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## APPETIZERS

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ONION SOUP	7.95	1/2 RACK RIBS	12.95
CHILI	7.95	FRIED CALAMARI	13.95
BUFFALO WINGS	11.95	SHRIMP COCKTAIL	14.95
CLAMS ON THE 1/2 SHELL	10.95	LOBSTER COCKTAIL	16.00
CLAMS OREGANATA	12.95	LUMP CRAB MEAT	18.00

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## SUPER SEAFOOD COMBO

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JUMBO SHRIMP · CLAMS HALF SHELL · 1/2 MAINE LOBSTER · LUMP CRAB MEAT

FOR 2 30.00 / FOR 4 55.00

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## SALADS

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ICEBERG WEDGE <i>TOMATO, VINAIGRETTE</i>	7.95	TOMATO, MOZZARELLA AND BASIL	10.50
<i>WITH CRUMBLLED BLUE CHEESE</i>	8.95	B&C SALAD	14.50
SLICED TOMATO AND ONION	8.00	CAESAR SALAD	8.50 / 11.95

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## BURGERS & SANDWICHES

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SERVED WITH COLE SLAW, FRENCH FRIES

MAJORS' CLASSIC BURGER	12.50
MAJORS' CLASSIC CHEESE BURGER <i>AMERICAN, SWISS, CHEDDAR OR BLUE CHEESE</i>	13.50
PRIME RIB SANDWICH	17.50

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## STEAKS & CHOPS

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SERVED WITH CHOICE OF POTATO

CHOPPED SIRLOIN <i>MUSHROOMS, ONIONS</i>	18.95	MAJORS' RIB EYE STEAK	28.95
DELMONICO RIBEYE (12 oz.)	18.95	MARINATED SKIRT STEAK <i>A LA STONE</i>	29.95
CHICKEN PAILLARD	19.95	PRIME RIB <i>BONELESS (18 oz.)</i>	29.95
PORK CHOPS	20.95	NY SIRLOIN (16 oz.)	29.95
PETITE SKIRT STEAK	20.95	FILET MIGNON (10 oz.)	29.95
BBQ RIBS	22.95	PORTERHOUSE (24 oz.)	39.95
COLORADO RIB EYE <i>BONE-IN MARINATED</i>	39.95	LAMB CHOPS <i>DOUBLE CUT RIB</i>	P/A

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## SEAFOOD

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SERVED WITH CHOICE OF POTATO

GRILLED ATLANTIC SALMON <i>CUCUMBER DILL SAUCE</i>	24.95
BROILED LEMON SOLE OREGANATA	24.95
SEARED TUNA <i>WASABI MASHED POTATOES</i>	26.95
SHRIMP DISHES <i>FRIED, GRILLED OR BROILED</i>	27.95
MAINE LOBSTER TAILS	P/A

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## SIDES

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GARLIC BREAD	4.50	CREAMED SPINACH	7.50
FRENCH FRIES	5.50	SAUTÉED MUSHROOMS	6.50
HOME FRIES	5.50	SAUTÉED ONIONS	5.00
BAKED IDAHO POTATO	4.50	BROCCOLI	7.00
HOMEMADE MASHED POTATOES	5.50	STRING BEANS	7.00



## WINES

### REDS

#### GLASS / BOTTLE

Cabernet Sauvignon, Simi Winery	14 / 50
Cabernet Sauvignon, Wild Horse	12 / 40
Cabernet Sauvignon, Sterling "Vintners Collection"	11 / 40
Cabernet Sauvignon, Robert Mondavi "Private Collection"	9 / 30
Cabernet Sauvignon, Woodbridge	8 / 24
Merlot, Rodney Strong	13 / 48
Merlot, Blackstone	9 / 30
Merlot, Stone Cellar	8 / 26
Malbec, Broquel	10 / 38
Chianti, Cecchi	9 / 30
Zinfandel, Cosentino "The Zin"	11 / 40
Pinot Noir, Cline	10 / 38
Shiraz, Lindemans Bin 50	8 / 26
Red Blend, Hess "Treo"	10 / 38

### WHITES

Chardonnay, St. Francis	11 / 40
Chardonnay, Kendall Jackson	10 / 36
Chardonnay, Rosemont Estate	8 / 26
Chardonnay, Woodbridge	8 / 26
Sauvignon Blanc, Geysler Peak	9 / 30
Pinot Grigio, Gabbiano	8 / 25
Riesling, The Seeker	8 / 26

### BLUSH

White Zinfandel, Beringer	7 / 24
Rose, Chapoutier	9 / 26

### SPARKLING

Brut, J. Roget	9
Prosecco, Gancia	9
Brut, Chandon	40

## BEER LIST

BUDWEISER	5.75	ROLLING ROCK	5.75	CORONA	6.00
BUD LIGHT	5.75	MICHELOB ULTRA	5.79	BECKS	6.00
MILLER LITE	5.75	AMSTEL	6.00	HEINEKEN	6.00

## DESSERTS

SERVED WITH HOMEMADE WHIPPED CREAM

N.Y. STYLE CHEESECAKE <i>STRAWBERRIES</i>	6.95	TARTUFO	5.95
HOMEMADE FRESH KEY LIME PIE	6.95	ICE CREAM OR SORBET	5.95
HOMEMADE BAKED APPLE CRISP	6.95	COFFEE	2.25
HOMEMADE RICE PUDDING	5.50	TEA	1.75
MISSISSIPPI MUD PIE	6.95		

