



# WINTER MENU

PROUDLY PRESENTED BY EXECUTIVE CHEF, ELI COBB

## SMALL PLATES

### Garlic Parmesan Truffle Fries \$8

*white truffle oil, parmesan, fresh garlic*

### Roasted Beets & Mascarpone \$12

*herbed mascarpone, roasted beets, toasted almonds, orange citrus vinaigrette, micro-greens*

### Fondue \$18

*gruyere, sourdough, seasonal vegetables, fresh fruit*

### Roasted Jumbo Prawns \$20

*jumbo prawns, crispy prosciutto, garlic-lime butter*

### Dungeness Crab Cakes \$20

*pan seared, tarragon aioli*

### House Salad (+) \$10

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

### Caesar Salad (+) \$10

*romaine, caesar dressing, fresh parmesan, croutons*

(+) add grilled chicken (\$8) 4 jumbo prawns (\$12)  
6 oz. tender flat-iron\* (\$20) to any salad

### Salmon Chowder \$12<sup>00</sup>

*house-made / + \$5 sourdough bread bowl*

## HAPPY HOUR ↗

*4-6pm daily*

**\$1.00** off draft beer | **\$2.00** off wine  
**\$3.00** off cocktails

## DESSERT \$11

Chocolate Mousse | Creme Brulee

Apple Crumble | NY Cheesecake

## ENTREES

### Steak Salad\* \$25

*tender flat-iron, mixed greens, candied walnuts, red onion, blue cheese, balsamic vinaigrette*

### Fish & Chips \$20

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

### Cioppino \$38

*cod, salmon, shrimp, scallops, clams, tomato broth, crostini*

### Majestic Burger\* \$22

*american wagyu, sharp cheddar, smoked aioli, mixed greens, onion, w/ parmesan-truffle fries*

### Spaghetti al Pomodoro \$24

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

### PNW Sockeye\* \$32

*orzo, lemon thyme beurre blanc, grilled asparagus*

### Steak Frites\* \$32

*6oz tender flat-iron, parmesan truffle fries, mushroom demi glace, blue cheese*

### The Pork Chop \$35

*herb-crusted bone-in pork chop, marsala sherry glaze, garlic mashed potatoes, garlic-butter mushrooms*

### Scallop Risotto \$39

*wild mushroom risotto, jumbo scallops, carrots, almonds, lemon caper beurre blanc*

### Filet Oscar\* \$58

*6oz filet mignon, dungeness crab, bearnaise, grilled asparagus, mashed potatoes*

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



BISTRO & BAR  
AT THE MAJESTIC