



BISTRO & BAR

AT THE MAJESTIC

By Land

Lentil Curry (Vegan) <i>red lentil curry, jasmine rice, sautéed vegetables and house made roti</i> — Add seared chicken breast - \$7	\$19
Smoked Prime Rib* Dip <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	\$23
Steak Salad* <i>marinated and sliced steak with arugula salad with blue cheese crumbles, red onions & crispy potatoes with a house candied garlic vinaigrette</i>	\$24
Braised Short Rib* (GF) <i>Served with garlic-parmesan potatoes, delicata squash and kale</i>	\$24
Certified Angus Tenderloin Filet* <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	\$40

By Sea

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

Bistro Signatures

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

Desserts

Chef's Featured Dessert <i>Chef's house desserts - ask server for today's option</i>	\$11
Molten Chocolate Cake <i>Drizzled with caramel & served with vanilla ice cream</i>	\$10
Crème Brulée (GF) <i>House custard with a brulée sugar crust</i>	\$10
Ice Cream Sundae <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	\$10

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

