

EVENING MENU



SMALL PLATES

Garlic Parmesan Truffle Fries \$10

white truffle oil, parmesan, fresh garlic

BBQ Chicken Flatbread \$15

house-made barbecue sauce, red onion, grilled chicken, mozzarella cheese

Margherita Flatbread \$15

mozzarella cheese, basil pesto, olives, garlic oil

Crispy Calamari \$16

breaded calamari, fire-roasted tomato aioli

Fish & Chips \$20

(two pieces) panko-crusted cod, crispy fries, slaw, house-made tartar

Soup Of The Day \$12

house-made

Fall Salad (+) \$11

mixed greens, cranberries, candied walnuts, goat cheese, balsamic dressing

Steak Salad* \$25

New York Strip, mixed greens, candied walnuts, red onion, tomato, blue cheese, balsamic vinaigrette

Burrata Bruschetta \$15

crostini, marinated cherry tomatoes, garlic, balsamic

Fondue \$18

gruyere, sourdough, smoked sausage, apples

ENTREES

The Pork Chop \$35

herb-crusted bone-in pork chop, marsala sherry glaze, mashed potatoes, broccolini

Filet Mignon* \$50

8oz filet mignon, red wine demi glaze, broccolini, mashed potatoes

Majestic Wagyu Burgers* \$22

served with garlic parmesan truffle fries

- bacon, cheddar, lettuce, tomato, onion

- blue cheese, grilled onion, lettuce, tomato

- grilled mushrooms, brie cheese, lettuce, tomato, onion

Oktoberfest Burger* \$22

bratwurst patty, wagyu patty, sauerkraut, swiss cheese, dijon aioli

Spaghetti al Pomodoro \$24

spaghetti, traditional pomodoro sauce, fresh basil, parmesan, garlic bread

THREE COURSE DINNER | \$40

Includes rotating dessert selection.

CHOICE OF APPETIZER

House Salad

Caesar Salad

Cup of Soup

CHOICE OF ENTREE

Pasta Primavera

spaghetti, basil pesto, cherry tomato, mushrooms, broccolini, corn, parmesan

PNW Sockeye*

cranberry wild rice pilaf, broccolini

Steak Frites*

6oz New York Strip, parmesan truffle fries, sauteed mushrooms, red wine demi-glaze

Scallop Risotto*

wild mushroom risotto, jumbo scallops, almonds, citrus beurre blanc

DESSERT

House-made Ice Cream \$7 | Crème brûlée \$10 | Molten Lava Cake \$11 | Apple Crumble \$10

HAPPY HOUR

4PM - 6PM

\$1 off draft beer | \$2 off house wines | \$3 off cocktails

\$10 Flatbreads / \$12 Antipasto Misto

All parties of 8 or more include 18% gratuity. *Consuming raw or undercooked food items may increase your risk of foodborne illness.*

- Wines | PNW -

- Montinore Pinot Noir 2022, Willamette Valley OR** \$13/\$48
light bodied, bright, dry, tropical fruit
- Cold Creek Vineyard by Ste Michelle Cabernet 2020, Paterson WA** \$16/\$60
full bodied, small berries for concentrated flavor & color
- Gilbert Cellars Red Blend 2022, Yakima WA** \$15/\$56
cabernet and merlot, earthy, dark fruit
- Lenore by Corvidae Syrah 2019, Richland WA** \$13/\$48
deep ripe fruit, chocolate, touch of spice
- City Limits Chardonnay 2022, Columbia Valley WA** \$11/\$42
light bodied, slight oak, mild acidity
- William Clark Chardonnay 2020, Horse Heaven Hills WA** \$13/\$48
full bodied, oak aroma, vanilla, butterscotch, long finish
- Vino Pinot Gris 2022, Columbia Valley WA** \$10/\$36
stainless aged, bright and clean, juicy pear, fresh citrus
- Intrinsic Sauvignon Blanc 2021, Paterson WA** \$12/\$45
brisk acidity, guava, lime zest
- Seven Hills Rose 2024, Walla Walla WA** \$11/\$42
balanced and medium bodied, strawberry, tart cherry, pear
- Chateau Ste Michelle Dry Riesling 2023, Quincy WA** \$11/\$42
soft acidity, tangy lemon, white grapefruit

- Wines | Rest of The World -

- Sean Minor Cabernet 2022, Paso Robles CA** \$11/\$42
medium bodied, candied cherry, licorice, black plum
- J. Lohr Merlot 2022, Paso Robles CA** \$10/\$38
plum, pomegranate, hibiscus, dark cherry
- Innocent Bystander Sauvignon Blanc 2024, New Zealand** \$13/\$48
medium bodied, melon, grapefruit, subtle minerality

- Cocktails -

- Majestic Old Fashioned** \$13
bulleit bourbon, demerara, luxardo cherry, angostura bitters, gentlemen's cube
- Brooklyn Black Manhattan** \$18
widow jane bourbon, amaro nonino, sweet vermouth, luxardo cherry
- Espresso Martini** \$13
espresso, tito's, kahlua, simple syrup
- Paper Plane** \$13
woodinville bourbon, aperol, amaro nonino, lemon
- Pear Margarita** \$11
el jimador silver, pear puree, orange liquor, fresh lime

- Non Alcoholic -

- Lavender Lemonade** \$6
lavender syrup, fresh lemonade
- Strawberry Cucumber Mojito** \$6
cucumber, mint, strawberry puree, lime, soda
- Blueberry Lime Spritzer** \$6
blueberry puree, fresh lime, mint, house syrup, soda
- Fountain Drinks** \$3
coke, diet coke, iced tea, lemonade, root beer, sprite
- Pellegrino Sparkling Water** \$6
25oz glass bottle to share



BISTRO & BAR
AT THE MAJESTIC