

# RESTAURANT *Claudine*

**BREAD SERVICE 5**  
salted butter

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**FRITES AU CAVIAR 13**  
shoestring fries, aioli, caviar

**FLAME KISSED OYSTERS 25**  
6 pc, citrus garlic crème, panko, herb oil, raspberry

**TUNA CRUDO 20**  
sauce verte, white soy citron, sesame

**STEAK TARTARE 22**  
cornichons, shallots, turnips, potato crisps

**ESCARGOT 18**  
classically served, garlic butter, baguette

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**CLAUDINE CAESAR 16**  
greens, anchovy dressing, parmesan....**add a crispy chicken cutlet +\$12**

**BISTRO SALAD 14**  
little gem, sherry vinaigrette, shallots, radish, olives, herbs

**ASPARAGUS AU HOLLANDAISE 16**  
rich butter sauce.....**add caviar +\$20**

**HEIRLOOM CARROTS 15**  
honey glaze, bleu ricotta sauce, pistachio

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**LE BURGER 23**  
8oz black angus by dean and peeler, swiss, grilled onions, pickles, dijonnaise, fries

**RAVIOLI 25**  
bone marrow rillet filling with mushrooms, brodo, caramelized onions, parsnips, parm

**CHEFS CRISPY PAILLARD 27**  
chicken cutlet, frisee, strawberry, fennel, tomato, crispy prosciutto, sunflower seeds

**STEAK FRITES 45**  
10oz denver cut by dean and peeler, au poivre, fries

**SCALLOPS AU CAVIAR 43**  
classic caviar, blackberry puree, soubise, brown buttered pine nuts

**DOVER SOLE 58**  
lemon beurre blanc, chili sauce, capers

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**MATILDA'S CHOCOLATE CAKE 17**

**RISING SUN CHEESECAKE 17**

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**HAPPY HOUR DAILY 5-7PM**

**CHEF DE CUISINE** Nick Benzer  
**GENERAL MANAGER** Raymond Vargas

## Cocktails

### **CLAUDINE'S PUNCH ... 16**

vodka, spiced pear, lemon, spiced turbinado

### **WHERE THE SUMMER GOES ... 16**

tequila, lime, poblano, sugar snap pea

### **FRENCH 75 ... 15**

choice of gin or cognac, lemon, bubbles

### **MORNINGS IN MOROCCO ... 16**

gin, carrots, orange juice, REH syrup

### **STROLL THROUGH SAINT-TROPEZ ... 16**

cucumber vodka, lime, mint, club soda

### **EM'S DIRTY ... 15**

chopin vodka, olive, lemon twist

### **MANHATTAN ... 15**

whiskey, sweet vermouth, bitters, maraschino

### **BACK PORCH TEA ... 16**

Peach tea infused bourbon, peach, angostura bitters

### **ESPRESSO MARTINI ... 15**

vodka, borghetti, espresso

## Beer

### **KARBACH LOVE STREET ... 8**

kolsch style blonde

### **INDEPENDENCE NATIVE TEXAN ... 8**

pilsner

### **LONE PINT YELLOW ROSE ... 8**

IPA

### **PERONI ... 8**

non-alcoholic brew

## Non Alcoholic

Coke, Diet Coke, Sprite ... 3

Lemonade ... 4

Iced Tea ... 4

Coffee ... 4

Mocktail ... 8

Pot of Tea ... 10

Earl Grey, Oolong, Lemon Ginger,

Orange Chai, Immunita,

Lavendar White, Vanilla Sage

## Bubbles

Rivarose Brut, Grenache/Syrah, California, NV ... 16 / 60

Collet Brut, Champagne, Champagne, France ... 21 / 74

Gaston Chiquet, Champagne, Champagne, France ... 136

Chateau Aubry, Champagne, Champagne, France ... 140

## Rose

La Charmel, Coteaux D'Aix En Provence... 14 / 52

Adelsheim, Pinot Noir, Willamette Valley ... 53

## White

Walnut Block, Sauvignon Blanc, New Zealand ... 13 / 46

Vigneti Del Sole, Pinot Grigio, Italy ... 12 / 45

Selbach, riesling, Germany ... 13 / 49

Sandhi, Chardonnay, Central Coast ... 15 / 53

Lieu Dit, Chenin Blanc, California ... 80

E. Guigal, Viognier, Condrieu ... 85

Domaine Zind-Humbrecht, Muscat, Alsace ... 112

Xavier Monnot, Chardonnay, Burgundy ... 176

Domaine Du Roc Des Boutires, Chardonnay, Burgundy ... 160

## Red

Metier Red Blend, Syrah, Cabernet, Malbec, Columbia Valley ... 13 / 46

Greg Norman, Cabernet, Knights Valley, CA ... 15 / 49

Envoye, Cru Beaujolais, France ... 60

Carlos Serres, Rioja, Spain ... 85

Domaine Pierre Gelin, Pinot Noir, Burgundy ... 165

Chene Bleu Heloise, Syrah, Granache, Roussanne, Vaucluse ... 148

Chateau Leognan, Merlot, Cabernet Sauvignon, Bordeaux ... 168

Caterwaul, Cabernet Sauvignon, Napa Valley ... 170

**BAR MANAGER** Jennifer Briseno