



Served
Thursday -Monday
5pm to 9pm

3 Course Prix Fixe Dinner \$39

STARTERS

CRAB CAKE

Avocado-poblano sauce, fried leeks

FRIED CALAMARI

Zucchini, jalapeno, aioli, marinara sauce

HEARTY CAESAR

Romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing

CLAUDE'S HOUSE

Mesclun green, radish, carrot, cucumber, heirloom cherry tomato,
Claude's house dressing

EGGPLANT BURRATA

Eggplant caponata, fresh tomato, burrata cheese, balsamic evoo

ENTREE

GRILLED PORK CHOP

Apple cabbage hash, basil-potato croquette, infused with Vermont
maple syrup

CRISPY SKIN ATLANTIC SALMON

Saffron risotto, red onion pickle, asparagus, chive oil

FREE RANGE CHICKEN

Pan seared chicken breast, broccolini-mashed potato, caramelized
carrot, madeira sauce

WILD SEAFOOD SPAGHETTI

Clams, scallops, shrimps, lobster, light basil-tomato sauce

RISOTTO VERDURE

Artichoke, asparagus, carrots, shiitake mushrooms

ANGUS BEEF BURGER

Cheddar Cheese and Bacon Served with Fries or House-made Chips

DESSERT

Crème Brulee

Gelato

Espresso Mousse

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
Vegetarian option. Parties of 6 or more are subject to a 15% gratuity. Menu subject to change.

August 4, 2022