



STARTERS

SALADS

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

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

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

Roasted Balsamic Brussels

Tossed with caramelized onions and mushrooms, teased with balsamic vinaigrette, topped with blue cheese crumbles. 9

SOUPS

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

Caesar Salad (V)

Petite romaine, fresh parmesan, croutons. 10

Chef's Cobb Salad

Romaine lettuce, ham, provolone, turkey, chopped bacon, avocado, eggs, tomatoes, and croutons. 13

Mediterranean Burrata Salad

Arugula, pecans, roasted beets and mozzarella di burrata cheese. 13

Woodruff Farm Salad (V)

Arugula, strawberries, peaches, apple chips, walnuts and feta cheese. 12

ADD PROTEIN

- Grilled Chicken 8
- Salmon (Grilled, Blackened or Teriyaki) 8
- Grilled or Bang Bang Shrimp* 9
- Seared Ahi Tuna* 11

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. 16

Smash Burger Braveheart black angus smashed crispy beef, bacon, provolone cheese, tomato and our perfectly roasted poblano aioli 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. 13

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. 13 Grilled Shrimp +9

Classic Sirloin +11 Grilled or Breaded Chicken +8

Spaghetti and Meatballs

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

Parmesan Crusted Chicken

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

Claudio's Carbonara 💩

Our homemade carbonara sauce tossed with fettuccine noodles, bacon bites and parmesan cheese. 13 $Grilled\ Shrimp\ +9$ Classic Sirloin +11 Grilled or Breaded Chicken +8

Classic Lasagna 🤚

Homemade whole-wheat pasta dish filled layer by layer with ricotta cheese and meat marinara sauce, topped with mozzarella cheese. 17

IDNANRIDIDS

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 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 braising gravy over mashed potatoes or alfredo pasta. 26

HOUSE SIDES 5

- Seasoned Fries
- Jazmine Rice
- Sautéed Broccoli
- Idaho Baked Potatoes

Add loaded 1.75

- Green Beans
- Toasted Baguette

SIGNATURE SIDES 7

- Cream Spinach
- Mac & Cheese
- Quinoa Rice
- Mashed Potatoes Add loaded 1.75
- Roasted Balsamic Brussels

CLAUDIO'S

Ribeye*

12 oz ribeye* carefully grilled, perfectly marbled to preserve its distinctive flavor. Served with a house or caesar salad and a house side. 32 $Add\ mushroom\ cream$ +4

Steak N' Shrimp*

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

Bacon Wrap Filet Mignon*

Perfectly seared, bacon-wrapped prime fillet mignon. Served with a house or caesar salad and a house side. 36 Add Shrimp +4

Ahi Tuna*

Ahi tuna steak, served over sauteed veggies, drizzled with wasabi mayonnaise. Served with a house or caesar salad. 24

Fisherman Salmon

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

Char-Grilled Octopus

Our authentic char-grilled octopus* served with chipotle mayonnaise, over paprika rustic potatoes. Served with a house or caesar salad. 27 Subject to availability.

Seafood Scampi

Shrimp, scallops, squid, clams and mussels, sauteed with Claudio's style lemon-butter sauce. Served over pasta and a choice of 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

Bistro Quesadilla Grilled chicken, steak, shrimp, bell peppers and onions. Served with seasoned fries. 17

Legendary Steak Bowl Jasmine rice, sirloin steak, peppers, onions, zucchini, mushrooms, carrots and chimichurri aioli. 17

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 foodborne illnesses.