

APPETIZERS

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

SPINACH AND ARTICHOKE DIP garlic crostini \$12

CORNMEAL CRUSTED CALAMARI cherry peppers, spicy marinara \$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 \$14

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

GRILLED ARTICHOKE leaf spinach, garlic olive oil, feta, mozzarella \$14

PEPPERONI & SAUSAGE tomato sauce, mozzarella \$14

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

SALADS & SANDWICHES

MIXED GREENS tomatoes, cucumber, olives, red onion, feta, 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* \$13

BACON-BLEU BURGER hickory-smoked bacon, bleu cheese, lettuce, tomato, onion, pickle, parmesan fries* \$15

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 \$46

12OZ FILET MIGNON \$58

16OZ NEW YORK STRIP \$48

ADDITIONS

AU POIVRE peppercorn crust, Irish whiskey sauce \$7

BLUE CHEESE CRUST balsamic glaze \$7

SAUTÉED SHRIMP (6) \$14

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 \$29

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 \$6

CREAMY COLESLAW \$5

ROASTED MUSHROOMS \$8

GARLIC MASHED POTATOES \$6

SAUTÉED SPINACH \$8

BRUSSELS SPROUTS \$8

BROCCOLI \$6

SUGAR GLAZED CARROTS \$8

ASPARAGUS \$10

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.