ENTREES

FISH OF THE DAY

Please ask your server

GRILLED TIGER SHRIMP 22

Marinated Grilled Shrimp, Kalamata Relish with Pine Nuts, Crab & Mascarpone Polenta

MISO SALMON 24

Atlantic Salmon, Bamboo Rice, Seasonal Mushrooms, Grilled Scallion, & Roasted Pepper Couli

SEARED SCALLOPS 27

Pan Seared Scallops, Basil Risotto, Mirin Glazed Pork Belly, Baby Carrots, Enoki Mushrooms & Curry Oil

LOBSTER CAVATAPI PASTA 22

Lobster, Cavatapi Pasta, Charred Red Onion & Lobster Sauce Garnished with Basil

YELLOWFIN TUNA 27

Glazed Fingerling Potato, French Green Beans, Artichoke & Chicken Jus

Butcher's Block

CRUSTED LAMB CHOPS 28

Pan Seared Lamb Chops Crusted with Espelette of Peppers, Baby Vegetable, Risotto Cake & Rosemary Demi

GRILLED PORK CHOPS 22

Served with Butternut Squash Purée & Braised Swiss Chard

NEW YORK STRIP STEAK 26

Grilled Marintated New York Strip Steak, Potato Galette, Seasonal Mushrooms, Zinfindale Glazed Scallions & Pickled Tomato

CREATE YOUR OWN SURF & TURF

GRILLED FILET OF BEEF 24

Beef Filet Mignon, Glazed New Potato & Baby Vegetable & Black Berry Demi

Add: Shrimp 7 Lobster Tail 10 Scallops 9

-VEGAN- SMOKED DUCK BREAST 24

Multi-Grain Rice, Bok Choy, Baby Carrots & Soy Glaze

TAMARIND BRAISED SHORT RIBS 28

Goat Cheese Polenta, Blistered Tomato, Chipolini Onion, Bacon Lardon & Red Wine Demi Sauce

BBQ GLAZED CIRCA MEATLOAF 16

Served with Mashed Potato & French Green Beans

ROASTED LEMON ZEST CHICKEN 20

Roasted Marinated Chicken Breast, Mediterian Couscus Salad, Asparagus & Pico De Gallo

LUCILLE'S CARIBBEAN CURRIED CHICKEN 18

Served with Potatoes, Green Beans & Basmati Rice

Owner's Message: Circa is a family owned Business. If there is anything that displeases you, please let us know.

Our goal is to achieve total guest satisfaction; We value your input & encourage your feedback.

"We're happy when you're happy" -Lester

Executive Chef Anukul Hampton
18% Service charge will be added to parties of 6 or more