

THE CLASSICS

STEAKS • SEAFOOD

ABOUT OUR STEAKS

We hand-select only the finest natural, farm-raised, corn-fed Certified Angus® beef. Our Classic Steaks are hand-carved from the most prized, premiere and costly cuts. All of our beef is aged a minimum of 30 days to the ultimate peak in flavor and tenderness, and butchered on premises. Each cut is hand-trimmed to the leanest, most exacting standards and each Steak is hand carved daily, often to order. The result is the leanest, richest, most tender and most intensely-flavored Steaks available anywhere at any price.

ABOUT OUR PRICES

We here at The Classics work very hard to only charge the lowest possible prices for everything we offer, and no more. We do this so that as broad a range of the public as possible can enjoy the finest of high-quality steaks, seafood and fine wines. Unlike many high-priced steakhouses which strive to create the most exclusive atmosphere possible, our mission is to be as **inclusive** as possible, therefore we intentionally eschew the exclusive and exclusionary trappings typical of other restaurants. We believe in this mission and our prices reflect these goals. We hope that by choosing to dine with us that you share in these principles as well.

*Please note that on parties of 7 or more, and unsigned credit card receipts a 20% gratuity will be added.
We are unable to accept more than 4 credit cards per table. No Separate Checks.

STARTERS

House Cured and Smoked Bacon

Apple Liqueur Sweetened and Spiced Sauerkraut, Dijon-Honey-Thyme Sauce
14.99

The Classics' Crab Bisque

Fresh Blue Crab, Ultra Creamy With A Touch Of Sherry
8.99 cup / 11.99 bowl

Hearty Vegetable Soup

Tons of Vegetables, Garnished with Fried Onion Strings
7.99 cup / 10.99 bowl

Mixed Greens

Mixed Field Greens, Grape Tomatoes with House-Made Balsamic Vinaigrette
7.99

Classic Caesar Salad

Chopped Romaine Hearts with House-Made Caesar Dressing,
White Anchovy Stuffed Olive, Parmesan Toast Point
8.99

Applewood Smoked Bacon and Bleu Cheese Salad

Iceberg Lettuce Wedge, House Applewood Smoked Bacon Pieces,
Sliced Radishes with House-Made Bleu Cheese Dressing
10.99

Devilishly Good Eggs

Classic Hand Chopped Steak Tartare served Deviled Egg Style
12.99

Giant Shrimp

- Grilled and Tossed in White Wine, Herbs and Garlic Butter
 - Blackened **OR** Spicy Diablo Style with Garlic Butter
- 13.99

Jumbo Sea Scallops

- Grilled Diver Scallops
- Topped with Garlic and Basil Oil
 - Bacon-Wrapped with Apricot Mango Horseradish Chutney
 - Blackened and Topped with Garlic
- 13.99

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

*** Please be considerate of others when using your cell phone.*

*** Please, Laptops, Tablet Computers or Portable DVD Players are not allowed in the Dining Room or Grill.
Thank You for your graciousness.*

THE CLASSICS' AWARD WINNING STEAKS

The "Steve Carty" Cowboy Cut – A Big Steak In Honor of A Big Man

Enormous Bone-In Rib Eye, Garnished with Grilled Red Onions, Horseradish Cream Accompaniment
(Due to the size, available Rare, Medium Rare and Medium Only)

45.99

The New York Strip

Regular Cut – 32.99

Steakhouse Cut (Due to the size, available Rare, Medium Rare and Medium Only) - 46.99

The Filet Mignon

(Our most tender and lean steak, subtle flavor. Recommended for all temperatures)

Regular Cut – 34.99

Petit Cut – 27.99

The Rib Eye

Aged Premium Angus Boneless Rib Eye Steak

35.99

The Hanger Steak (Onglet)

(Our Richest, Most Intensely Flavored Steak, but with a Tooth)

21.99

Steak Preparations

- Simply **Grilled** with House Seasoning
- **Au Poivre** – Seared with a Crushed Black Peppercorn Crust
- **Blackened** – Seared Cajun Spice Crust and Garlic
- **Diablo** – Brushed with Our Spicy Chipotle Marinade and Garlic

Compliment Your Steak With

- Brandy Mushroom Cream Sauce 1.50
- Port Peppercorn Cream Sauce 1.50
- Danish Bleu Cheese Crumbles 2.50
 - Béarnaise Sauce 1.50
 - Sautéed Garlic
- Maître d'Hôtel Butter

Suggested House Preparations

The House Special – Seared Black Peppercorn Crust with Brandy Mushroom Cream Sauce and Danish Bleu Cheese Crumbles – add 4.00

Au Poivre – Seared Black Peppercorn Crust and Port Peppercorn Cream Sauce – add 1.50

ABOUT OUR TEMPERATURES: (PLEASE READ BEFORE ORDERING):

Our Steaks are grilled to order over a high-temperature and open-flame and served immediately; they are never "rested & re-fired", or finished in the oven. We do not cook our steaks based on color, which is subjective, but according to internal temperature. Our beef is a natural product and naturally varies in color – from a veal like pink to a deep crimson, another reason why color is not an indication of doneness. We do not guarantee temperatures above medium or "in-between" temperatures. Based on the natural color of any given cut our Medium may "appear" red in color, our Medium Well pink and our Well Done slightly pink.

HOUSE SPECIALTIES

The Crab Royale

Pure, Fresh Jumbo Lump Crab, Broiled and Finished with Sherry – Shallot Butter
Seasonal Availability - Market Price

Grilled Maine Salmon

- Simply Grilled
- Blackened with Cajun Spices
- Spicy Diablo Style

All Garnished with Grilled Onions and Garlic
22.99

Giant Shrimp

- Grilled and Tossed in White Wine, Herbs and Garlic Butter
- Spicy Diablo Style with Garlic Butter

26.99

Jumbo Sea Scallops

Grilled Diver Scallops

- Topped with Garlic and Basil Oil
- Bacon-Wrapped with Apricot Mango Horseradish Chutney
- Blackened and Topped with Garlic

26.99

Grilled Portobello Mushroom Caps

Balsamic Glazed **OR** Spicy Diablo Style
with Roasted Red Pepper/Eggplant Purée, Steamed Broccoli with Garlic Butter,
Grilled Red Onions and Danish Bleu Cheese Crumbles
21.99

À La Carte Sides

Baked Potato 4.00

Red Bliss Mashed Potatoes 6.00 (Add Garlic Butter – Complimentary)

Skin-on Seasoned French Fries 6.00

Sweet Potato Fries 6.00

Grilled Red Onions – 5.00

Fried Onion Strings 6.00

Four Cheese Macaroni & Cheese 11.00

Creamed Spinach 7.00

Steamed Broccoli Crowns with Garlic Butter 9.00

Roasted Mushrooms Finished With Truffle Oil, Porcini Purée, Fresh Herbs and Golden Sherry 11.00

Our sides are prepared fresh to order and may arrive slightly after your entrées.

We strive for the greatest precision and care possible. However, cooking is an art as well as a science and we do make mistakes. If for any reason you are not satisfied with your meal, please let us know as soon as possible so that we may make it right.