



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

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

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

Roasted Balsamic Brussels

Tossed with caramelized onions and mushrooms, teased with balsamic vinaigrette, topped with blue cheese crumbles. 8

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

SALADS

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. 12

Mediterranean Burrata Salad

Arugula, pecans, roasted beets and mozzarella di burrata cheese. 12

Woodruff Farm Salad (V)

Arugula, strawberries, peaches, apple chips, walnuts and feta cheese. 11

ADD PROTEIN

- Grilled Chicken 7- Salmon (Grilled, Blackened or Teriyaki) 8- Grilled or Bang Bang Shrimp* 7- Seared Ahi Tuna*9

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

Smash Burger

Braveheart black angus smashed crispy beef, bacon, provolone cheese, tomato and our perfectly roasted poblano aioli on a brioche bun. 14

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 14

Seared Ahi Tuna 13*

The Farmer's Bowl

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

Legendary Steak Bowl

Jasmine rice, sirloin steak, peppers, onions, zucchini, mushrooms, carrots 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. 11

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 and house dip. 11

HOUSE SIDES 4

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

SIGNATURE SIDES 6

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

LUNCH MENU

CLAUDIO'S SPECIALIES

Spaghetti and Meatballs

Served with homemade marinara sauce, au gratin. Served with a house salad and bread. 13

French Dip

Traditionally French sub consisting of sliced roasted prime rib, served with au jus for perfect dipping. Served with seasoned fries. 13

Claudio's Philly

Thinly sliced 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. 13

Buffalo Chicken Wrap

Juicy buffalo chicken tenders layered on fresh lettuce, carrots, onions and jazmine rice. Topped with our creamy homemade ranch. Served with fries. 12

Classic Lasagna

Homemade whole-wheat pasta dish filled layer by layer with ricotta cheese, lathered in a succulent marinara and meat sauce. 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.