Winter Dinner Menu

proudly presented by Executive Chef Eli Cobb

STARTERS

Parmesan Truffle Fries $7
white truffle oil, parmesan, herbs

Brussels $8
whole grain mustard, bacon, parmesan, almonds

Calamari $16
crispy calamari, lemon aioli

Roasted Tomato Dip $14
tomato compote, roasted garlic, goat cheese, pesto, toasted crostini

Crab Cakes $18
pan seared, lemon aioli, spicy crema

Salmon Ballotine $16
sous vide sockeye, corn curry puree, tarragon oil

Smoked Almond Pâté $13
smoked almonds, blend of oil and spices, balsamic drizzle, crostini

Shrimp Skewers $14
cilantro lime garlic butter, cherry tomato

SOUP/ SALAD

Soup of the Day $10/$14
ask your server for tonight's fresh selection

House Salad $8/$13
spring mix, balsamic vinaigrette, candied walnuts, pickled red onion, bleu cheese

Caesar Salad $8/$13
romaine, caesar dressing, parmesan cheese, croutons

Kale Salad $8/$13
kale, beets, pepitas, nutritional yeast, red onion, white balsamic vinaigrette

+ add grilled chicken ($8) grilled shrimp ($12) or 6 oz. petite filet* ($20) to any salad

ENTRÉES

Scallop Risotto $37
wild mushroom risotto, jumbo scallops, crispy onion, almonds, lemon caper beurre blanc
+ Perfect Wine Pairing - La Valle Del Sole 2022 Pecorino, Italy $13 +

The Pork Chop $32
herb crusted bone-in chop, marsala and sherry glaze, garlic mashed potatoes, seasonal veg

PNW Sockeye* $32
parsnip puree, lemon thyme beurre blanc, seasonal vegetables
+ Gluten Free +

Mariner's Harvest $35
jumbo prawn, cod, mussels, salmon, light chorizo citrus broth, crostini

Fish & Chips $20
panko crusted cod, crispy fries, southern slaw, tartar

Majestic Burger* $22
jalapeno bacon jam, gorgonzola brie, bacon, fried onion, brioche, parmesan truffle fries

Salmon Burger $26
hand made salmon cake, pickled red onion, tarragon caper aioli, spring mix, brioche

Ribeye* $42
12 ounce hand-cut ribeye, seasonal vegetables, garlic mashed potatoes, compound butter
+ Perfect Wine Pairing - Kevin White 2021 Red Blend - Woodinville WA $13 +

Chicken Marbella $28
bone-in chicken, braised with Mediterranean spices, olives, quinoa, & dried apricot

Steak Frites* $30
6 ounce petite filet, parmesan truffle fries, mushroom demi glace, bleu cheese

Salade Nicoise $28
seared yellowfin, green beans, fingerlings, cherry tomato, red onion, cucumber, kalamata, roasted corn, avocado

Seitan Quinoa Bowl $24
quinoa, marinated seitan, roasted vegetables, cannellini beans, cilantro, lime, vegan

Butternut Squash Ravioli $22
brown butter sage sauce
+ vegetarian +

* Consuming raw or undercooked food items may increase your risk of foodborne illness
All Parties of eight or more are subject to an automatic 18% gratuity

BISTRO & BAR
AT THE MAJESTIC