a touch of CLASSIC Magic Luncheon Menu

JIMMY BURCHFIELD'S Classic RESTAURANT AND LOUNGE
Appetizers

SNAIL SALAD  Thinly sliced snails blended with onion, celery and Italian spices. Served with an oil and vinegar dressing.  4.95

ITALIAN STYLE PIZZA  Made fresh daily  3.95

MARINATED MUSHROOMS  4.25

PROSCIUTTO and MELON (in season)  4.50

BARBECUED RIBS  Baby back ribs in a tangy barbecue sauce  4.95

CLASSIC SPECIAL CHEESE DIP  Served with a bountiful assortment of crackers  3.25

ZUCCHINI STICKS  Tender zucchini rolled in Italian bread crumbs served with the Classic's tomato sauce  3.25

MOZZARELLA STICKS  Tender mozzarella rolled in Italian bread crumbs served with the Classic's tomato sauce  3.95

CLAMS ZUPPA  Little neck clams in a spicy tomato sauce with fresh garlic and oregano  5.95

Soups

NEW ENGLAND CLAM CHOWDER  Fresh clams simmered with potatoes, onions and salt pork in a rich cream broth  cup 1.95  bowl 2.50

CHICKEN ESCAROLE  A hearty soup of chicken, petite meatballs and fresh escarole  cup 1.75  bowl 2.25

SOUP OF THE DAY  Made with the freshest ingredients  cup 1.75  bowl 2.25

Salads

FRUIT SALAD  Fresh seasonal fruit used daily  3.25

TOMATO AND BASIL  Fresh tomatoes tossed in virgin oil, basil and lemon dressing  3.25

GREEN SALAD  Romaine, Boston bibb and iceberg lettuce all uniquely combined with pine nuts and a vinaigrette dressing  2.95

ANTIPASTO SALAD  Italian ham, Genoa salami, provolone cheese, cherry peppers, olives, anchovies, red tomatoes, pepperoncini with a basil vinaigrette dressing  5.95

CHEF SALAD  Fresh iceberg lettuce with turkey, ham, American cheese, red tomatoes, slice of green pepper and hard boiled egg  4.50

TUNA AND SPINACH SALAD  Fresh spinach tossed with tuna, parmesan cheese and ground black pepper  3.95
Classic Specialties

VEAL PARMESAN  A 5 oz. portion of Provimi veal covered with mozzarella, baked in a light red sauce, served with pasta  6.95

VEAL GATTINARA  Provimi veal sautéed in a light red sauce with roasted peppers, black olives and burgundy wine  6.95

VEAL MARSALA  Provimi veal sautéed in a delicate marsala sauce  7.95

.catch of the day  Fresh ingredients are used daily priced to market

.fresh swordfish  Served in a finise sauce with stewed tomatoes  7.95

.baked schrod  Fresh schrod lightly breaded, baked in butter (optional) to a golden brown  6.95

chicken dijon  A chicken breast sautéed in Dijon mustard. shallots and cream, topped with parmesan cheese and chives  6.95

crepe neptune  Two crepes filled with morsels of seafood—shrimp, scallops, crab topped with a special cream cheese sauce  7.50

calvè's liver chablisienne  (The Iron Plate) Selected baby beef liver with onions and bacon rich in iron and vitamins — Nutritious!  6.95

chicken broccoli and ziti  Chicken and broccoli sautéed in a butter and wine sauce with a touch of garlic, tossed with ziti, topped with parmesan cheese  6.95

All Specials Include Rice or Potato and Vegetable of the Day
Enjoy a Garden Fresh Salad and Soup of the Day for an additional charge of $2.00

On The Lighter Side

steak sandwich  5 oz. of choice rib eye, lettuce, tomato, served with your choice of breads  4.95

linguine with white or red clam sauce  7.95

.spaghetti aglio e olio  Spaghetti sautéed with fresh garlic and black olives in olive oil  5.95

.lemon chicken with dill  Delicate breast of chicken in a dill mayonnaise with zests of lemon  5.95

.spaghetti alla bolognese  Spaghetti with tomato meat sauce  5.95

.seafood croissant  A blend of seasonal seafood in a light mayonnaise dressing  5.95

.turkey croissant  Turkey, cranberry relish, lettuce and herb mayonnaise in a flaky croissant  4.95

.monte cristo sandwich  Slices of turkey and ham with Swiss cheese, dipped in egg batter and cooked until golden brown. Served with an assortment of fresh fruit  5.95

.california beachcomber omelet  Fresh mushrooms, broccoli, zucchini and tomato with a blend of four cheeses enclosed in a fluffy three-egg omelet  5.95

Please ask about our Tableside Desserts and International Coffee menu
They are the finest way to top off your meal
THE CLASSICS
LIGHT AND LIVELY SPECIAL

A croissant sandwich and soup of the day,
garnished with seasonal fruit  5.95

Mesquite Grilling

Mesquite grilling is a low-calorie preparation method. The wood is an
extraordinarily hard wood that burns hotter than charcoal. This ability leaves food
lighter and moister.

Mesquite, maple, apple, pecan, oak, hickory, and cherry woods are of the finest
quality. Two types of wood or the Classic blend is used daily.

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>BARBECUED PORK RIBS</td>
<td>7.95</td>
<td>SWORDFISH WITH CHIVE BUTTER</td>
<td>7.95</td>
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<tr>
<td>BARBECUED CHICKEN</td>
<td>4.50</td>
<td>SWORDFISH KABOB</td>
<td>7.95</td>
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<td>BLACK ANGUS Sirloin</td>
<td>8.95</td>
<td>SHRIMP KABOB</td>
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<td>TENDERLOIN</td>
<td>7.95</td>
<td>BEEF KABOB</td>
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<td>DELMONICO STEAK</td>
<td>5.95</td>
<td>SCALLOP KABOB</td>
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<tr>
<td>VEAL STEAK</td>
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All Mesquite-Grilled Items Include Pasta, Rice or Potato and Vegetable of the Day

Burgers and Sandwiches

All hamburgers are served with your choice of breads: English muffin, plain or
sesame seed bun, Italian grilled bread, rye or pumpernickel roll.

PLAIN AND SIMPLE BURGER 3.95
Served with lettuce and tomato

CHEESEBURGER DELUXE 4.25  BOSTON BLUE 4.95
Topped with two kinds of cheeses,
American, Swiss, bleu, provolone,
cheddar or mozzarella

CLASSIC BURGER 5.50  SAN DIEGO TUNA BROIL 4.95
Ground veal steak topped with
sauteed mushrooms, bacon,
tomato, black olives and Swiss
cheese

FRENCH DIP 4.95
Tender roast beef on French
bread served with au jus for
dipping

On The Side

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<tr>
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<tr>
<td>PASTA OF YOUR CHOICE</td>
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<tr>
<td>STEAK FRIES</td>
<td>.95</td>
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<tr>
<td>RICE PILAF</td>
<td>.75</td>
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<td>FRUIT CUP</td>
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Children's portions are available
Great Beginnings!

The Classic is happy to present a lighter, healthier, more nutritious menu. We take that extra step to be SPECIAL because YOU ARE!

- sparkling water with a slice of lemon
- freshly baked Italian bread with butter
- The finest live entertainment seven nights a week.
- Most of all the acclaimed CLASSIC SERVICE!

Because we think you are special the Classic offers a touch of magic and more for your dining pleasure. It is all a part of our pledge to maintain the highest standard of quality and service. I hope you enjoy the planning and expertise of our staff.

Sincerely,

Jimmy Burchfield
Proprietor

American Heart Association 🏆
"Dine to your Heart's Content"
The Classic's menu has been certified by the American Heart Association. Our menu is designed to offer low-fat, low-cholesterol and/or low-calorie items. Please request margarine to be used instead of butter on the items with a heart next to them.
Take Out
and
Delivery

My entire staff is pleasantly prepared to serve and accommodate you in the "Classic Way" at your home or office. The Classic offers gift certificates delivered to your home, office, or put on your office account or credit card.

Special care and pride are the main ingredients of our many fine dishes. Let us add a touch of magic to your next entertaining engagement.

COCKTAIL PARTIES
BUSINESS LUNCHEONS
OFFICE PARTIES
CLUB PARTIES
SALES MEETINGS
ANNIVERSARIES
CHRISTMAS PARTIES
WEDDINGS
BAR MITZVAHS
SHOWERS
GALA AFFAIRS

WE ARE HAPPY TO CUSTOM DESIGN YOUR MENU WITH YOU!
Accoutrements and staff provided, if desired. Please inquire for details.

Jimmy Burchfield's Classic Restaurant
1058 Charles Street, North Providence, RI 02904
Tel. (401) 728-4500 or 831-4411

1988

SOUPS & SAUCES ARE AVAILABLE TO GO!

ALL LUNCH ITEMS ARE TO GO!

Souvenir Classic Glasses Are Available Upon Request