

CAFE MAJESTIC

Dinner Menu Tuesday – Saturday 5-9pm

Appetizers

Garlic Bread – ¼ loaf Toasted with Butter, Fresh Garlic and Herbs	5
Bruschetta – Topped with Sautéed Cherry Tomatoes and Virgin Oil	8
Cheese Plate	10
Antipasto – Slices of Cheese, Salami, Ham, Tomatoes and Onions	14
Crab Cakes – Freshly Made and Grilled	10
Scallops – Pan Seared in Olive Oil	10
Steam Clams – with Shallots and Fresh Garlic in White Wine	15
Fried Calamari- with Tartar Sauce	12
Jumbo Prawn Cocktail – with Cocktail Sauce	12
Fried Jumbo Prawns – with Tartar Sauce	13

Salads & Soup

Choice of Dressing: Blue Cheese, Italian, Ranch or Balsamic

Additions: Chicken/Steak/Shrimp \$4 each, Avocado/Bacon/Boiled Egg \$2 each

Caesar Salad – Romaine with Herb Garlic Crouton and Asiago Cheese	8
Artisan Salad – Mixed Greens with Avocado	8
Tuna Pasta Salad – Chunky Tuna mixed with Lettuce and Capellini Pasta	9
Tuna Stuff Tomato Salad	9
Soup of the Day	8

Sandwiches

Served with French Fries. Cheese Options: Monterey, Blue or Cheddar Cheese

Sandwich Additions: Fried Egg/Bacon/Avocado \$2 each

Tuna Melt	12
Malibu Grilled Chicken – Chicken, Ham and Cheese	14
The Majestic Burger – 8 oz. Fresh Chuck and Cheese	16
The Sea - Calamari Steak lightly breaded with a touch of Tartar Sauce	13

The Italian – Italian Sausage with Sautéed Onions and Bell Pepper	14
The Veggie – Breaded Zucchini Burger with Cheese	12

Chef's Favorite Dishes

Served with Vegetables or Pasta

Zucchini Parmigiana – Lightly breaded in Tomato Sauce topped w/ Cheese	16
Chicken Piccata – Sautéed w/ Garlic, Capers, Herbs and White Wine	18
Chicken Scaloppini – Sautéed with Mushrooms, Garlic and White Wine	22
Chicken Parmigiana –Lightly breaded in Tomato Sauce topped w/Cheese	23
Veal Piccata – Sautéed w/ Garlic, Capers, Herbs and White Wine	18
Veal Scaloppini – Sautéed with Mushrooms, Garlic and White Wine	22
Veal Parmigiana –Lightly breaded in Tomato Sauce topped w/Cheese	23
<u>Chef's Suggested Wine Pairing Cab Sauvignon B Side</u>	<u>40</u>

Pastas

Choice of Pasta Sauce: Marinara, Cream or Basil Pesto

Additional Options: Chicken, Shrimp, Steak or Italian Sausage for \$4 each

Angel Hair	14
Penne Pasta Primavera	14
Spicy Penne Arrabbiata – with Red Chili peppers, Anchovies, Capers	15
<u>Chef's Suggested Wine Pairing Ramon Bilbao 2013 Ltd Ed.</u>	<u>35</u>
Portabella Mushroom Ravioli	17
Cheese Tortellini	16
Spaghetti – Served with 2 Large sized Meatballs made with Fresh Chuck	17

Seafood

Choice of Vegetables or Pasta

Fried Jumbo Prawns – Pan Fried Panko Breaded	19
Jumbo Prawns Scampi – Sautéed with Garlic, Mushrooms, Shallots in Wine	21
Trout Meunière – Whole Trout cooked with Fresh Herbs	18
Petrale Sole Dore – Egg Batter and Sautéed in Lemon Zest and Capers	21
<u>Chef's Suggested Wine Pairing Viognier Bonterra Organic 2014</u>	<u>30</u>
Scallops – Sautéed Scallops served over Baby Spinach	23

Steaks, Chops & Specialty

Served with Baked Potato, Vegetables or Pasta

Hamburger Steak – with mixed onions	18
Skirt Steak – Charbroiled Marinated in Garlic, Herbs and Lime Juice	27
Fillet Mignon – 10 oz. Charbroiled	35
<u>Chef's Suggested Wine Pairing Cabernet Sauvignon Hall 2013</u>	<u>80</u>
T-Bone – 16 oz. Charbroiled Steak	40
Sweetbreads – Beef Glands Sautéed with Shallots, Mushrooms, and Herbs	21
Pork Chops – Charbroiled Chops with Grilled Red Apples	26
<u>Chef's Suggested Wine Pairing Malbec Dona Paula Estate</u>	<u>30</u>
Rack of Lamb for 2 – Limited Availability	65

Desserts

Cheesecake	8
Tiramisu	8
Chocolate Mousse Cake	8
Mitchell Ice Cream - Vanilla	8
Carajillo 43 – Shot of 43 with Espresso	8
Affogato – Ice Cream on top of Espresso	8