

Classic's  
Restaurant  
&  
Lounge

## Appetizers

Spinach & Artichoke Dip.....	\$5.95
Served w/ homemade tortilla chips	
Classic Spread .....	\$5.95
Cheese bacon spread served w/ deep fried bread	
Classic Shrimp Cocktail.....	\$7.95
Chilled shrimp w/ homemade cocktail sauce & lemon	
Bacon Wrapped Scallops.....	\$8.95
Jumbo scallops wrapped in Nueske Bacon & served w/ cherry sauce	
Tempura Veggie Plate.....	\$6.95
An array of lightly battered vegetables served w/ a variety of sauces	
Pan Seared Ahi Tuna .....	\$7.95
Accompanied w/ an oriental cucumber & Carrot slaw (served rare to well)	
Served w/ an option of wasabi & soy sauce	
Hummus.....	\$4.95
Chick peas, garlic & olive oil pureed & seasoned served w/ warm pita bread	
Coconut Shrimp.....	\$8.95
Shrimp lightly breaded w/ a coconut & breadcrumb mixture served w/ a mango & horseradish dipping sauce	

## SOUPS

French Onion.....	Bowl \$3.25
Topped w/ croutons & melted cheese	
	Cup \$2.75
Soup of the Day .....	Bowl \$2.45
Please ask your server	
	Cup \$1.95

## Salads

*Caesar Salad.....	\$6.95
Crisp romaine lettuce, homemade dressing, tomatoes and croutons topped w/ parmesan cheese (anchovies available)	
House Salad.....	\$6.95
Assorted greens topped with tomatoes, artichokes, red onion, cucumber, and feta cheese, served with a shallot vinaigrette	
<u>Add to any salad</u>	
Chicken .....	\$3.50
Shrimp.....	\$4.50

## Homemade Dressings

Ranch, Light Ranch, 1000 Island, French, \*Blue Cheese, \*Caesar, Oil & Vinegar,, French Roquefort, Hot Bacon Dressing, & Shallot Vinaigrette

\*Consuming raw shell eggs in dressing may increase your risk of food borne illness

-A gratuity will be added to parties of 8 or more-  
-We ask kindly for parties of 8 or more not to request separate checks-  
(~~\$~~1.50 extra plate charge on all dinners)

## Light Entrees

Shrimp & Pasta.....	\$13.95
Sautéed shrimp accompanied w/ vegetables & angel hair pasta & tossed w/ fresh parsley and olive oil	
Chicken & Rice.....	\$11.95
Lemon & thyme marinated breast of chicken placed on a bed of jasmine rice and finished w/ sautéed seasonal vegetables	
Veal Scallopini.....	\$13.95
Lightly breaded veal cutlets served with a medley of bell peppers and rice, finished w/ capers & buere blanc	
Salmon.....	\$14.95
Salmon grilled, broiled or poached served with grilled asparagus, Cous cous and buere blanc	
Garden Pasta .....	\$12.95
Sautéed spinach, mushrooms, onions, tomatoes & artichoke hearts & tossed w/ Angel Hair pasta & pesto sauce	
Add chicken.....	\$3.50
Add shrimp.....	\$4.50

## Specialties

*Pork Tenderloin .....	\$14.95
Seared pork served w/ rosemary red potatoes and seasonal vegetables, topped w/ a cherry sauce	
Chicken Cannelloni.....	\$13.95
Diced chicken, onions, mushrooms, peppers and ricotta cheese rolled up in sheets of pasta & topped with fresh tomato relish, & served w/ pesto & marinara	
Mushroom & Spinach Alfredo .....	\$10.95
Sautéed mushrooms and spinach tossed w/ pasta & finished w/ home made alfredo sauce	
Add Chicken.....	\$3.50
Add Shrimp.....	\$4.50
*Apple Pork Porterhouse .....	\$17.95
12 oz porterhouse grilled & topped w/ caramelized onions & sautéed apples, includes choice of potato	
Add gorgonzola cheese .....	\$1.50

(All specialties and light entrees include choice of Salad, choice of soup and fresh rolls)

**Salads** - Spring Green, Caesar or Spinach & Hot Bacon

\*May be cooked to order, although consuming raw or undercooked meats may increase your risk of food borne illness.

## From The Sea

Blackened Walleye.....	\$15.95
Cajun style blackened walleye served w/ a Cajun mayonnaise	
Grouper Parmesan.....	\$17.95
Fresh Grouper topped w/ a parmesan blend, then baked & finished w/ beurre blanc	
Shrimp (5).....	\$13.95
Served your way - Grilled, sautéed or tempura battered	
Scallops (6).....	\$15.95
Served your way - Grilled, sautéed or tempura battered	
Seafood Combination.....	\$16.95
Shrimp (3) & Scallops (3) Served sautéed or grilled	
Brazilian Lobster(2, 8 oz tails) .....	Market Price
Butter poached lobster tails, served w/ a side of drawn butter	
(1, 8 oz tail).....	Market Price

## From The Grill

*Beef Tenderloin (8oz).....	\$18.95
(12oz).....	\$21.95
Grilled beef tenderloin served w/ an option of homemade hollandaise sauce	
*Bacon Wrapped Blue Cheese Tenderloin (8 oz.) .....	\$20.95
Grilled beef tenderloin wrapped w/ Nueske bacon & topped w/ crumbled Blue Cheese	
*New York Strip (12 oz) .....	\$18.95
Grilled New York Strip w/ garlic butter	
*Porterhouse(18oz).....	\$22.95
Premium cut & grilled to perfection	
*Fillet Mignon(8 oz).....	\$18.95
Seared beef medallions sautéed w/ shallots and mushrooms & red wine sauce	
*Rib-eye(10oz).....	\$16.95
Charbroiled and flavorful Rib-eye	
Full Rack of Ribs.....	\$17.95
Slow cooked succulent ribs with an original sauce & finished on the grill	
1/2 Rack of Ribs.....	\$12.95

## Combinations

1/2 Rack of Ribs or Beef Tenderloin (6oz.) w/ your choice of:

Shrimp (3).....	\$19.95
Scallops (3).....	\$20.95
Lobster (1, 8 oz tail).....	Market Price
*Tenderloin (6oz.) & 1/2 Rack of Ribs.....	\$23.95

Salads -Spring Green-Caesar-Spinach & Hot Bacon

Potato -Classic's (Loaded), mashed, baked or homemade French fries

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## Sandwiches

- \*Steak Sandwich .....\$8.95  
6 oz Tenderloin, grilled to perfection, w/ a side of lettuce, tomato & onion,  
served on a grilled Kaiser roll w/ homemade French Fries
- \*Classic's Burger.....\$8.95  
1/2 lb. Tenderloin Burger topped w/ cheddar, & a side of lettuce, tomato  
& onion, served on a grilled Kaiser roll w/ homemade French Fries
- Cheddar, Bacon & BBQ Chicken .....\$7.95  
Grilled chicken breast topped w/ cheddar & bacon, finished w/ BBQ sauce  
& served on a grilled Kaiser roll w/ homemade French Fries

## Children's Menu

(Children 12 yrs & under please)

- Grilled Cheese.....\$3.95  
Grilled cheese sandwich served w/ homemade French fries
- Hot Dog.....\$3.95  
Grilled hot dog served w/ homemade French fries
- Spaghetti .....\$5.95  
Pasta served w/ marinara sauce & topped w/ cheese
- \*Beef Tenderloin (6 oz) .....\$8.95  
Grilled beef tenderloin served with homemade French fries
- Chicken Tenders.....\$4.95  
Tender and crispy chicken, served w/ homemade French fries
- Tempura Shrimp (5).....\$7.95  
Lightly battered & deep fried shrimp, served w/ homemade French fries

## Friday Specials

- Tempura Battered Shrimp (5).....\$13.95
- Breaded Cod w/ Lemon Butter Dill Sauce .....\$12.95
- Poorman's Lobster .....\$12.95
- Pan Fried or Beer Battered Perch.....\$14.95
- Seafood Combination (choice of 3) .....\$14.95

-Perch-Cod-Shrimp-Scallops-

-All dinners include coleslaw, rye bread, soup, salad, potato & rolls-

## Saturday Specials

- \*Small Prime Rib (12 oz).....\$16.95
- \*Medium Prime Rib (14 oz) .....\$18.95
- \*Large Prime Rib (16 oz).....\$20.95  
Slow roasted prime rib served to your liking & finished on the grill

-All Specials served w/ soup, salad, potato & rolls-

Salads -Spring Green-Caesar-Spinach & Hot Bacon

Potato -Classic's (Loaded), mashed, baked or homemade French fries

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We appreciate your patronage and hope you enjoy your meal. We also encourage your comments & suggestions. We hope to serve you for many years to come, so

Eat, drink, be merry & rock on!

—Thank you—

### House Wines

Chardonnay - Merlot - White Zinfandel - Cabernet  
Glass \$3.50 - Bottle \$11.99

### Red Wines

#### Cabernet Sauvignon, Clos du Bois

Deep berry flavors, a peppery character & a subtle overlay of oak

\$6.00 \$21.99

#### Cabernet Sauvignon, Robert Mondavi

Private Selection-Hints of black cherry, cedar & plum. Wine finishes w/ long balanced flavors & a hint of oak.

\$5.00 \$19.99

#### Merlot, Beaulieu Vineyards (BV)

Flavors of black cherry, spicy plum & vanilla, along w/ a mineral finish enlivened by soft, ripe tannins.

\$5.00 \$19.99

#### Pinot Noir, Blackstone

Plush fruit flavors mingle w/ truffle & spice complexities, leading to a rich elegant finish.

\$5.00 \$19.99

#### Shiraz, Rex Goliath

Lush flavors of jammy red fruit & plum supported on a platform of soft tannins.

\$4.00 \$14.99

#### Red Table Wine, Ménage a Trois

A blend of 3: Zinfandel, Merlot & Cabernet. Ripe fruit flavor, soft finish.

\$5.50 \$20.99

#### Rioja, Faustino VII

Spanish Red from the Temeranillo grape, w/ ripe cherry flavors & earthiness on the finish.

\$5.00 \$19.99

### Dessert Wine

#### Ruby Port, Sandeman

Sweet & full bodied, great for after dinner.

\$5.50 \$20.99

### White Wines

#### Pinot Grigio, Sycamore Lane

Aromas of citrus, melon & pear highlight the crisp flavor of the distinctive wine.

\$4.00 \$14.99

#### Reisling, Chateau Ste. Michelle

Columbia Valley classic w/ white peach, crisp apple & zesty grapefruit flavors.

\$5.00 \$19.99

#### Chardonnay, Kendall Jackson

Forward fruit flavors of peach, melon & tropical fruit layered w/ oak, lush & rich, yet dry w/ balanced acidity.

\$5.00 \$19.99

#### Sauvignon Blanc, Columbia Crest

Washington State medium dry, w/ ripe melon aromas & flavors

\$4.00 \$14.99

#### White Table Wine, Ménage a Trois

California blend of 3: Chardonnay, Muscat & Chenin. Fresh & fruity w/ flowery flavors.

\$5.50 \$20.99

### Soft Drinks \$1.00

Sundrop

Dt. Sundrop

Coke

Dt. Coke

Dt. 7-Up

Sprite

Squirt

Orange

Grape

Root beer

Orange Juice

Cranberry Juice

Pineapple Juice

Tomato Juice

### Specialty Beer \$3.00

New Glarus Spotted Cow

New Glarus Fat Squirrel

Blue Moon

Hacker Pschorr

New Castle Brown

Guinness

Sam Adams

Leinenkugel

Leiny's Red

Leiny's Honey Weiss

Leiny's Creamy Dark

Leiny's Seasonal

Rolling Rock

Corona

Heineken

Beck's

Mike's Hard Lemonades

Smirnoff Black Cherry

### Beer \$2.75

Budweiser

Bud Light

Bud Select

Busch Light

Michelob Ultra

Miller High Life

Miller Lite

MGD

MGD Lite

Pabst

Old Style

Coors Light

Odules N/A

Odules Amber N/A