



STARTERS

Teriyaki Cauliflower Bites (VG)
Cauliflower bites lightly tossed in teriyaki sauce, topped with roasted peanuts. 8

Shrimp Wonton Cups (GF)
Choice of Bang Bang Shrimp or Lemon Garlic, served over fresh avocado mousse in a wonton cup. 8

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. 8

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. 8

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 6
- Salmon (Grilled, Blackened or Teriyaki) 7
- Grilled or Bang Bang Shrimp* 6
- Cauliflower Bites 6
- Seared Ahi Tuna* 8

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. 14

Cowboy Burger*
Braveheart black angus beef, provolone cheese, sautéed onions, mushrooms, lettuce, and tomatoes on a brioche bun. 13

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. 11
Add lettuce, tomatoes or onions .25 each

Chicken Sandwich
Grilled or Breaded Chicken, Chipotle mayonnaise, tomatoes, onions, provolone cheese and lettuce. 11

BOWLS

Fresh Catch Bowl*

Brown quinoa rice, spinach, mango pico de gallo, sliced avocado and lemon-caper aioli.

Grilled or Bang Bang Shrimp 12

Grilled Salmon 13

Seared Ahi Tuna 12*

The Farmer's Bowl

Our signature chicken tenders, jasmine rice and bacon, tossed in buffalo sauce with sliced avocado, roasted tomatoes, and bleu cheese. 13

Legendary Steak Bowl

Jasmine rice, sirloin steak, peppers, onions, zucchini, mushrooms, and chimichurri aioli. 13

Taco Bowl

Jasmine rice, ground beef, potatoes, black beans, corn, cheese dip, sour cream and chips. 12

CLAUDIO'S COMBOS

-CHOISE OF A SOUP OF THE DAY,
HOUSE SALAD OR SEASONED FRIES.
- SOFT DRINKS INCLUDED

Claudio's Quesadilla

Grilled chicken, peppers, onions and mozzarella cheese. 10

Add Steak +2 Add Shrimp +3

Chicken Salad Sandwich

Our fresh made chicken salad, with almonds, cranberries, celery, chives, lettuce and cheese. 12

Claudio's Club

Claudio's style club sandwich, ham turkey, cheddar cheese, bacon, tomato, lettuce house dip. 11

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

LUNCH MENU

CLAUDIO'S SPECIALIES

Baked Spaghetti

Served with homemade marinara sauce, au gratin. Served with a house salad and bread. 10

Add Meatballs +3

French Dip

Traditionally French sub consisting of sliced roasted prime rib, served with au jus for perfect dipping. Served with seasoned fries. 12

Claudio's Philly

Thinly sliced of beef steak, cheese onions and peppers. Served with seasoned fries or house salad. 13

Salmon Wrap

Grilled or blackened salmon, lettuce, jasmine rice, mango pico de gallo, lemon-caper aioli. Seved with seasoned fries. 12

Bistro Nachos

Steak or Chicken, bell pepper, onions, black beans, corn, cheese dip. 11

Short Rib Wrap

Short rib, bell pepper, onions, lettuce, jasmine rice. Served with seasoned fries. 14

Classic Lasagna

Homemade creamy whole-wheat pasta dish filled layer by layer with ricotta cheese, lathered in a succulent marinara sauce and topped with mozzarella cheese. Served with garlic bread. 13

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.