chocolate Cake</b>	<b>\$10</b>
<i>Drizzled with caramel &amp; served with vanilla ice cream</i>	
<b>Crème Brulée (GF)</b>	<b>\$10</b>
<i>House custard with a brulée sugar crust</i>	
<b>Ice Cream Sundae</b>	<b>\$10</b>
<i>One large scoop of Lopez Creamery ice cream with house toppings</i>	
— Ice cream choices and topping vary - Ask your server for today's chef selection	

*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*

