



APPETIZERS

ONION SOUP	8.95	1/2 RACK RIBS	13.95
CHILI	9.50	FRIED CALAMARI	14.50
BUFFALO WINGS	12.95	SHRIMP COCKTAIL	15.50
CLAMS ON THE 1/2 SHELL	11.95	LOBSTER COCKTAIL	17.00
CLAMS OREGANATA	13.95	LUMP CRAB MEAT	18.00

SUPER SEAFOOD COMBO

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

FOR 2 35.00 / FOR 4 65.00

SALADS

ICEBERG WEDGE <i>TOMATO, VINAIGRETTE</i>	8.95	TOMATO, MOZZARELLA AND BASIL	11.50
<i>WITH CRUMBLLED BLUE CHEESE</i>	9.95	B&C SALAD	15.00
SLICED TOMATO AND ONION	9.00	CAESAR SALAD	9.00 / 12.50

BURGERS & SANDWICHES

SERVED WITH COLE SLAW, FRENCH FRIES

MAJORS' CLASSIC BURGER	14.00
MAJORS' CLASSIC CHEESE BURGER <i>AMERICAN, SWISS, CHEDDAR OR BLUE CHEESE</i>	15.00
PRIME RIB SANDWICH	18.00

STEAKS & CHOPS

SERVED WITH CHOICE OF POTATO

CHOPPED SIRLOIN <i>MUSHROOMS, ONIONS</i>	19.95	MAJORS' RIB EYE STEAK	32.00
DELMONICO RIBEYE (12 oz)	19.95	MARINATED SKIRT STEAK <i>A LA STONE</i>	32.00
CHICKEN PAILLARD	19.95	PRIME RIB <i>BONELESS (18 oz)</i>	32.00
PORK CHOPS	20.95	NY SIRLOIN (16 oz)	32.00
PETITE SKIRT STEAK	22.95	FILET MIGNON (10 oz)	35.00
BBQ RIBS	23.95	PORTERHOUSE	45.00
COLORADO RIB EYE <i>BONE-IN MARINATED</i>	43.95	LAMB CHOPS <i>DOUBLE CUT RIB</i>	P/A

PORTERHOUSE FOR TWO	90.00
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SEAFOOD

SERVED WITH CHOICE OF POTATO

GRILLED ATLANTIC SALMON <i>CUCUMBER DILL SAUCE</i>	26.95
BROILED LEMON SOLE OREGANATA	26.95
SEARED TUNA <i>WASABI MASHED POTATOES</i>	28.95
SHRIMP DISHES <i>FRIED, GRILLED OR BROILED</i>	29.95
MAINE LOBSTER TAILS	P/A

SIDES

GARLIC BREAD	5.50	CREAMED SPINACH	7.95
FRENCH FRIES	5.95	SAUTÉED MUSHROOMS	6.95
HOME FRIES	5.50	SAUTÉED ONIONS	5.00
BAKED IDAHO POTATO	4.50	BROCCOLI	7.50
HOMEMADE MASHED POTATOES	5.50	STRING BEANS	7.50



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	6.25	ROLLING ROCK	6.25	CORONA	6.50
BUD LIGHT	6.25	MICHELOB ULTRA	6.25	BECKS	6.50
MILLER LITE	6.25	AMSTEL	6.50	HEINEKEN	6.50

DESSERTS

SERVED WITH HOMEMADE WHIPPED CREAM

N.Y. STYLE CHEESECAKE <i>STRAWBERRIES</i>	7.50	TARTUFO	7.00
HOMEMADE FRESH KEY LIME PIE	7.50	ICE CREAM OR SORBET	7.00
HOMEMADE BAKED APPLE CRISP	7.50	COFFEE / TEA	3.00
HOMEMADE RICE PUDDING	6.00	ESPRESSO / DOUBLE ESPRESSO	3.50 / 4.50
MISSISSIPPI MUD PIE	7.50	CAPPUCCINO	4.50

