



\$30 PRIX FIXE DINNER

*Three-course menu available all night, Sunday through Thursday,
and from 5PM to 6:30PM Friday and Saturday.

Choice of one starter, one entrée and one dessert or glass of our selected wine.

STARTERS

Satur Farm Little Gem Salad
cucumbers, cherry tomatoes, radish
shallot sherry vinaigrette

Rope Cultured Mussels
grilled ciabatta croutons, choice of white
wine garlic & lots of herbs or tomato
sriracha sauce

Perogies
Berkshire pork,, creme fraiche, onions,
apple compote

Chef's Soup Of The Day

Frisee and Lardon Salad
warm butternut squash, blue cheese
sherry and shallot vinaigrette

Crispy Shrimp & Calamari
w/ sweet chili vinaigrette
baby arugula, piquillo peppers
pickled red onions

Claude's Winter Salad
shaved Brussels sprouts, kale, apples, dried
cranberries, Gruyere cheese,
maple cider vinaigrette

ENTREES

Grilled Scottish Salmon*
Israeli couscous, butternut squash, kale

Grilled Berkshire Pork Chop*
candied sweet potatoes, caramelized Brussels sprouts leaves,
apple ginger compote

Garganelli Pasta w/ Italian Sausage
broccoli rabe, Parmesan

Grilled 10oz. Black Angus Hanger Steak*
hand cut fries, broccoli rabe

Fettuccine with Lamb Meatballs
Tuscan kale, San Marzano tomato, Pecorino

Roast Murray Chicken
potato puree, roasted winter vegetables, marjoram jus

*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.
20% Gratuity will be added to parties of 6 or more. Menu subject to change.
Prix Fixe price does not include tax or gratuity.