



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

TUNA POKE LETTUCE WRAPS ^(M) 13

sesame ginger marinade, wasabi avocado cream, pickled ginger aioli, sticky rice, tobiko
bibb lettuce, roasted nori + sesame seeds

BRUSSELS + BLUE ^(M) 9.5

sautéed Brussels sprouts, applewood smoked bacon, balsamic glaze, blue cheese crumbles

HUMMUS ^(M) 12

kalamata tapenade, vegetables

GRILLED CHICKEN WINGS ^(M) 12.5

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

BULGOGI LETTUCE WRAPS 12

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

SALADS

PARMESAN KALE ^(M) 9

baby kale, toasted sunflower seeds, carrots, tomatoes, parmesan vinaigrette

"EVERYTHING" CAESAR ^(M) 9

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

VEG + QUINOA BOWL ^(M) 15

baby kale, house pickled beets, avocado, marinated tomatoes, quinoa, balsamic onions, sunflower seeds,
goat cheese, champagne vinaigrette, grilled lemon
add chicken +7 | grilled shrimp +8 | salmon +9

BLACKENED CHICKEN MANGO 16

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

SALMON* 21

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

HANGER STEAK* 21

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

SESAME CRUSTED TUNA* 22

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

ENTRÉES

BLACKENED ATLANTIC SALMON * ^(M) 23

mashed cauliflower, baby kale, whole grain mustard sauce

SEARED AHI TUNA * ^(M) 25

Togarashi spiced, sticky rice, garlic spinach, sherry soy sauce, pickled ginger salsa

CHIMICHURRI STEAK * ^(M) 25

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

SEARED SCALLOPS* 26.5

roasted mushrooms, shaved brussels sprouts, warm bacon vinaigrette, butternut squash puree, charred lemon emulsion

FREE RANGE BRICK CHICKEN 21

roasted garlic mashed potatoes, brown butter sauce, gremolata, broccolini, grilled lemon

NEW YORK STRIP* 31

roasted shiitakes + shallots, roasted garlic mashed potatoes, red wine jus

GENERAL MANAGER KATIE BRODERICK | EXECUTIVE CHEF JAVIER LOAYZA

Menu items with a (M) 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.

* 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.