



BREAKFAST SERVED DAILY

Eggs Any Style....15 ✓

two farm fresh eggs toast and breakfast potatoes
egg whites...+3

Breakfast Sandwich....12 ✓

two eggs your way on a brioche roll
with cheese or bacon

Smoked Salmon Scramble....20

eggs, cream cheese, smoked salmon, and toast

Chefs Omelet....22

Choose two: tomato, mushrooms, peppers, onion, Swiss, Gruyere, cheddar, cream cheese, bacon, ham or sausage, with choice of toast or english muffin and breakfast potatoes.
add egg whites...+3

Eggs Benedict....21

Canadian bacon or smoked salmon
poached eggs, hollandaise, English muffin,
served with breakfast potatoes

Brioche French Toast....18 ✓

topped with whipped cream, fresh berries, served with pure Vermont maple syrup

Pete's Pancakes....16 ✓

topped with whipped cream, fresh berries or chocolate chips, served with pure Vermont maple syrup

Wonderful Waffle....18 ✓

topped with whipped cream, topped with fresh berries,
served with pure Vermont maple syrup.

Smoked Salmon Platter....20

bagel, onions, tomatoes, capers with cream cheese

Toasted Bagel and Cream Cheese....10 ✓

Avocado Toast....14 ✓

add poached egg...+3

Parfait Bowl....15 ✓

yogurt, fresh berries and granola

Fruit and Berries....15 ✓

seasonal fruit and berries

Assorted Cold Cereals....6 ✓

Irish Oatmeal....10 ✓
topped with fresh berries

SIDES

Toast....4 ✓

whole wheat, white, rye or English muffin

Home-baked Muffin....5 ✓

Basket of Home-baked Muffins...15 ✓

Breakfast Potatoes....5 ✓

Applewood Smoked Bacon....8

Sausage Links....8



BEVERAGES

Freshly ground Colombian coffee....4

almond, milk, half & half or heavy cream

Fine assorted teas hot or iced....4

Espresso: Single...6 Double...9

Cappuccino or Latte....7

Freshly Squeezed Orange Juice...9

Freshly Squeezed Lemonade...9

Juice: cranberry, apple, and lemonade...5

Milk: chocolate or plain....5

Fruit Smoothie...9

Choose 2: strawberries, blueberries,
pineapple, spinach, or oranges



Served 11am to 2pm

Brunch

\$25 Bottomless Bloody Marys or Mimosa

Chef's Omelet*...22

Choose two: tomato, mushrooms, peppers, onion, Gruyere, Swiss, cheddar, cream cheese, bacon, ham or sausage, with choice of toast or english muffin and breakfast potatoes
egg whites +3

Eggs Any Style*...15

two farm fresh eggs, toast and breakfast potatoes
egg whites...+3 bacon or sausage +3

Brioche French Toast*...18 ✓

topped with whipped cream and fresh berries, served with pure Vermont maple syrup.

Pete's Pancakes*...16 ✓

topped with whipped cream and fresh berries or chocolate chips, served with pure Vermont maple syrup

Wonderful Waffle*...18 ✓

topped with whipped cream, fresh berries, served with pure Vermont maple syrup

Smoked Salmon Scramble*...20

eggs, cream cheese, smoked salmon, and toast

Eggs Benedict*...21

poached eggs, Claude's hollandaise, choice of Canadian bacon or smoked salmon, English muffin, served with breakfast potatoes

Smoked Salmon Platter*...20

bagel, onions, tomatoes, capers with cream cheese

The Classic Claude Club*...15

sliced turkey breast, bacon, lettuce, tomato, mayonnaise, on double-decker multigrain toast, served with house-cut fries

Vegetarian Chili

three beans, tomatoes, onions, celery, garlic, and herbal medley mix, served with oyster crackers
cup...6 bowl...8

Sides

Toast...4

whole wheat, white, rye or English muffin

Home-baked Muffin...5

Basket of Home-baked Muffins...15

Breakfast Potatoes...5

Applewood Smoked Bacon...8

Sausage Links...8

Fruit & Berries...15

Caesar Salad*...16

crispy romaine lettuce, garlic croutons, Parmesan, Caesar dressing
add salmon...11 chicken...10 avocado...6

Athena Salad...16 ✓

Romaine lettuce, feta cheese, fresh tomato, red onion, Kalamata olives, green pepper, lemon-oregano dressing
add salmon...11 chicken...10 avocado...6

Fish and Chips*...20

fish of the day, breaded and fried, with house-cut fries.

Crispy Fried Calamari*...20

with sweet, savory, spicy, sticky, tangy chili sauce

Claude Tacos *...22

fish, chicken or sliced steak, house-made guacamole, lime, pico de gallo, and chopped romaine

Claude Burger*...22

Swiss, Gruyere, cheddar or American cheese, bacon, sautéed onions, lettuce and tomato on a Roll
served with house-cut fries

Pesto & Garlic Chicken Panini*...24

artichoke, gruyere cheese, greens, chipotle sauce
served with house-cut fries

Vegetarian Panini...20 ✓

grilled artichoke, zucchini, eggplant, onions, red and green peppers, with chipotle sauce served with house-cut fries

Lobster Roll*...32

fresh lobster, celery, red onion, gem lettuce on a buttered Brioche roll

Rosa's Tuna Salad*...16

white Albacore tuna with chopped red onions, celery, mayonnaise, lettuce served on choice of brioche, bread, or wrap served with house-cut fries

Drinks

Freshly Ground Colombian Blend Coffee

Hot or Iced...4

Fine Assorted Hot Tea...4

Claude's Garden Fresh Mint Iced Tea...5

Juice: Orange, Cranberry, Apple, Tomato...5

Fresh Squeezed Orange Juice...9

Milk: chocolate or plain...5

Espresso: Single...6 Double...9

Cappuccino or Latte...7

Fruit Smoothie...9

Choose 2: strawberries, blueberries, pineapple, oranges, or spinach

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.
✓ Vegetarian option. Parties of 6 or more are subject to a 20% gratuity. Menu subject to change.

September 18, 2023



DINNER

Served 5pm to 9pm

STARTERS

Stuffed Mushrooms...16 ✓

Savory stuffed mushrooms with sautéed mixed vegetables and bread crumbs.

Shrimp Apperitivo...20

Jumbo shrimp sautéed in a Sambuca Vermouth cream sauce

Fried Calamari...16/24

Lightly fried tender calamari with sweet, savory, spicy, sticky, tangy chili sauce

Eggplant Caprese...18 ✓

Fried eggplant layered with beefsteak tomato, creamy fresh mozzarella, and organic basil. Topped with a rich virgin olive oil pesto and a splash of sweet and tangy balsamic reduction

Shrimp Cocktail...18

Fresh jumbo shrimp with spicy lemon cocktail sauce

SOUPS & SALAD

Claude's Clam Chowder...cup 6...Bowl...9

Baby Spinach Gorgonzola Salad...16 ✓

Fresh baby spinach with gorgonzola cheese, dried cranberries and pistachio nuts, with homemade Balsamic vinaigrette

Athena Salad...16 ✓

Romaine lettuce, feta cheese, fresh tomato, Kalamata olives, green pepper, red onion, lemon-oregano dressing

Caesar Salad...14

Crispy romaine lettuce with shaved parmigiana, Reggiano, and crunchy croutons. Classic house-made Caesar dressing

Garden Salad...12 ✓

Tomato, onion, cucumber, olives with balsamic vinaigrette

add to any salad: Grilled Chicken...10

Grilled Shrimp...12 Seared Scallops...12

ENTREE

Fettuccine Alfredo...24 ✓

Fettuccine tossed with butter, cream and parmesan cheese

Champagne Scallops...38

Seared scallops in a creamy shallot and champagne sauce, served with vegetables of the day

Honey Glazed Salmon...28

Fresh salmon, lemon, honey, garlic, and a hint of spices. Served with vegetable and potato of the day

Tofu Stir Fry...22 ✓

Bell peppers, onions, zucchini, mushrooms over rice noodles with a light ginger sauce

Filet Mignon...40

Grilled to perfection served with a Merlot wine reduction

Angus Steak Burger...22

8oz burger grilled, served with choice of cheese, mushrooms, sautéed onions, tomatoes, lettuce and crispy hand-cut fries

Chicken Piccata...28

Egg battered chicken breasts in a lemon sauce made with artichoke hearts, capers, butter, white wine.

Roasted Chicken...25

Crispy and roasted to a golden brown with chefs vegetable and potato of the day

SIDES ✓

Hand-cut Fries...8

Grilled Asparagus...10

Sautéed Spinach and Garlic...9

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, Please inform your server if a person in your party has a food allergy.

✓ Vegetarian option. Parties of 6 or more are subject to a 15% gratuity. Menu subject to change.

July 31, 2023



\$35 Three Course Prix Fixe Dinner

Served 5:00pm to 6:30pm

STARTERS

Stuffed Mushrooms ✓

Savory stuffed mushrooms with sautéed mixed vegetables and bread crumbs.

Garden Salad ✓

Tomato, onion, cucumber, olives with balsamic vinaigrette

ENTREE

Fettuccine Alfredo ✓

Fettuccine tossed with butter, cream and parmesan cheese

Tofu Stir Fry ✓

Bell peppers, onions, zucchini, mushrooms over rice noodles with a light ginger sauce

Angus Steak Burger*

8oz burger grilled, served with choice of cheese, mushrooms, sautéed onions, tomatoes, lettuce and crispy hand-cut fries

Chicken Piccata*

Egg battered chicken breasts in a lemon sauce made with artichoke hearts, capers, butter, white wine.

DESSERT

Ruby's Tiramisu

Haagen - Dazs Ice Cream

choose two: vanilla | chocolate | strawberry

Hot Coffee or Tea

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, Please inform your server if a person in your party has a food allergy.

✓ Vegetarian option. Parties of 6 or more are subject to a 15% gratuity. Menu subject to change.

June 25, 2023