



STARTERS

Teriyaki Cauliflower Bites (VG)
Cauliflower bites lightly tossed in teriyaki sauce, topped with roasted peanuts. 9

Shrimp Wonton Cups (GF)
Choice of Bang Bang Shrimp or Lemon Garlic, served over fresh avocado mousse in a wonton cup. 9

Roasted Tomato Burrata (V)
Fresh Mozzarella di burrata with roasted tomatoes, mushrooms and fresh arugula. 11

Fried Calamari
With house-made marinara and tartar sauce. 10

Buffalo Chicken Dip (GF)
Served with tortilla chips. 9

Crab Cake Platter (GF)
Two handmade crab cakes, served over arugula topped with remoulade sauce. 14

Mussels Provencal* (GF)
PEI mussels* steamed with white wine and Provencal herbs. Served with toasted baguette. 15

Cream Spinach Dip (GF)
Served with tortilla chips. 9

Ginger Ahi Tuna*(GF)
Fresh ahi tuna* seared to perfection. Served on avocado salad, topped with creamy ginger drizzle. 15

SOUPS

Cream of Broccoli
Our house style creamy broccoli soup, topped with croutons and parmesan. 8

Lobster Bisque*
Crafted lobster soup, served with toasted baguette. 9

Soup of the Day
Chef's choice house made soup. 7

KIDS

Chicken Tenders
Served with fries 7

Homemade Mac & Cheese
Served with fries 7

Crispy Shrimp
Served with fries 8

Kid Fettucine Alfredo
Served with Garlic bread 9

SALADS

Woodruff Salad (V)
Grilled peaches, arugula, walnuts, and feta cheese.(GF) 9

Caesar Salad (V)
Petite romaine, fresh parmesan, croutons. 9

Chef's Cobb Salad
Romaine lettuce, ham, provolone, turkey, chopped bacon, avocado, eggs, tomatoes, and croutons. 10

Mediterranean Burrata Salad (V)
Arugula, pecans, roasted beets and mozzarella di burrata cheese. 11

Farm Salad (V)
Arugula, strawberries, peaches, apple chips, walnuts and feta cheese. 11

ADD PROTEIN

- Grilled Chicken 7
- Salmon (Grilled, Blackened or Teriyaki) 10
- Grilled or Bang Bang Shrimp* 8
- Cauliflower Bites 7
- Seared Ahi Tuna* 10

BURGERS

Served with Seasoned Fries

Masterpiece Burger*
Braveheart black angus beef, cheddar cheese, avocado, Applewood bacon, egg, lettuce, tomato, and onions on a brioche bun. 16

Cowboy Burger*
Braveheart black angus beef, provolone cheese, sautéed onions, mushrooms, lettuce, and tomatoes on a brioche bun. 15

Hot Sensation Burger*
Braveheart black angus beef, bleu cheese, bacon, buffalo sauce, lettuce, tomatoes, and onions on a brioche bun. 15

The Original Cheeseburger*
Braveheart black angus beef, topped with cheddar cheese. 13
Add lettuce, tomatoes or onions .25 each

Chicken Sandwich
Grilled or Breaded Chicken, Chipotle mayonnaise, tomatoes, onions, provolone cheese and lettuce. 12

PASTAS

Served with a choice of caesar salad or house salad.

Fettuccine Alfredo (V)

Homemade alfredo sauce tossed with fettuccine noodles, topped with parmesan cheese. 12

Add Grilled Shrimp +8

Add Grilled or breaded Chicken +7

Spaghetti and Meatballs

Topped with tangy tomato sauce, paired with our seasoned Italian meatballs. 18

Parmesan Crusted Chicken

Crispy hand-breaded chicken au gratin breast over angel hair pasta, with freshly made marinara sauce. 23

Penne Alla Vodka (V)

An Italian American pasta sauce that boasts a robust tomato flavor with the smooth, velvet texture of a cream sauce. 14

Add Grilled Shrimp +8

Add Grilled or breaded chicken +7

ENTREES

Served with a choice of caesar salad or house salad.

Lemon - Garlic Stuffed Chicken (GF)

Tender and juicy chicken breast stuffed with spinach and three cheeses, baked to a golden brown. Served over green beans. 24

Shrimp and Grits

Petite prawns, andouille sausage and cajun sauce, served over creamy stone grits. 26

Roasted Short Ribs

Slow roasted short ribs topped with the braising gravy over mash potatoes or alfredo pasta.

HOUSE SIDES

- Seasoned Fries 3.50
- Jazmine Rice 3.50
- Sautéed Broccoli 3.50
- Idaho Baked Potatoes 4.25
- Add loaded 1.75
- Green Beans 3.50
- Toasted Baguette 3.50

SIGNATURE SIDES

- Cream Spinach 6
- Mac & Cheese 6
- Quinoa Rice 5
- Mashed Potatoes 5
- Roasted Balsamic Brussels 7

CLAUDIO'S SPECIALIES

Ribeye*

12 oz ribeye* highly marbled, carefully grilled so that the marble melts from the inside out to preserve its distinctive flavor. Served with a house side, and house or caesar salad. 32

Steak N' Shrimp*

6 oz choice sirloin steak*, crab cake, and lemon - garlic shrimp* . Served with a house side, and house or caesar salad. 31

Bacon Wrapped Filet Mignon*

Perfectly seared, bacon-wrapped Prime filet mignon, served with a house side, and house or caesar salad. 36

Ahi Tuna*

Ahi Tuna* steak, served over sautéed veggies, drizzled with wasabi mayonnaise. Served with house or caesar salad. 24

Fisherman Salmon

Wild caught salmon filet, cooked with your choice of lemon-garlic, teriyaki glaze, blackened or grilled. served on a bed of quinoa rice and a house or caesar salad. 24

Char-Grilled Octopus*

Our authentic char- grilled octopus* served with chipotle mayonnaise over paprika roasted potatoes. Served with a house or caesar salad. 27

Surf'N Turf

Juicy grilled bacon wrapped filet mignon paired with flavorful lemon-garlic shrimp. Served with a house side, and a house or caesar salad. 39

Seafood Scampi

Shrimp, scallops, squid, clams and mussels sautéed with Claudio's style lemon-butter sauce. Served over angel hair pasta, and a house or caesar salad. 26

Brine Pork Chop

12 oz sweet brine pork chop, served with a house side, and house or caesar salad. 25

DESSERTS

Crème Brulee

House made custard topped with caramelized sugar. 7

NY Cheesecake

House recipe NY style cheesecake. 8

Chocolate Tuxedo Bomb

Chocolate cake ,white chocolate mousse, covered in a hard chocolate shell. 8

Red Velvet Cake

Ultra moist, buttery soft cake with a perfect red velvet flavor with cream cheese frosting. 8

18 % gratuity included for parties of 6 or more. 3% fee will be charge when you use Debit or Credit Card.

*Consumer Advisory : Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.