



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^(M) 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^(M) 11

cucumber kalamata olive salsa, vegetables

GRILLED CHICKEN WINGS^(M) 12

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

SALADS

"EVERYTHING" CAESAR^(M) 9

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

VEG + QUINOA BOWL^(M) 15.5

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*^(M) 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

baby kale, creamy parsnip purée, jicama slaw, curried guava vinaigrette, cranberry coulis

SEARED AHI TUNA*^(M) 25

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

CHIMICHURRI STEAK*^(M) 24

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 18.5

roasted garlic mashed potatoes, grilled broccolini, gremolata, warm preserved lemon vinaigrette

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

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.