

THE MAJESTIC RESTAURANT

DINNER MENU

APPETIZERS

Majestic Mussels and Fries - 14

PEI mussels, white wine garlic cream sauce

Cheese Plate - 13

add Charcuterie Meats - 5

Grilled Mushroom Flatbread^{^†} - 12

Blue cheese, oyster mushrooms, shallots, tomatoes

Salmon Sausage Flatbread[^] - 12

Whipped goat cheese, cappers, baby arugula

Spinach & Artichoke Dip – 10

Served with toasted crostini

Crab Cake[^] - 15

*Sautéed lump Maryland style, basil pesto aioli,
roasted bell pepper tapenade*

Fried Risotto[^] – 10

Cheddar, avocado cream, chipotle tomato sauce

Shrimp Lejon – 14

Bacon wrapped horseradish stuffed shrimp, dijonnaise

Bison Carpaccio – 14

*Shaved parmesan, fried capers, garlic oil, baby
arugula, balsamic reduction*

SOUPS AND SALADS

Steak Soup[^] or Soup of the Day

Cup – 5 / Bowl 7

Spinach Salad[†] - 15

*Tossed with baby kale, spinach, and arugula with
house pickled cantaloupe, fresh pineapple, red
onion, sheep's milk feta, mint vinaigrette, and
toasted walnuts*

Add chicken – 6, salmon - 10, 8oz hanger steak* or
crab cake – 12*

Chicken Caesar Salad 16

Sub salmon - 8, 8oz hanger steak* or crab cake 10*

Cobb Salad – 16.5

*Grilled chicken breast, avocado, tomato, egg,
bacon, cheddar cheese, shallot vinaigrette*

Sub salmon - 8*

Sub 8oz hanger steak or crab cake - 10*

Steak Salad* - 26

*Sliced 8oz hanger steak, spinach, romaine, blue
cheese crumbles, cherry tomatoes, hardboiled eggs,
mushrooms, red onions, and red wine vinaigrette*

THE HISTORIC J. FITZPATRIC SALOON BUILDING

Built in 1911, and listed on the National Register of Historic Places, the J. Fitzpatrick Saloon Building in the historic Garment District is home to the Majestic Restaurant. The building also housed a bordello on the second floor and the office and apartment of Fitzpatrick on the third. With the onset of Prohibition in 1919, the saloon became a haberdashery and the lower level, now the Majestic's Jazz Club, was transformed to a speakeasy, complete with secret alley entrance and tunnel underneath Broadway Blvd, connecting to the neighboring opera house. The speakeasy became an unofficial meeting place for many of Kansas City's political leaders including the legendary boss, Tom Pendergast. According to experts, the building is home to over 16 spirits who dwell within the walls, a testament to the building's colorful and sometimes infamous past.

All Steaks and Entrées are served with a soup or salad and 2 side choices.

*An optional 18% gratuity may be added to parties of 6 or more. **indicates upcharge.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness. †Contains Nuts. ^Contains Gluten*

STEAKS

OUR DRY-AGED BEEF

We serve USDA Choice and Prime natural beef, sourced from two singular breeds. The Holstein and Hereford Certified Premium programs, supplied by Arrowhead Specialty Meats and L&C Meats, begin with careful consideration of genetics, handling practices, feeding, and harvesting. The result is consistently exceptional beef. Dry aging is the process of storing cuts, or sides, of beef for several weeks in specially designed coolers which maintain a delicate balance of temperature, humidity, and air circulation. The aging process enhances flavors by causing the beef to lose 20% of its weight in water and tenderizes through the action of the beef's natural enzymes. Our beef has been dry-aged from 14 to 32 days.

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** - 32

Grilled and sliced, Whiskey BBQ, crispy onions^

Majestic Steak*† - 49

Pepper-encrusted center-cut pan seared 8oz Hereford Certified Choice filet mignon, brandy peppercorn cream sauce

Center-cut Filet Mignon*

6oz – 41

8oz Hereford Certified Choice - 47

Dry-aged Prime 10oz Flat Iron* – 37

Grilled and sliced, served over sautéed mushrooms and onions with chimichurri

Dry-aged 12oz Rib Eye* - 48

Dry-aged Prime Rib*

10oz – 46

14oz – 52

Dry-aged 10oz Center-cut KC Strip* - 45

Dry-aged 16oz T-Bone* - 48

FEATURED CUTS

12oz Dry-aged Bone-In Filet* - 58

Dry-aged bone-in filet combines tenderness with the flavor of cooking on the bone. Hereford Certified Premium

Golden Rule Farm 16oz Rib Eye* – 56

Grilled 100% Black Angus, grass-fed Argentinian Style

Prime 12oz Dry-Aged KC Strip* – 54

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

ACCOMPANIMENTS

Béarnaise - 3.5, Brandy Peppercorn Cream Sauce† - 3.5, Blackening Spices – 2, Sautéed onions – 3.5, Sautéed mushrooms – 3.5, Garlic Rub – 2, Chimichurri – 3, Oscar Style – 8, Melted Blue Cheese – 3.5
8oz cold water Lobster Tail – 25
Shrimp Lejon (1) -2.5
Scallop (1) – 4.5

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AMERICAN WAGYU

A combination of Japanese Wagyu and Premium Black Angus; fed an all-natural diet of alfalfa hay, golden wheat straw, and barley. No growth hormones or animal by-products are used. This exquisite beef is of consistent high-quality, rated even above the USDA's grade of Prime.

18oz Dry-Aged Bone-In American Wagyu Strip* – 65

24oz Dry-Aged Bone-In American Wagyu Rib Eye* – 74

32oz Dry-Aged American Wagyu Porterhouse* - 89

ENTRÉES

Scottish Salmon* - 29

Grilled filet served with jicama slaw and jalapeño-lime crème

Seared Scallops and Baked Crab – 42

Pan seared North Atlantic sea scallops, lump crab meat with avocado cream and chipotle tomato sauce

Catch of the Day^ – MKT

Please ask your server

New Zealand Lamb Chops* - 44

Full Rack, grilled and served with honey-mustard bordelaise

Pan Seared Chicken† – 26

Boneless, skinless chicken breast sautéed with oyster mushrooms, artichoke hearts, fresh tomatoes, basil pesto, white wine, and parmesan

Pork Chop† - 30

Golden Rule Farm Duroc-Spot cross, grilled with pink peppercorn-Manhattan glaze, and brandied cherries

VEGAN AND VEGETARIAN ENTRÉES

Stuffed Baker - 24

Baked potato served with oyster mushrooms, garlic, artichoke hearts, cherry tomatoes, white wine, and chimichurri

Mushrooms and Pasta - 24

Oyster mushrooms and pasta shells with tomato, onions, olive oil, garlic, fresh spinach

Spinach Gratiné - 24

Grilled mushrooms served over creamed spinach

Vegetable Stacker - 24

Steamed asparagus served atop mashed potatoes with béarnaise

CHOOSE YOUR SOUP OR SALAD

Steak Soup
Soup of the Day

House Salad
(shallot vinaigrette, blue cheese, ranch, creamy Italian, orange-ginger vinaigrette, 1000 island)

Caesar Salad** - 4
Spinach Salad** - 4

CHOOSE YOUR TWO SIDES

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Rice Pilaf
Broccoli florets
Vegetable of the Day
Steak Fries

Baked Potato
Mashed Potatoes with Gravy
Twice Baked Potato** 4

Steamed Asparagus** 3.5
Creamed Spinach^** 3.5
Four Cheese Mac&Cheese^** 4

MAJESTIC INFORMATION

Visit us at www.majestickc.com, where you can view our menus, check for our hours, make reservations, browse our extensive wine and spirits list, and view our Live Jazz calendar.

HOURS OF OPERATION

BRUNCH

SAT-SUN 9:30AM – 2:30PM

LUNCH

MON-FRI 11:00AM – 3:00PM

HAPPY HOUR

MON-FRI 2:00PM – 6:00PM

DINNER EVERY NIGHT OF THE WEEK

MON-THUR 3:00PM – 9:00PM

FRIDAY 3:00PM – 10:00PM

SATURDAY 5:00PM – 10:00PM

SUNDAY 5:00PM – 9:00PM

THE PENDERGAST CLUB

One of Kansas City's few membership cigar lounges, the Pendergast Club operates on the third floor of the J. Fitzpatrick Saloon Building. Our cigar club is exclusive and private, but membership is open. We offer nightly and monthly memberships.

MAJESTIC PRIVATE EVENTS

Let us host your next special event! We have several space options that are suitable for large groups and multiple dining arrangements. Contact our event coordinator for more details at lacey@majestickc.com

LOCALLY OWNED PURVEYORS

KC BUFFALO CO.

L&C MEATS

ARROWHEAD SPECIALTY MEATS

GOLDEN RULE MEATE

BAKED IN KANSAS CITY

FARM TO MARKET

Executive Chef Liz Huffman, Sous Chef Brett McClellan, Owner Frank Sebree

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931 BROADWAY BLVD

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