



APPETIZERS

ONION SOUP	15.50	1/2 RACK RIBS	18.95
BUFFALO WINGS	18.95	FRIED CALAMARI	23.00
CLAMS ON THE 1/2 SHELL	15.95	SHRIMP COCKTAIL (4)	26.00
CLAMS OREGANATA	18.95	LUMP CRAB MEAT	26.00

SALADS

ICEBERG WEDGE		B&C SALAD SHRIMP, BACON, STRING BEANS, ROASTED PEPPERS, TOMATO, RED ONION, VINAIGRETTE	20.50
SLICED BEEFSTEAK TOMATO, HOUSE VINAIGRETTE	15.00		
WITH CRUMBLLED BLUE CHEESE	15.95	CAESAR SALAD ROMAINE LETTUCE, CROUTONS, PARMESAN, CAESAR DRESSING	15.95
TOMATO, MOZZARELLA AND BASIL	17.50		

BURGERS & SANDWICHES

SERVED WITH COLE SLAW, FRENCH FRIES

MAJORS' CLASSIC BURGER 1/2 POUND PRIME BEEF, LETTUCE, TOMATO, ONION	19.95
MAJORS' CLASSIC CHEESE BURGER AMERICAN, SWISS, CHEDDAR OR BLUE CHEESE	22.95
SMASH BURGER TWO GROUND BEEF PATTIES, ONIONS, CHEESE, ON A TOASTED BUN	24.00
PRIME RIB SANDWICH THINLY SLICED ROASTED PRIME RIB, BAGUETTE, MAYO, AU JUS	28.00

STEAKS & CHOPS

SERVED WITH CHOICE OF POTATO

CHOPPED SIRLOIN MUSHROOMS, ONIONS	26.95	MAJORS' RIB EYE STEAK	52.00
DELMONICO RIB EYE (12 oz)	30.95	MARINATED SKIRT STEAK A LA STONE	47.00
CHICKEN PAILLARD	26.95	PRIME RIB BONELESS (18 oz)	49.00
PORK CHOPS	34.00	NY SIRLOIN (16 oz)	49.00
PETITE SKIRT STEAK	31.95	FILET MIGNON (10 oz)	59.00
BBQ RIBS	33.95	LAMB CHOPS DOUBLE CUT RIB	P/A

PORTERHOUSE FOR TWO	130.00
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SEAFOOD

SERVED WITH CHOICE OF POTATO

GRILLED ATLANTIC SALMON CUCUMBER DILL SAUCE	34.00
BROILED LEMON SOLE OREGANATA	34.00
SEARED TUNA WASABI MASHED POTATOES	39.50
SHRIMP DISHES FRIED, GRILLED OR BROILED	36.00
MAINE LOBSTER TAILS	P/A

SIDES

GARLIC BREAD	9.50	CREAMED SPINACH	12.00
BAKED IDAHO POTATO	9.50	SAUTÉED MUSHROOMS	12.00
HOME FRIES	10.00	SAUTÉED ONIONS	12.00
FRENCH FRIES	10.50	BROCCOLI	12.00
HOMEMADE MASHED POTATOES	10.50	STRING BEANS	12.00



WINES

REDS

GLASS / BOTTLE

Cabernet Sauvignon, Beringer “Knights Valley”, Sonoma	70
Cabernet Sauvignon, Simi Winery, California	55
Cabernet Sauvignon, The Stag, California	45
Cabernet Sauvignon, Slingshot , California	12 / 35
Merlot, Blackstone, California	35
Merlot, Bogle, California	10 / 30
Malbec, Bodega Norton “Reserve”, Argentina	10 / 30
Chianti, Cecchi, Siena, Italy	40
Zinfandel, Cosentino “The Zin”, California	45
Pinot Noir, Cline, California	15 / 42
Shiraz, Penfolds “Koonunga Hill”, Australia	40
Red Blend, Tapestry, Paso Robles	15 / 45

WHITES

Chardonnay, St. Francis, California	55
Chardonnay, Kendall Jackson, California	45
Chardonnay, Woodbridge, California	10 / 35
Sauvignon Blanc, The Infamous Goose, New Zealand	10 / 35
Pinot Grigio, Ca' Del Doge, Venezie, Italy	10 / 30
Riesling, The Seeker, Germany	35

BLUSH

White Zinfandel, Beringer Main & Vine, California	10 / 30
Rose, Juliette, France	12 / 35

SPARKLING

Brut, J. Roget (187ML)	15
Prosecco, Gancia, Italy (187ML)	15
Brut, Chandon	65

BEER LIST

BUDWEISER	7.50	ROLLING ROCK	7.50	CORONA	8.50
BUD LIGHT	7.50	MICHELOB ULTRA	7.50	BECKS	8.50
MILLER LITE	7.50	AMSTEL	8.50	HEINEKEN	8.50

DESSERTS

SERVED WITH HOMEMADE WHIPPED CREAM

N.Y. STYLE CHEESECAKE <i>STRAWBERRIES</i>	12.00	TARTUFO	11.00
HOMEMADE FRESH KEY LIME PIE	12.00	ICE CREAM or SORBET	9.00
HOMEMADE BAKED APPLE CRISP	12.00	COFFEE / TEA	3.75
HOMEMADE RICE PUDDING	10.00	ESPRESSO / DOUBLE ESPRESSO	4.50 / 5.50
MISSISSIPPI MUD PIE	12.00	CAPPUCCINO	5.50

