



FIRST COURSE

SOUP OF THE DAY

chef's choice

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

"EVERYTHING" CAESAR

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

BULGOGI LETTUCE WRAPS

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

SECOND COURSE

FLATBREAD

choice of Thai shrimp + peanut, crushed tomato margherita, rustic Italian, barbecue chicken, or wild mushroom

CIRCA BURGER*

Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, fries

SALMON SALAD*

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

PAN ROASTED SEA BASS

wild mushroom-soy broth, sticky rice, baby bok choy, crispy shiitake mushrooms

BLACKENED CHICKEN MANGO SALAD

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

THIRD COURSE

CHOCOLATE CHIP COOKIES

two freshly baked cookies

NUTELLA TRIFLE

chocolate hazelnut mousse, whipped cream, candied walnuts, chocolate cake crumbs

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

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METROPOLITAN HOSPITALITY GROUP

* 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.