

## DINNER

Served Thursday, Friday & Saturday, 5pm-9pm

\$32 Three Course Prix Fixe Option - One starter, one entrée, one dessert and coffee or assorted fine teas.

Gratuuity, tax and alcohol not included.

### STARTERS

#### Little Gem Salad ✓

locally sourced organic greens, sliced cucumbers, cherry tomatoes, Vidalia onion, and balsamic vinaigrette  
10.

#### Arugula Salad ✓

peppery arugula, goat cheese, thinly sliced honey crisp apples, pecans, and apple cider vinaigrette  
13.

#### Caesar Salad \*

Crisp romaine lettuce, house made croutons, Parmesan cheese, Caesar dressing  
12.

#### Crispy Shrimp and Calamari \*

fried shrimp and calamari, served with sweet chili vinaigrette, piquillo peppers, and pickled red onion  
18. (pf+\$3)

#### Eggplant Rollatini ✓

thinly sliced eggplant, lightly breaded, covered in ricotta, herbs, and spinach, rolled and baked  
14.

#### Baked Stuffed Mushrooms ✓

mushroom caps filled with herbs and seasoning, topped with breadcrumbs and Parmesan cheese  
12.

#### Chef's Soup of the Moment

prepared daily by our Chef using local, seasonal ingredients  
12.

#### Clams Oreganata \*

baked clams, stuffed with bread crumbs, herbs, cheese, chopped celery and onion  
13.

### ENTREES

#### Rigatoni Bolognese \*

red wine infused pomodoro sauce with minced meats served over rigatoni  
23.

#### Fettucini Alfredo ✓

fettuccine tossed in a creamy Parmesan butter sauce with sun dried tomatoes and spinach  
17.  
add chicken, shrimp or steak  
+5

#### Shrimp Cappellini \*

cappellini in marinara sauce with spinach and shrimp  
24.

#### The Claude Burger \*

lettuce, tomato, homemade pickles, kaiser roll, hand cut fries  
2+. add on: bacon, choice of cheese, avocado, or egg  
15.

#### Fish of The Day \*

served mashed potatoes and roasted seasonal vegetables  
Market Price

#### 10 oz New York Strip Steak \*

served with Yukon golden mashed potatoes and roasted seasonal vegetables  
30. (pf+\$5)

#### Chicken Francese\*

egg battered chicken breast sauteed in white wine and lemon sauce served with a roasted seasonal vegetables and potatoes  
24.

#### Mini Lobster Ravioli \*

in a Alfredo Marina sauce  
24.

#### Fish Tacos \*

battered daily catch, house-made guacamole, lime, pico de gallo, cabbage slaw  
16.

### SIDE DISHES

Sauteed Vegetables 6.

Sauteed Mushrooms 6.

Sauteed Spinach 5.

French Fries 4.