



CLAUDE'S

SOUTHAMPTON INN

\$32 PRIX FIXE DINNER

Served Thursday- Saturday, 5pm-9pm

One starter, one entrée, one dessert and coffee or assorted fine teas. Gratuity, tax and alcohol not included.

STARTERS

Little Gem Salad

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

Arugula Salad

peppery arugula, goat cheese, thinly sliced honeycrisp apples, pecans, and apple cider vinaigrette

Caprese Salad

house made mozzarella, roasted red peppers, fresh basil, baby heirloom tomatoes and balsamic drizzle

Crispy Shrimp and Calamari * (+\$3)

fried shrimp and calamari, served with sweet chili vinaigrette, piquillo peppers, and pickled red onion

Clams Oreganata *

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

Eggplant Rollatini

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

Baked Stuffed Mushrooms

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

Chef's Soup of the Moment

prepared daily by our Chef using local, seasonal ingredients

ENTREES

Rigatoni Bolognese *

red wine infused pomodoro sauce with minced meats served over rigatoni

Fettucini Alfredo

fettuccine tossed in a creamy Parmesan butter sauce with sun dried tomatoes and spinach

Shrimp Cappellini *

cappellini in marinara sauce with spinach and shrimp

Chicken Prepared Your Way *

Chicken Marsala, Chicken Francese, Chicken Picata
Served with a roasted seasonal vegetables and roasted potatoes

Fish of the Day Cooked to Order *

Broiled, Baked, Grilled or Sauteed (+\$4)
Served with a roasted seasonal vegetable and roasted potatoes

10 oz New York Strip Steak * (+\$5)

served with Yukon golden mashed potatoes and roasted seasonal vegetables

DESSERT

Profiteroles

French style pastry with a custard filling and chocolate drizzle

Local Baked Fruit Pie (+\$2)

Seasonal pies served a la mode

Tiramisu

coffee-dipped ladyfingers, creamy mascarpone, and cocoa

Chocolate Mousse Cheesecake

(+\$2)

Chef's specialty cheesecake topped with chocolate mousse

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Vegetarian option.

Before placing your order, please inform your server if a person in your party has a food allergy.

20% Gratuity will be added to parties of 6 or more. Menu subject to change.