



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

GRILLED CHICKEN WINGS^(M) 12

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

TUNA POKE LETTUCE WRAPS 12.5

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

SALADS

"EVERYTHING" CAESAR^(M) 9

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

VEG + QUINOA BOWL^(M) 15

baby kale, house pickled beets, avocado, marinated tomatoes, quinoa, balsamic onions, sunflower seeds

fried goat cheese, grilled lemon, champagne vinaigrette

add chicken +7 | grilled shrimp +8 | salmon +9

BLACKENED CHICKEN MANGO 16

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

SALMON SALAD* 18

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

HANGER STEAK SALAD* 21

8 oz. 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

BLACKENED ATLANTIC SALMON 23

tomato pesto, spinach, corn, red onions, red peppers

SEARED AHI TUNA*^(M) 25

Togarashi seasoning, grilled bok choy, horseradish aioli, sautéed enoki mushrooms, grilled lemon

CHIMICHURRI STEAK*^(M) 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

GRILLED HALF CHICKEN 21

free range chicken, mashed potatoes, preserved lemon jus, shishito corn salsa

FILET MIGNON* 32

6 oz. Cedar River Farms, Boursin butter, haricot verts, wild mushrooms

GENERAL MANAGER YORK VAN NIXON IV | 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.

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.