



APPETIZERS

ONION SOUP	7.50	1/2 RACK RIBS	11.95
CHILI	7.25	FRIED CALAMARI	12.95
BUFFALO WINGS	11.00	SHRIMP COCKTAIL	14.00
CLAMS ON THE 1/2 SHELL	10.50	LOBSTER COCKTAIL	16.00
CLAMS OREGANATA	12.00	JONAH CRAB CLAWS	18.00

SUPER SEAFOOD COMBO

JUMBO SHRIMP · CLAMS HALF SHELL · 1/2 MAINE LOBSTER · JONAH CRAB CLAWS

FOR 2 30.00 / FOR 4 55.00

SALADS

ICEBERG WEDGE <i>TOMATO, VINAIGRETTE</i>	7.00	B&C SALAD	13.50
<i>CRUMBLER BLUE CHEESE</i>	8.00	CAESAR SALAD	8.50 / 11.95
SLICED TOMATO AND ONION	8.00	<i>WITH GRILLED CHICKEN</i>	14.95
TOMATO, MOZZARELLA AND BASIL	10.50	<i>WITH GRILLED SHRIMP</i>	16.95

BURGERS & SANDWICHES

SERVED WITH COLE SLAW, FRENCH FRIES

MAJORS' CLASSIC BURGER	11.50
MAJORS' CLASSIC CHEESE BURGER <i>AMERICAN, SWISS, CHEDDAR OR BLUE CHEESE</i>	12.50
PRIME RIB SANDWICH	16.95

STEAKS & CHOPS

SERVED WITH CHOICE OF POTATO

CHOPPED SIRLOIN <i>MUSHROOMS, ONIONS</i>	18.95	MAJORS' RIB EYE STEAK	27.95
CHICKEN PAILLARD	18.95	MARINATED SKIRT STEAK <i>A LA STONE</i>	28.95
DELMONICO RIBEYE (12 oz.)	18.95	PRIME RIB <i>BONELESS (18 oz.)</i>	28.95
PORK CHOPS	19.95	NY SIRLOIN (16 oz.)	28.95
PETITE SKIRT STEAK	19.95	FILET MIGNON (10 oz.)	29.95
BBQ RIBS	21.95	PORTERHOUSE (24 oz.)	38.95
COLORADO RIB EYE <i>BONE-IN MARINATED</i>	39.95	LAMB CHOPS <i>DOUBLE CUT RIB</i>	P/A

SEAFOOD

SERVED WITH CHOICE OF POTATO

GRILLED ATLANTIC SALMON <i>CUCUMBER DILL SAUCE</i>	23.95
BROILED LEMON SOLE OREGANATA	23.95
SEARED TUNA <i>WASABI MASHED POTATOES</i>	26.95
SHRIMP DISHES <i>FRIED, GRILLED OR BROILED</i>	26.95
MAINE LOBSTER TAILS	P/A

SIDES

GARLIC BREAD	4.50	CREAMED SPINACH	7.00
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	13 / 50
Cabernet Sauvignon, Wild Horse	11 / 40
Cabernet Sauvignon, Sterling "Vintners Collection"	8 / 30
Cabernet Sauvignon, Robert Mondavi "Private Collection"	7 / 26
Cabernet Sauvignon, Woodbridge	7 / 24
Merlot, Rodney Strong	12 / 40
Merlot, Blackstone	8 / 30
Merlot, Haywood Estate	7 / 22
Zinfandel, Cosentino "The Zin"	11 / 40
Pinot Noir, Meridian	8 / 30
Shiraz, Lindenmans Bin #50	7 / 26

WHITES

Chardonnay, St. Clement	11 / 40
Chardonnay, Kendall Jackson	10 / 35
Chardonnay, Rosemount Estate	7 / 26
Chardonnay, Woodbridge	7 / 23
Sauvignon Blanc, Geyser Peak	7 / 23
Pinot Grigio, Gabbiano	7 / 23

BLUSH

White Zinfandel, Beringer	7 / 24
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SPARKLING

Chandon Brut Cuvee	40
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BEER LIST

Budweiser	5.25	Amstel	5.75
Bud Light	5.25	Corona	5.75
Miller Lite	5.25	Becks	5.75
Rolling Rock	5.25	Heineken	5.75
Michelob Ultra	5.50		

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		

