

Breakfast

Served Saturday & Sunday Only!

Omelets

Served with breakfast potatoes, fresh fruit, and your choice of toast: sourdough, squaw, or English muffin. Egg whites - add \$1

Shrimp Omelet

Jumbo shrimp, avocado, and tomato sauce, topped with sour cream.

13

Eggstravaganza Omelet

Ham, bacon, sausage, spinach, onion, tomato, and bell pepper, topped with feta cheese and avocado.

12

Denver Omelet

Bacon, ham, bell pepper, and onion, topped with jack cheese.

10

Spinach Scramble

Three eggs scrambled with fresh spinach, tomato, and feta cheese.

9

Off the Griddle

Crème Brulée French Toast

Apples, pecans, and golden raisins with a side of real maple syrup.

13

Buttermilk Pancakes

Three buttermilk pancakes served with real maple syrup and fresh fruit.

9

Sides

Three Eggs Any Style.....	\$3
Two Slices of Bacon.....	\$2
Two Sausage Links.....	\$2
Breakfast Potatoes or Hash Browns.....	\$2
Fresh Seasonal Fruit.....	\$4
Toast or English Muffin.....	\$2
Slow-cooked Oatmeal.....	\$5
Berry Yogurt & Granola.....	\$8

Chef's Favorites

Classic Eggs Benedict

Toasted English muffins topped with poached eggs, Canadian bacon, and creamy hollandaise sauce.

11

Breakfast Burrito

Eggs, hash browns, bacon, sausage, and cheese, served with fresh homemade salsa and fresh fruit.

10

Country Breakfast

Three eggs any style, breakfast potatoes or hash browns, bacon or sausage, fresh fruit, and toast.

13

Steak & Eggs

NY strip steak topped with sautéed mushrooms and bleu cheese crumbles. Served with two eggs any style, breakfast potatoes, and toast.

15

Enjoy a \$4 House Champagne or \$5 Bloody Mary with purchase of any entrée (Saturday and Sunday only).

Modifications during peak hours are at discretion of Management.
Separate checks available upon request; bills can only be split two ways.
20% gratuity is added to parties of 6 or more. Split charge for shared entrée - \$2.

Lunch

Starters

Spinach Artichoke Dip

Served in a sourdough bread bowl.

12

Calamari Friti

Served with marinara sauce and garlic aioli.

11

Fiesta Flautas

Blackened chicken, cilantro, onion, bell pepper, corn, and pepper jack cheese rolled in a crispy shell.

Served with seasoned sour cream.

12

Hummus Trio

Assorted hummus dips served with warm pita bread.

10

Bruschetta Classico

Garlic crostini topped with buffalo mozzarella, fresh basil, tomato. Drizzled with extra virgin olive oil.

11

Museum Work of Art

Bruschetta, Calamari Friti, Fiesta Flautas, and a mini Spinach Artichoke Dip.

18

International Cheese & Cracker Plate

Brie, Manchego, and Peccorino cheeses, served with assorted crackers. Garnished with grapes and pinenuts.

15

Salads & Soups

Claire's Cobb Salad

Mixed greens topped with grilled chicken, bacon, tomato, avocado, bleu cheese crumbles, olives, and hard-boiled eggs. Served with honey-dijon dressing.

13

Blackened Salmon Salad

Blackened salmon filet, strawberries, pear, mango, and avocado on a bed of mixed greens.

Served with tarragon dressing.

15

Claire's House Salad

Mixed greens, carrots, and tomato, in a balsamic vinaigrette.

6

Apple Pecan Salad

Baby spinach, glazed pecans, green apple slices, golden raisins, dried cranberries, bleu cheese crumbles, and green onions. Tossed with our citrus vinaigrette. **Add chicken - \$3**

13

Traditional Chicken Ceasar

Romaine lettuce, chilled chicken, and capers, tossed in a creamy ceasar dressing. Topped with hand-torn croutons and shaved parmesan cheese.

13

Bistro Lunch

Soup du Jour and your choice of a small House or Ceasar salad.

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Sandwiches

Served with your choice of steak fries, artichoke-feta pasta salad, or a petit green salad.

Grilled Vegetable Sandwich (V)

Seasonal grilled vegetables and pesto on focaccia bread.

11

Chicken Pita

Chicken breast, crispy romaine lettuce, kalamata olives, feta cheese, and tatziki sauce, all rolled in a warm pita.

12

Claire's Chicken Sandwich

Hand-breaded chicken breast, chipotle mayonnaise, lettuce, tomato, and jack cheese on focaccia bread.

12

Salmon Avocado BLT

Grilled salmon filet, bacon, lettuce, tomato, avocado, and tarragon aioli on focaccia bread.

14

BBQ Tri-Tip Sandwich

Sliced tri-tip, caramelized onions, and provolone cheese, smothered in BBQ sauce, and served on a multi-grain roll.

14

Californian Turkey

Hand-carved turkey breast, alfalfa sprouts, sliced cucumber, lettuce, tomato, and gruyere cheese on squaw bread. Served with a side of whole grain mustard spread.

12

Claire's Specialties

Fish & Chips

Crispy, beer-battered white fish filets, served with steak fries and tartar sauce.

12

Macaroni al Forno

Macaroni pasta mixed with a blend of cheeses, topped with bread crumbs and baked to crispy perfection.

13

Build your own Burger

Lettuce, tomato, grilled onions, and chipotle mayonnaise on an herb Parmesan roll.

Served with steak fries.

Add cheese: cheddar, provolone, jack, or gruyere.

15

Add 1.00 each:

Jalapenos, mushrooms, bacon, avocado

Pastas

Chicken Alfredo

Fettuccine pasta and grilled chicken in an authentic alfredo sauce.

16

Three Cheese Ravioli

Ravioli and diced tomatoes in a creamy pesto sauce.

14

Salmon Linguine

Linguine pasta tossed with fresh spinach and tomatoes, in a light lemon-caper sauce. Topped with a pan-seared salmon filet.

17

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Beverage List

Cold

Fountain drinks	2
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade	
Dammann Fresh Brewed Iced Tea	3
Black China, Tropical Blend	
Juice	2
Orange, Cranberry, V-8	
Voss Water	4
Still, Sparkling	
Martinelli's Sparkling Cider	2

Hot

illy Coffee	2
Dammann Assorted Hot Tea	3
Café au Lait	2
Chai Tea Latte (hot or iced)	4
Hot Chocolate	3

Specialty Coffees

Espresso	2.5
Cappuccino	3
Latte	4
Mocha	4
Americano	2.5
Café con Panna	2.5
Extra shot of Espresso	1
Shot of Flavored Syrup	.75

Mixed Drinks

Bloody Mary	8
Mimosa	7
Pink Panther	7
Margarita	7
Made with Agave wine tequila, served on the rocks	
Virgin Drink	5
Champagne Cocktail Special	28
One bottle of house champagne and a carafe of orange or cranberry juice	

Claire's Beer Selection

Domestic	3
Corona	4
Amstel Light	4
Heineken	4
Anderson Valley Boont Amber Ale	4
Hofbrau Muenchen Kindl Hefeweizen	4
Lost Coast Great White Beer	4
Newcastle	4
Chimay Ale	7
Red, white, or blue label	

Splits

Michael Servin, Blanc de Blancs	9
Chandon, Brut	12

Claire's Wine Cellar

	Glass	Bottle
Reds		
Rosé D'Anjou, Loire Valley, France	6	22
Angeline Pinot Noir, Russian River Valley, California	8	28
Copperidge Merlot, California	6	20
Puerto Viejo Merlot, Chile	7	24
Hoya de Cadenas Reserve, Tempranillo, Spain	9	32
Falkner Syrah, 2002, Temecula Valley, California	8	32
Puerto Viejo Cabernet, Chile	7	24
Angeline Cabernet Sauvignon, Russian River Valley, California	8	28
Copperidge Cabernet Sauvignon, California	6	20
Raymond Estate Cabernet Sauvignon, Monterey, California	7	24
Whites		
Pepperwood Pinot Grigio, California	7	24
Anna Spinato Pinot Grigio, Piave, Italy	8	28
La Playa Sauvignon Blanc, Chile	6	20
Copperidge Chardonnay, California	6	20
Puerto Viejo Chardonnay, Chile	7	24
Angeline Chardonnay, Russian River Valley, California	8	28
Raymond R Collection Chardonnay, Monterey, California	7	24
Chateau St. Michelle Chardonnay	7	24
Ferrari Carano Chardonnay, Alexander Valley, California	--	40
Hoya de Cadenas Blanco, Tempranillo, Spain	9	32
Goulaine Vouvray, 2004, Loire, France	7	26
La Sablette Muscadet, 2004, Martin, France	7	24
Pacific Rim Dry Riesling, Santa Cruz, California	7	24
Fess Parker Riesling, Santa Barbara, California	8.5	30
Champagne & Sparkling Wines		
Wycliff, Brut	7	22
Domaine St. Michelle, Brut	8	28
Prosecco, Gocce di Luna	9	34
Varichon & Clerc, Blanc de Blancs	9	34
Dom Perignon, 1996, France	--	199