



# NO GLUTEN? NO PROBLEM.

*The following items are suggested for guests with gluten sensitivities.*

*We understand that sensitivity to gluten can vary, and it's important to note CIRCA is not a gluten free environment. Please inform your server of any allergies so we can make thoughtful recommendations and take necessary precautions in the preparation of your food.*

## SMALL PLATES

### BRUSSELS + BLUE<sup>(M)</sup> 9.5

sautéed brussels, applewood smoked bacon, balsamic glaze, blue cheese crumbles

### BULGOGI LETTUCE WRAPS 13

marinated short rib, bibb lettuce, sticky rice, kimchi aioli, chopped peanuts

### HUMMUS<sup>(M)</sup> 11

cucumber kalamata olive salsa, vegetables

### GRILLED CHICKEN WINGS<sup>(M)</sup> 12

spicy apricot chili glaze, carrots, celery, blue cheese dressing

### TUNA POKE LETTUCE WRAPS 12.5

bibb lettuce, wasabi avocado cream, dried seaweed, tobiko, marinated raw tuna, pickled ginger aioli

## SALADS

### "EVERYTHING" CAESAR<sup>(M)</sup> 9

hearts of romaine, Parmigiano-Reggiano, everything seasoning, parmesan caesar dressing

### VEG + QUINOA BOWL<sup>(M)</sup> 15

baby kale, house pickled beets, avocado, marinated tomatoes, crispy shiitakes, quinoa, balsamic onions, roasted pepita, fried goat cheese, champagne vinaigrette  
add chicken +7 | grilled shrimp +8 | salmon +9

### BLACKENED CHICKEN CASHEW 16

mixed greens, red + green grapes, marinated tomatoes, dried cranberries, cashews, pickled ginger vinaigrette

### SALMON SALAD\* 18

mixed greens, tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

### HANGER STEAK SALAD\* 19

Cedar River Farms, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn, blue cheese, balsamic vinaigrette

### SESAME CRUSTED TUNA\* 20

cucumber, avocado, grape tomato, arugula, pickled golden beets, wasabi avocado cream, cilantro lime vinaigrette

## ENTRÉES

### PAN ROASTED ATLANTIC SALMON \* 23

white wine butter sauce, mashed potatoes

### SEARED AHI TUNA\*<sup>(M)</sup> 25

Togarashi seasoning, grilled spinach, horseradish aioli, sautéed enoki mushrooms, grilled lemon

### CHIMICHURRI STEAK\*<sup>(M)</sup> 25.5

8 oz. Cedar River Farms hanger steak, chimichurri sauce, choice of garlic mashed potatoes or side salad

### SEARED SCALLOPS\* 26.5

creamy risotto, roasted wild mushrooms, basil oil, saba drizzle

### FREE RANGE BRICK CHICKEN 21

roasted garlic mashed potatoes, grilled asparagus, warm preserved lemon vinaigrette

GENERAL MANAGER YORK VAN NIXON IV | ASSISTANT GENERAL MANAGER LINDSAY DI SALVO | EXECUTIVE CHEF NELSON RODRIGUEZ

*Menu items with a <sup>(M)</sup> are not as they appear on our other menus.*

*Slight modifications have been made to these dishes in order to accommodate a gluten sensitive diet.*

GRATUITY WILL BE INCLUDED FOR PARTIES OF 10 OR MORE

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.