

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, tomato, garlic oil

Crispy Calamari \$16

breaded calamari, fire-roasted tomato aioli

Soup Of The Day \$12

house-made

House Salad \$11

mixed greens, blue cheese, balsamic vinaigrette, candied walnuts, cherry tomato, red onion

Burrata Bruschetta \$15

crostini, marinated cherry tomatoes, garlic, balsamic

Fondue \$18

gruyere, sourdough, smoked sausage, apples

ENTREES

+ soup or house salad & dessert to your entree for an additional \$15

The Pork Chop \$35

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

Filet Mignon* \$50

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

Majestic Wagyu Burgers* \$18

lettuce, tomato, onion, smoky aioli, served with garlic parmesan truffle fries

+ \$2 add ons: bacon, cheddar, pepper jack, grilled mushrooms, grilled onions, avocado or brie cheese

New Mexico Burger* \$22

wagyu beef, green chile salsa, chipotle aioli, bacon, lettuce & pepper jack cheese, served with garlic parmesan truffle fries

Spaghetti al Pomodoro \$24

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

Fish & Chips \$20

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

PNW Sockeye* \$32

cranberry wild rice pilaf, asparagus, citrus honey glaze

Steak Frites* \$32

8oz tenderloin, parmesan truffle fries, sauteed mushrooms, red wine demi-glaze

Steak Salad* \$25

tenderloin, mixed greens, candied walnuts, red onion, tomato, blue cheese, balsamic vinaigrette

Seafood Risotto* \$32

harvest vegetable risotto, jumbo scallops, jumbo prawns, roasted carrots, almonds

HAPPY HOUR



4PM - 6PM DAILY

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

\$10 Flatbreads | **\$15 Majestic Burger** | **\$15 Fondue**

DESSERT

Salted Carmel Cheesecake \$12 | Crème brûlée \$10 |

Molten Lava Cake \$11 | Apple Crumble \$10

Majestic Beverages

HOUSE WINE \$10 / \$36

City Limits Chardonnay 2024, WA

Erath Pinot Gris 2024, OR

La Jolie Fleur Rose 2023, France

Sean Minor Cabernet 2022, CA

J. Lohr Merlot 2022, CA

Bonaval Brut Sparkling, Spain

PREMIUM WINE

Boomtown Chardonnay 2024, Columbia Valley WA — \$12 / \$44
oak barrel aged, honeycomb, lemon zest, cinnamon, and butter

Yealand's Sauvignon Blanc 2024, New Zealand — \$13 / 48
bright & crisp, fresh herbs, tropical fruit, try with scallop risotto

Estival Sauvignon Blanc 2024, Horse Heaven Hills WA — \$15 / \$54
crisp and bright, pineapple, lemongrass, grapefruit, lime zest

Rex Hill Pinot Noir 2023, Willamette Valley OR — \$18 / \$64
delicate balance of dark berries, vanilla, black tea, and baking spices

Gilbert Cellars Left Bank Red Blend 2022, Yakima Valley WA — \$16 / \$56
cabernet and merlot, earthy, dark fruit

K Vintners Broncho Malbec 2020, Columbia Valley WA — \$16 / \$56
full bodied, black plum, blackberry, lavender, 94 points James Suckling

Cold Creek Single Vineyard Cab by Ste Michelle 2021, Paterson WA — \$16 / \$60
full bodied, small berries for concentrated flavor & color

Kiona Syrah 2022, Red Mountain WA — \$14 / \$48
dark fruit, earthy aromas, lengthy finish

COCKTAILS

The 1890 Fashioned — \$13
old log cabin bourbon, demerara,
luxardo cherry, angostura bitters, big
rock

Brooklyn Black Manhattan — \$18
widow jane bourbon, amaro nonino,
sweet vermouth, luxardo cherry

TrevSpesso Martini — \$13
espresso, tito's, kahlua, simple syrup

Majestic Margarita — \$11
lunazul blanco tequila, orange liqueur,
lime, choice of pear or spicy

Hot Buttered Rum — \$11
spiced rum, sugar, cream, butter

Garden Fresh Gimlet — \$13
botanist gin, fontbonne liqueur de
plantes, basil, lime

NON-ALCOHOLIC

Lavender Lemonade — \$6
Blueberry Lime Spritzer — \$6

Strawberry Cucumber Mojito — \$6
Alcohol Free Beer & Wine is available