



APPETIZERS

ONION SOUP	11.00	1/2 RACK RIBS	15.95
CHILI	10.50	FRIED CALAMARI	16.00
BUFFALO WINGS	14.95	SHRIMP COCKTAIL	18.00
CLAMS ON THE 1/2 SHELL	12.95	LOBSTER COCKTAIL	18.00
CLAMS OREGANATA	14.95	LUMP CRAB MEAT	20.00

SUPER SEAFOOD COMBO

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

FOR 2 42.00 / FOR 4 75.00

SALADS

ICEBERG WEDGE <i>TOMATO, VINAIGRETTE</i>	11.95	TOMATO, MOZZARELLA AND BASIL	13.00
<i>WITH CRUMBLLED BLUE CHEESE</i>	12.95	B&C SALAD	16.50
SLICED TOMATO AND ONION	10.00	CAESAR SALAD	10.00 / 13.50

BURGERS & SANDWICHES

SERVED WITH COLE SLAW, FRENCH FRIES

MAJORS' CLASSIC BURGER	16.50
MAJORS' CLASSIC CHEESE BURGER <i>AMERICAN, SWISS, CHEDDAR OR BLUE CHEESE</i>	17.50
PRIME RIB SANDWICH	20.00

STEAKS & CHOPS

SERVED WITH CHOICE OF POTATO

CHOPPED SIRLOIN <i>MUSHROOMS, ONIONS</i>	23.95	MAJORS' RIB EYE STEAK	35.00
DELMONICO RIB EYE (12 oz)	22.95	MARINATED SKIRT STEAK <i>A LA STONE</i>	35.00
CHICKEN PAILLARD	21.95	PRIME RIB <i>BONELESS (18 oz)</i>	35.00
PORK CHOPS	22.95	NY SIRLOIN (16 oz)	35.00
PETITE SKIRT STEAK	25.95	FILET MIGNON (10 oz)	45.00
BBQ RIBS	25.95	PORTERHOUSE	50.95
COLORADO RIB EYE <i>BONE-IN MARINATED</i>	48.00	LAMB CHOPS <i>DOUBLE CUT RIB</i>	P/A

PORTERHOUSE FOR TWO	99.95
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SEAFOOD

SERVED WITH CHOICE OF POTATO

GRILLED ATLANTIC SALMON <i>CUCUMBER DILL SAUCE</i>	28.95
BROILED LEMON SOLE OREGANATA	28.95
SEARED TUNA <i>WASABI MASHED POTATOES</i>	30.95
SHRIMP DISHES <i>FRIED, GRILLED OR BROILED</i>	30.95
MAINE LOBSTER TAILS	P/A

SIDES

GARLIC BREAD	6.00	CREAMED SPINACH	8.95
FRENCH FRIES	6.95	SAUTÉED MUSHROOMS	7.95
HOME FRIES	6.50	SAUTÉED ONIONS	6.00
BAKED IDAHO POTATO	5.50	BROCCOLI	8.50
HOMEMADE MASHED POTATOES	6.50	STRING BEANS	8.50



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	6.50	ROLLING ROCK	6.50	CORONA	7.50
BUD LIGHT	6.50	MICHELOB ULTRA	6.50	BECKS	7.50
MILLER LITE	6.50	AMSTEL	7.50	HEINEKEN	7.50

DESSERTS

SERVED WITH HOMEMADE WHIPPED CREAM

N.Y. STYLE CHEESECAKE <i>STRAWBERRIES</i>	8.50	TARTUFO	8.00
HOMEMADE FRESH KEY LIME PIE	8.50	ICE CREAM OR SORBET	8.00
HOMEMADE BAKED APPLE CRISP	8.50	COFFEE / TEA	3.00
HOMEMADE RICE PUDDING	7.00	ESPRESSO / DOUBLE ESPRESSO	3.50 / 4.50
MISSISSIPPI MUD PIE	7.50	CAPPUCCINO	4.50

