

THE CLASSICS

STEAKS • SEAFOOD

ABOUT OUR STEAKS

We hand-select only the finest natural, farm-raised, corn-fed, premium 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.

THE GRILL SPECIALS 25.99

First Course: (Make Your Choice of One)

Mixed Green Salad OR Caesar Salad OR Hearty Vegetable Soup
Classics' Crab Bisque OR Bacon and Bleu Cheese Iceberg Wedge Salad - Add \$2.50

Second Course: (Make Your Choice of One)

Hanger Steak (Onglet) – (Our Richest, Most Intensely Flavored Steak, but with a Tooth)
Grilled Maine Salmon – Grilled, Blackened, OR Spicy Diablo Style all with Grilled Onions and Garlic and Lemon

Grill Specials Served with Complimentary Mashed Potatoes and Creamed Spinach
No Substitutions Please

WORLD FAMOUS BURGERS AND SANDWICHES

All Burgers and Sandwiches are served with Lettuce and Tomato and a Half-Sour Pickle Spear
With Your Choice of a Brioche Or Whole Wheat Bun

WITH YOUR CHOICE of House-Made Cole Slaw, Seasoned Skin-On French Fries, House-Made 4 Bean Salad or Sweet Potato Fries

THE CLASSIC BURGER

We Proudly Serve 100% Premium Steak Cuts, Aged In House, Hand Trimmed, Ground Fresh Through Out The Day
And Loosely Hand-Formed Into Massive Burgers For An Extra Juicy, Extra Rich Burger - **12.99**

Prepared Grilled, Au Poivre, Blackened, Or Spicy Diablo Style

FREE TOPPINGS: Grilled Red Onions, Raw Red Onions, Sautéed Garlic, Dill Pickle Chips, BBQ Sauce, Mayonnaise, "What The Heck Sauce"
(Zippy & Tangy – Our Special Sauce with a touch of Horseradish), or Fiery Piranha Sauce (Cilantro, Garlic, and Jalapenos)
Cognac-Sautéed Mushrooms \$.50

American, White Cheddar, Swiss or Pepper Jack Cheese **\$1.50**

Danish Bleu Cheese or Apple-Wood Smoked Bacon.. **\$2.50**

THE HOT PASTRAMI – House Cured and Smoked, Served on Lightly Toasted Marbled Rye - **12.99**

GRILLED PORTOBELLO SANDWICH - Roasted Red Pepper/Roasted Eggplant Puree, Grilled Onions and Bleu Cheese,
With a Balsamic Glaze OR Spicy Diablo - **12.99**

Four Cheese Macaroni & Cheese - 11.00

Steamed Broccoli Crowns with Garlic - 9.00

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

Baked Potato - 4.00

Seasoned Skin-on French Fries - 6.00

Grilled Red Onions – 5.00

Sweet Potato Fries – 6.00

Fried Onion Strings 6.00

Side For One – Mashed Potatoes and Creamed Spinach – 5.00

STARTERS

- HOUSE SMOKED AND CURED BACON APPETIZER** Apple Liqueur Sweetened and Spiced Sauerkraut, Dijon-Honey-Thyme Sauce - **14.99**
DEVILISHLY GOOD EGGS - Classic Hand-Chopped Steak Tartare served Devilled Egg-style - **12.99**
CLASSICS' CRAB BISQUE - Fresh Blue Crab, Extra Creamy with a Touch of Sherry - **8.99 cup/11.99 bowl**
HEARTY VEGETABLE SOUP – Garnished with Fried Onion Strings - **7.99 cup/10.99 bowl**
MIXED GREENS - With Balsamic Vinaigrette and Grape Tomatoes - **7.99**
BLEU CHEESE AND BACON SALAD - Iceberg Lettuce, House-Made Bleu Cheese Dressing, Apple Wood Smoked Bacon and Shaved Radishes - **10.99**
CAESAR SALAD – Romaine Hearts, Shaved Aged Parmesan with an Anchovy Stuffed Olive - **8.99**
GIANT SHRIMP – Grilled with Garlic Herb Butter OR Spicy “Diablo” Style - **13.99**
JUMBO DIVER SCALLOPS - Garlic & Herb Butter, Blackened, OR Wrapped in Bacon with Apricot-Mango-Horseradish Chutney - **13.99**

THE CLASSICS' AWARD WINNING STEAKS AND ENTRÉES

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** Grill Cut – **27.99**

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 CRAB ROYALE - Jumbo Lump Crabmeat, Seasoned, Broiled and Finished with a Sherry-Shallot Beurre Blanc - **Market Price**

GIANT SHRIMP - Grilled with Garlic & Herbs OR Spicy “Diablo” style - **26.99**

JUMBO SEA SCALLOPS – Grilled with Garlic Butter OR Blackened OR Bacon-Wrapped **26.99**

DIABLO STRIP – Sliced NY Striploin in Brushed with Our Spicy Diablo Marinade and topped with Grilled Red Onions and Garlic – **25.99**

BABY BACK RIBS – House-Smoked, Half Rack, Extra Meaty Pork Ribs
Served with Cole Slaw and Your Choice of Seasoned Skin-On French Fries,
Sweet Potato Fries OR House Made 4-Bean Salad – **19.99**

STEAK WITH SALAD - Sliced NY Striploin with Sautéed Mushrooms, Grilled Onions and Bleu Cheese Crumbles With
-Your Choice of Mixed Greens with Balsamic Dressing OR Caesar Salad – **22.99**
-With Blue Cheese and Bacon Iceberg Wedge Salad – **24.99**

**** All Grill Entrées Are Served With Complimentary Mashed Potatoes and Creamed Spinach (Except Steak Salad), No Substitutions Please****

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

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.

***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.*

**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.*