



CLAUDIO'S

• FOOD, DRINKS & AMIGOS •

APPETIZERS

ROASTED TOMATOES BURRATA

Fresh mozzarella di buffala lightly baked with roasted tomatoes, mushrooms, and fresh arugula. - Ask for our gluten free options. 11

TERIYAKI CAULIFLOWER BITES

Cauliflower bites lightly tossed in teriyaki sauce, topped with roasted peanuts. 7

SHRIMP WONTON CUPS

Choice of bang bang shrimp* or lemon garlic shrimp served over fresh avocado mousse in a wonton cup. 8
- Wonton cups may be substituted with cucumber options for a gluten free option.

BUFFALO CHICKEN DIP

Roasted buffalo chicken dip. Served with tortilla chips and celery. 8

SIGNATURE CHICKEN TENDERS

Hand-breaded chicken tenders served with our house dip. 9

GINGER AHI TUNA*

Fresh ahi tuna* seared to perfection, served over an avocado salad, topped with a creamy ginger drizzle. 11

MUSSELS PROVENCAL*

PEI mussels* steamed with white wine and Provencal herbs. 13



CRISPY FISH BITES

Fried fish bites served with a mango cilantro sauce. 9

SALADS

THAI TUNA SALAD*

Ahi tuna*, edamame, almonds, carrots, and field mixed greens. Served with a Thai chili vinaigrette. 11

WOODRUFF SALAD

Grilled peaches, arugula, walnuts, and goat cheese. Served with balsamic vinaigrette. 7

CLAUDIO'S HOUSE SALAD

Tomatoes, red onions, cucumbers, shredded carrots, and mixed field greens. Served with Italian vinaigrette. 5

CHEF'S COBB SALAD

Romaine lettuce, ham, provolone, turkey, chopped bacon, avocado, eggs, tomatoes, and croutons. Served with ranch dressing. 8

TRADITIONAL CAESAR

Romaine lettuce, parmesan cheese, and garlic croutons. 7

TOWN SALAD

Mixed greens, strawberries, red onions, tomatoes, feta cheese, apple chips, and pecans. Raspberry vinaigrette. 8

ADD PROTEIN FOR A PERFECT SALAD

- Seared ahi tuna* 9
- Grilled chicken 6
- Signature chicken tenders 6
- Grilled or teriyaki salmon* 8
- Grilled or bang bang shrimp* 7
- Cauliflower bites 5

DRESSINGS

Raspberry vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette, Caesar, Thai Chili, Thousand Island.

SOUPS

CREAM OF BROCCOLI

Our house-made creamy broccoli soup topped with croutons and parmesan. 5

CHICKEN TORTILLA

Claudio's style chicken soup made fresh daily, topped with wonton chips and cilantro. 5

LOBSTER BISQUE*

Crafted lobster soup served with fresh-baked bread. 6

KIDS

Served with French fries and a kid's beverage. Add a side house salad, Caesar salad or soup for 3

SIGNATURE CHICKEN TENDERS (3) 5

KID'S CLASSIC CHEESEBURGER* 6

GRILLED CHICKEN 5

CRISPY SHRIMP 7

HOMEMADE MAC & CHEESE 5

For kids 11 y/o and under. Dine-in Only.

*NOTICE: ASTERISKED ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Please alert your Server of any food allergies prior to ordering.



CLAUDIO'S SPECIALTIES

STEAKS & CHOPS

ALL SERVED WITH A HOUSE SALAD AND A CHOICE OF A HOUSE SIDE.

TENDERLOIN FILET* 6oz buttery center-cut filet seasoned and char-grilled to perfection. 29

RIBEYE* 12oz ribeye* highly marbled, carefully grilled so that the marble melts from the inside out to preserve its distinct flavor. 28

ROASTED SHORT RIBS 10oz slow roasted short ribs topped with the braising gravy over mash potatoes and green beans. 22
(No sides includes)

PRIME RIB* 12oz roasted prime rib* spiked with garlic and house seasoning, slow roasted to juicy perfection. 26
(Only available Thu - Sat)

BRINE PORK CHOP 12oz sweet brine pork chop served with grilled peaches. 18

STEAK 'N SHRIMP* Our selected USDA sirloin steak*, crab cake and lemon garlic shrimp*. 29

NEW YORK STEAK* 10oz cut from the short loin*, a bit less marbling than a ribeye. 23

CLASSIC SIRLOIN* 8oz Top USDA choice center-cut sirloin* full of flavor and texture. 22

ENTRÉE

ALL SERVED WITH A HOUSE SALAD OR A CHOICE OF A HOUSE SIDE

AHI TUNA* Two 4oz ahi tuna* steaks served with sautéed veggies drizzle with wasabi mayonnaise. 19

CHAR-GRILLED OCTOPUS* Our authentic char-grilled octopus* served with chipotle mayonnaise over balsamic roasted potatoes. 19

FISHERMAN'S SALMON* 7oz wild caught salmon fillet cooked with your choice of lemon garlic, teriyaki glaze, blackened or grilled, served on a bed of quinoa rice. 21

PARMESAN CRUSTED CHICKEN Crispy hand-breaded chicken au gratin breast over angel hair pasta, with freshly made marinara sauce. 19

LEMON-GARLIC STUFFED CHICKEN 10oz of tender and juicy chicken breasts stuffed with spinach and three cheeses, baked to a golden-brown, serve over sautéed green beans. 20

SHRIMP AND GRITS* Southern creamy grits topped with smothered shrimp and andouille sausage. 24

FETTUCCINE ALFREDO CLAUDIO'S homemade alfredo sauce tossed with fettuccine noodles topped with parmesan cheese and fresh basil. Served with a Side House Salad or Caesar salad. 13
Add Grilled chicken or signature chick tenders +3
Grilled shrimp* +5

BURGERS

SERVED WITH YOUR CHOICE OF SEASONED FRIES, HOUSE SALAD, OR THE SOUP OF THE DAY
- ADD ANY EXTRA HOUSE SIDE +3

MASTERPIECE BURGER* Braveheart black angus beef, cheddar cheese, avocado, applewood smoked bacon, egg, lettuce, tomato, and onions on a brioche bun. 14

COWBOY BURGER* Braveheart black angus beef, Provolone cheese, sautéed onions, mushrooms, pickles, lettuce, and tomatoes on a brioche bun. 11

HOT SENSATION BURGER* Braveheart black angus beef, Bleu cheese, bacon, buffalo sauce, lettuce, tomatoes, and onions on a brioche bun. 13

THE ORIGINAL CHEESEBURGER* Braveheart black angus beef topped with cheddar cheese, pickles, ketchup, and mustard. 10

CHICKEN SANDWICH Chicken tenders, chipotle mayonnaise, tomatoes, pickled onions, provolone cheese, and lettuce 9
Choose from: Traditional Grilled Tenders or Signature Chicken Tenders.

SIDES

HOUSE

SEASONED FRIES 3
JAZMINE RICE 3
SAUTED BROCCOLI 3
IDAHO BAKED POTATOES 3
GREEN BEANS 3
TOASTED BAGUETTE 2

SIGNATURE

CREAMED SPINACH 5
HOMEMADE MAC & CHEESE 5
QUINOA RICE 4
MASHED POTATOES 4
ROASTED BALSAMIC BRUSSELS 6

DESSERT

CRÈME BRÛLÉE Custard topped with caramelized sugar 6

NY CHEESECAKE House recipe NY style cheesecake 7

CLAUDIO'S SENSATION Mille-feuille French pastry Puff pastry layered with a mix of seasonal fruit and chocolate 8

CHOCOLATE TUXEDO BOMB Chocolate cake, white chocolate mousse, milk chocolate ganache, and a hard crust 7

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