

Served
Thursday -Monday
5pm to 9pm



3 Course
Prix Fix Dinner \$35

STARTERS

CRAB CAKE

Avocado-poblano sauce, fried leeks

CLAUDE'S CLAM CHOWDER

Carrots, potatoes, green peas, smoked bacon in a
broth

SOUP DU JOUR

Chefs choice

HEARTY CAESAR

Romaine lettuce, garlic croutons, parmesan cheese,
Caesar dressing

CLAUDE'S HOUSE

Mesclun green, radish, carrot, cucumber, heirloom cherry
tomato, Claude's house dressing

EGGPLANT BURRATA

Eggplant caponata, fresh tomato, burrata cheese,
balsamic evoo

ENTREE

GRILLED PORK CHOP

Apple cabbage hash, basil-potato croquette, infused with Vermont
maple syrup

CRISPY SKIN ATLANTIC SALMON

Saffron risotto, red onion pickle, asparagus, chive oil

FREE RANGE CHICKEN

Pan seared chicken breast, broccolini-mashed potato, caramelized
carrot, madeira sauce

WILD SEAFOOD SPAGHETTI

Clams, scallops, shrimps, lobster, light
basil-tomato sauce

RISOTTO VERDURE

Artichoke, asparagus, carrots, shiitaki
mushrooms

DESSERT

CREME BRULEE GELATO

*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 18% gratuity. Menu subject to change.

June 3, 2022