

The Majestic Dining Room Brunch Menu



ESTABLISHED 1927



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Specialties

Raisin Brioche Toast

Served with Warm Syrup and choice of Ham, Bacon or Sausage
20.25

Hotcakes or Waffles

Served until 11:00AM with Warm Syrup
15

Spiced Rubbed Pork Chop*

Served from 10:30AM till Close of Brunch
Bourbon-Tomato glaze, Potato Salad, Seasonal Vegetable
23.50

Continental Breakfast

Assorted Breakfast Pastries, Juice, Seasonal Fruit Medley
Coffee, Tea or Hot Chocolate
15.50

Royal Arches Breakfast*

2 Eggs Cooked Your Way, Potatoes or Fruit
Choice of Breakfast Meats
17.50

Seared Polenta

Served from 10:30AM to Close of Brunch
Tomato Coulis, Parmesan Cheese, Braised Greens,
Balsamic Marinated Portobello
21.50

A La Carte

Majestic Signature Breakfast

Muffins (Blueberry, Cranberry-Flax, Bran) Scone and Croissant
10.75

Steel Cut Oats

Raisins and Brown Sugar
8.25

2 Eggs Your Way

Potatoes or Fruit
12.50

Assorted Cold Cereals

7.50

Majestic Green Salad

Served from 10:30AM to Close of Brunch
Mixed Lettuces, Tomato, Carrot and Cucumber
14.50

Ham, Bacon, or Traditional Pork Sausage

6

Corned Beef Hash or Spicy Vegetable Hash

6.25

Soup of the Day

Served from 10:30am – Close of Brunch
Cup – 7.25 Bowl – 10

Majestic Grand Brunch

The Grand Buffet includes a wide selection of your favorite breakfast and lunch favorites, fresh seafood, artisan pastries and breads, a hot carvery, classic Majestic desserts and a selection of items for the kids.

Sundays 7 AM – 3 PM

Prices do not include alcohol, specialty beverages, tax or gratuity

ADULTS 56 CHILDREN 22.50

Children 5 & Under Eat Free.

Fruit

Grapefruit Half 5.50
Seasonal Berries 11.50
Fruit Medley 11.50

Beverages

Milk 4.25 Mimosas 13.50
Juice 5.25 Bloody Mary 14
Fountain Drinks 2.75 Cappuccino, Latte, 5.25
Hot Chocolate 5.25 Mocha
Brewed Coffee 4.25 Hot or Iced Tea 5

Kids Sunday Brunch 12 and Under

Hotcakes or French Toast

Served with Fresh Fruit Salad, Milk or Juice
8.50

Eggs

Fried or Scrambled
Served with Bacon or Sausage, Toast, Milk or Juice
9.75

Assorted Cold Cereals

Served with Milk or Juice
7.50

Hot Cereal

Served with Milk or Juice
7.50

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG)

+ = Made or may be made without gluten ingredients (foods commonly prepared without gluten containing ingredients may not be "gluten free".

Our recipes are prepared in open kitchens where cross-contact is possible and where ingredient substitutions are sometimes made.

YOSEMITE HOSPITALITY'S ENVIRONMENTAL MANAGEMENT SYSTEM IS COMMITTED TO REDUCING WATER. WATER IS SERVED UPON REQUEST.

18% Gratuity will be added to parties of 6 or more Wine corkage \$20.25 per 750ml Split plate fee \$5.25 per entrée

*Items denoted with an asterisk may contain raw or undercooked animal-derived foods.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

(FDA Consumer Advisories 3-603.11).

Additional Nutritional information available upon request.

4.30.18