

APPETIZERS

TODAY'S SOUP house made daily cup \$5 bowl \$7

SPINACH AND ARTICHOKE DIP garlic crostini \$12

TEMPURA SHRIMP SKEWERS pickled cucumber & onion salad, sweet chili sauce \$14

HOUSE SMOKED SALMON served chilled, red onions, capers, garlic crostini, creole mustard \$15

TEMPURA FRIED ONION RINGS creamy horseradish dipping sauce \$13

CAJUN CHICKEN EGGROLLS corn, cheddar, goat cheese, poblano peppers, onion, cilantro, creole mustard \$13

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 \$14

ROASTED CHICKEN bacon, red onion, roasted garlic cream, mozzarella \$14

TOMATO BASIL tomato sauce, mozzarella \$11

PEPPERONI & SAUSAGE tomato sauce, mozzarella \$14

SMOKED SALMON red onion, spinach, capers, garlic olive oil, mozzarella \$15

SALADS & SANDWICHES

MIXED GREENS tomatoes, cucumber, olives, carrots, red wine vinaigrette \$9

CAESAR romaine, grated parmesan, focaccia croutons, creamy garlic dressing \$11

OLD POST OFFICE WALDORF mixed greens, apple, bleu cheese, barbequed walnuts, raspberry vinaigrette \$12

MAJESTIC BURGER angus ground beef, American or cheddar, lettuce, tomato, onion, pickle, parmesan fries* \$12

BACON-BLEU BURGER hickory-smoked bacon, bleu cheese, lettuce, tomato, onion, pickle, parmesan fries* \$14

OUR FAMOUS GRILLED CHEESE aged white cheddar, bacon, tomato, creole mustard, sourdough bread, parmesan fries \$12

HAND CUT STEAKS

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

8OZ FILET MIGNON \$43

12OZ FILET MIGNON \$52

16OZ PRIME NEW YORK STRIP \$46

ADDITIONS

AU POIVRE peppercorn crust, Irish whiskey sauce \$7

GORGONZOLA balsamic glaze \$8

SAUTÉED SHRIMP (6) \$12

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 \$26

CHICKEN MARSALA sautéed cutlet, red wine mushroom sauce, garlic mashed potatoes \$24

GRILLED SALMON rosemary honey glaze, brussels sprouts, jasmine rice \$28

BBQ RIBS slow cooked, coleslaw, parmesan fries full rack \$28 half rack \$21

SHRIMP AND MUSHROOM LINGUINI roasted garlic alfredo \$26

CHEESE RAVIOLI spinach, sun-dried tomatoes, goat cheese, toasted pine nuts \$21

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.