

APPETIZERS

- TODAY'S SOUP** house made daily cup \$4 bowl \$6
- CORNMEAL CRUSTED CALAMARI** cherry peppers, spicy marinara \$11
- HOUSE SMOKED SALMON** served chilled, red onions, capers, garlic crostini, creole mustard \$13
- TEMPURA FRIED ONION RINGS** creamy horseradish dipping sauce \$11
- CAJUN CHICKEN EGGROLLS** corn, cheddar, goat cheese, poblano peppers, onion, cilantro, creole mustard \$12
- CHEESE AND SAUSAGE PLATTER** assorted cured meats & cheeses, water crackers, whole grain mustard, bbq walnuts, fruits - ask your server for today's selections. \$15

SIGNATURE FLATBREADS

Our famous thin crust pizzas. A perfect appetizer for sharing.

- MUSHROOM** cremini mushrooms, tomato onion jam, garlic olive oil, goat cheese, mozzarella \$13
- ROASTED CHICKEN** bacon, red onion, roasted garlic cream, mozzarella \$13
- TOMATO BASIL** tomato sauce, mozzarella \$11
- PEPPERONI & SAUSAGE** tomato sauce, mozzarella \$13
- SMOKED SALMON** red onion, spinach, capers, garlic olive oil, mozzarella \$14

SALADS & SANDWICHES

- MIXED GREENS** tomatoes, cucumber, olives, carrots, red wine vinaigrette \$9
- CAESAR** romaine, grated parmesan, focaccia croutons, creamy garlic dressing \$9
- OLD POST OFFICE WALDORF** mixed greens, green apple, goat cheese, barbequed walnuts, raspberry vinaigrette \$10
- MAJESTIC BURGER** Angus ground beef, American or cheddar, lettuce, tomato, onion, parmesan fries* \$11
- BACON-BLEU BURGER** hickory-smoked bacon, bleu cheese, lettuce, tomato, onion, parmesan fries* \$13
- OUR FAMOUS GRILLED CHEESE** aged white cheddar, bacon, tomato, creole mustard, sourdough bread, parmesan fries \$11

HAND CUT STEAKS

Steaks are 21-day aged and served with a choice of garlic mashed potatoes, parmesan fries or broccoli

		ADDITIONS	
8OZ FILET MIGNON	\$39	AU POIVRE	peppercorn crust, Irish whiskey sauce \$6
12OZ FILET MIGNON	\$48	GORGONZOLA	balsamic glaze \$8
16OZ PRIME NEW YORK STRIP	\$39	SAUTÉED SHRIMP (6)	\$11

SPECIALTIES

- GRILLED PORK TENDERLOIN** maple cream, sugar-glazed carrots, garlic mashed potatoes, crispy onions* \$26
- ROASTED HALF CHICKEN** fresh herbs, pan juices, garlic mashed potatoes, broccoli \$23
- CHICKEN PICATTA** sautéed cutlet, lemon, capers, white wine butter over linguini \$21
- GRILLED SALMON** rosemary honey glaze, brussels sprouts, jasmine rice \$26
- BBQ RIBS** slow cooked, coleslaw, parmesan fries full rack \$26 half rack \$19
- SHRIMP AND MUSHROOM LINGUINI** roasted garlic alfredo \$26
- CHEESE RAVIOLI** spinach, sun-dried tomatoes, goat cheese, toasted pine nuts \$20
- SEASONAL VEGGIE PLATE** chickpeas with spinach, mushrooms, broccoli, brussels sprouts, jasmine rice \$23

SIDES

PARMESAN FRIES	\$5	CREAMY COLESLAW	\$5	ROASTED MUSHROOMS	\$7
GARLIC MASHED POTATOES	\$5	SAUTÉED SPINACH	\$7	BRUSSELS SPROUTS	\$7
BROCCOLI	\$5	SUGAR GLAZED CARROTS	\$7		

We stand by our food and service. A 20% gratuity is added for parties of 5 or more.

To help conserve our natural resources, water will be served on request. Please silence all electronic devices to accommodate your fellow diners.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have a food allergy, please notify your server prior to placing your order.