

THE MAJESTIC RESTAURANT

DINNER MENU

APPETIZERS

Majestic Mussels and Fries - 13
PEI mussels, white wine garlic cream sauce, fries

Cheese Plate - 11 /
with Charcuterie Meats - 16
Chef's selection of fine cheeses with accoutrements.

Grilled Flatbread† - 11
Garlic & rosemary flatbread, romesco, kalamata olives, red onion, spinach, feta, fried almonds

Spinach & Artichoke Dip - 10

Crab Cakes - 13.5
Italian salsa verde, lemon beurre blanc

Fried Risotto - 9
Cheddar stuffed risotto, avocado cream, tomato chipotle sauce

Shrimp Lejon - 14
Bacon wrapped horseradish stuffed shrimp, dijonaise

SOUPS & SALADS

Steak Soup or Soup of the Day
Cup - 5 / Bowl - 7

Spinach Salad† - 15
Raspberries, blackberries, blueberries, spiced pecans, scallions, goat cheese, orange ginger vinaigrette
Add chicken - 6 / Add salmon** or crab cakes - 10
Add 8oz hanger steak ** - 12

Chicken Caesar Salad - 16
Sub salmon** or crab cakes - 8
Sub 8oz hanger steak ** - 10

Cobb Salad - 16.5
Grilled chicken breast, avocado, tomato, egg, bacon, cheddar cheese, shallot vinaigrette
Sub salmon** or crab cakes - 8
Sub 8oz hanger steak** - 10

Steak Salad** - 26
Sliced 8oz hanger steak, spinach, romaine, blue cheese crumbles, cherry tomatoes, hardboiled egg, mushrooms, crispy red onions, red wine vinaigrette

ALL STEAKS AND ENTREES SERVED WITH

CHOICE OF SOUP OR SALAD

Steak Soup House Salad Soup of the Day
Caesar Salad - 3.5* *Shallot Vinaigrette, Blue Cheese, Ranch, Raspberry, Honey Mustard, Poppy Seed* Spinach Salad - 3.5*

CHOICE OF TWO SIDES

Rice Pilaf Majestic Fries Baked Potato Mashed Potatoes with Gravy
Green Beans with Red Onion Vegetable of the Day
Steamed Asparagus - 3* Four Cheese Mac & Cheese - 3*
Twice Baked Potato - 3* Creamed Spinach - 3*

**indicates upcharge*

An optional 18% service charge may be added to parties of 6 or more.

*** Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

† Contains Nuts.

ENTREES

Scottish Salmon** - 29
*Grilled or sautéed 8oz salmon fillet,
beurre blanc*

New Zealand Lamb Chops** - 38
*Three grilled double-cut chops,
honey-rosemary bordelaise*

Shrimp and Scallops - 36
*North atlantic sea scallops, wild caught gulf
coast shrimp, red bell pepper, mango, cilantro-
jalapeño coconut sauce, rice crisps*

Chicken Fusilli - 26
*Diced chicken breast, corn fusilli pasta,
cherry tomatoes, speck, gouda curds, scallions,
garlic, verjus, olive oil*

Dry Aged Beef

Dry aging is the process of storing cuts or sides of beef for several weeks or more in specially designed coolers which maintain a delicate balance of temperature, humidity, and air circulation. The aging process enhances and intensifies flavors by causing the beef to lose up to 20% of its weight in water, and tenderizes through the action of the beef's natural enzymes. Up until 40 years ago, dry aging was the preferred method of aging beef in most steakhouses around the world. Although it lacks the flavor and tenderness benefits of dry aging, in the mid-1960s the process of wet aging, storing in vacuum sealed bags, became the standard practice due to it being considerably less expensive. The Majestic serves beef which has been dry aged from 14 to 32 days.

STEAKS

*Rare - cool red center / Medium Rare - warm red center / Medium - pink throughout
Medium Well - touch of pink / Well Done - no pink, no juice left*

8oz. Hanger Steak** - 30
*Grilled sliced hanger steak, whiskey bbq sauce,
crispy onions*

USDA dry-aged 12 oz. Rib Eye** - 40

USDA dry-aged Prime Rib**
10oz. - 36 / 14oz. - 44

Majestic Steak** - 47
*Pepper-encrusted center-cut pan seared 8oz.
filet mignon, brandy peppercorn cream sauce*

USDA dry-aged KC Strip**
8oz. - 36 / 12oz. - 45

USDA center-cut Filet Mignon**
6oz. - 39 / 8oz. - 46

USDA dry-aged 30oz. Bone-In Rib Eye** - 62

USDA dry-aged 16oz. T-Bone** - 45

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FEATURED CUTS

A changing selection of some of the finest cuts available.

12oz Dry Aged Bone-In Filet - 58

One of the rarest cuts of beef, the dry-aged bone-in filet combines the tenderness of the filet with the added flavor of cooking on the bone

USDA Prime 32 Day Dry Aged 14oz Rib Eye - 56

Only the top 1-2% of American beef is graded as prime, this rib eye is dry aged for 32 days for intense flavor.

12oz Sliced Bison Tenderloin with Béarnaise - 55

Local, grass-fed Bison steaks offer a rich, beefy flavor with very low fat.

AMERICAN WAGYU

Japanese Wagyu crossed with premium American Black Angus. Fed an all-natural diet of alfalfa hay, golden wheat straw and barley, without growth hormones or animal by-products, this exquisite beef is of consistent high-quality, rated even above the USDA's grade of Prime.

20oz Dry Aged Bone-In American Wagyu Strip - 64

32oz Dry Aged American Wagyu Porterhouse - 88

ACCOMPANIMENTS FOR YOUR STEAK

Béarnaise - 3.5 Brandy Peppercorn Cream Sauce - 3.5

Melted Blue Cheese - 3.5 Sautéed Onions - 3.5

Sautéed Mushrooms - 3.5 Blackening Spices - 2 Garlic Rub - 2

Add an 8oz. cold water Lobster Tail to any Steak or Entree - 22

Add one Shrimp Lejon to any Steak or Entree - 2.5

Add one Scallop to any Steak or Entree - 4.5

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DESSERTS

Chocolate Mousse Cake - 8

Topped with salted caramel

English Toffee Bread Pudding† - 7

Walnuts, caramel, crème anglaise, whipped cream

Garment District Cheesecake - 7

Served with raspberry sauce

Ice Cream or Sorbet - 5

Ask for today's flavors

Crème Brûlée - 6

Rich vanilla custard with a crisp caramelized top

Berry Tartlet - 7

Fresh mixed berries, orange pastry cream

SOFT DRINKS

Coke - 2.95 Diet Coke - 2.95 Sprite - 2.95 Lemonade - 2.95

Ginger Beer (12oz btl) - 3.75 Cranberry Juice - 3.35 Pineapple Juice - 3.35 Orange

Juice - 3.35 Grapefruit Juice - 3.35 Milk - 3.5 Hot Tea - 3.5 Iced Tea - 2.95

San Pellegrino Sparkling Mineral Water (500ml btl) - 3.5

Republic of Tea Pomegranate Green Tea / Ginger Peach Decaf (16.9oz btl) - 5

The Roasterie Coffee (Reg or Decaf) - 3.65

BRUNCH 9:30AM-2:30PM SAT & SUN LUNCH 11AM-3PM MON - FRI DINNER EVERY NIGHT

THE PENDERGAST CLUB

PRIVATE CIGAR CLUB & EVENT SPACE
ON THE THIRD FLOOR OF THE MAJESTIC

Nightly memberships available

Rooms available for private lunches, dinners, business meetings, and cocktail parties of up to 50 guests

Breads and other baked goods by



BAKERY & BISTRO IN WESTPORT

www.bakedinkansascity.com

THE HISTORIC J. FITZPATRICK SALOON BUILDING

Built in 1911 and listed on the National Register of Historic Places, the J. Fitzpatrick Saloon Building in the heart of Kansas City's historic Garment District is now home to The Majestic Restaurant. Originally built by James Fitzpatrick as Fitzpatrick's Saloon, the building also housed a bordello on the second floor and the office and apartment of James Fitzpatrick on the third. With the onset of Prohibition in 1919 the saloon became a haberdashery and the lower level, home to the present day Majestic's Jazz Club, was transformed into a speakeasy, complete with secret alley entrance and a tunnel underneath Broadway Boulevard which connected to the neighboring opera house. The speakeasy soon became an unofficial meeting place for many of Kansas City's business and political leaders, including the legendary Boss Tom Pendergast. According to those that specialize in the field, the Majestic Restaurant is home to over sixteen spirits who dwell within the walls of the historic building, a testament to the building's colorful and sometimes infamous past.

Executive Chef Liz Huffman/Sous Chef Steve Frink/Owner Frank Sebree

The Majestic Restaurant

www.majestickc.com

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