

THE CLASSICS

STEAKS · SEAFOOD

8606 Colesville Rd Silver Spring, MD 20910

HOURS 5:00 pm UNTIL 10: 00 pm

SUNDAY HOURS 3:00 pm UNTIL 9:00 pm CALL 301-588-7297

TAKE HOME MENU

STARTERS

- HOUSE SMOKED AND CURED BACON APPETIZER** – Apple Liqueur Sweetened and Spiced Sauerkraut, Dijon-Honey-Thyme Sauce – **14.99**
CLASSICS' CRAB BISQUE - Fresh Crab, Extra Creamy with a Touch of Sherry – **8.99**
HEARTY VEGETABLE SOUP - Rustic-cut vegetables in a Rich Vegetable Broth, garnished with Crisp Red Onion Strings – **7.99**
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**

ENTRÉES

THE NEW YORK STRIP

- Regular Cut (14 oz) – **32.99** Grill Cut (10 oz) – **27.99**
Steakhouse Cut (20 oz - 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 (10 oz) – **34.99** Petit Cut (6 oz) – **27.99**

THE RIB EYE – 14 oz Aged Premium Angus Boneless Rib Eye Steak - **35.99**

HANGER STEAK – 12 oz (Our Richest, Most Intensely Flavored Steak, but with a Tooth) – **21.99**

THE “STEVE CARTY” COWBOY CUT – A BIG STEAK IN HONOR OF A BIG MAN (MINIMUM 28 OZ)

- Enormous Aged 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**

DIABLO STRIP – 12 oz Sliced NY Striploin in Brushed with Our Spicy Diablo Marinade and topped with Grilled Red Onions and Garlic - **25.99**

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**

GRILLED MAINE SALMON – Grilled, Blackened, OR Spicy Diablo Style all with Grilled Onions and Garlic and Lemon – **22.99**

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

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**

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**

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

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**

SIDES

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**

Sweet Potato Fries - **6.00**

Fried Onion Strings – **6.00**

Four Bean Salad – **1.50**

Cole Slaw – **1.50**

Grilled Red Onions – **5.00**

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

Creamed Spinach - **7.00**

Side For One – Mashed Potatoes and Creamed Spinach – **5.00**

HOUSE-MADE DESSERTS

COCONUT CAKE - **7.50**

KEY LIME PIE - **7.50**

TRIPLE LAYER COCONUT CAKE – **7.50**

ABOUT OUR MEAT 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. Steaks continue to cook after finishing on the grill. Please bear this in mind when ordering to take home.

THE CLASSICS SERVES PREMIUM ANGUS BEEF aged a minimum of 30 days

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