



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

PARMESAN KALE

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

HEIRLOOM TOMATO BRUSCHETTA

garlic Grand Rustico, fresh mozzarella, balsamic reduction, basil pesto

SHOTGUN SHRIMP

flash fried with sweet chili sauce, jicama slaw

SECOND COURSE

FLATBREAD

choice of crushed tomato margherita, rustic Italian, barbecue chicken, or wild mushroom

CIRCA BURGER*

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

BLACKENED ATLANTIC SALMON*

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

PAN ROASTED SEA BASS

risotto, summer ratatouille, lemon herb emulsion

STEAK SALAD*

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

THIRD COURSE

CHOCOLATE CHIP COOKIES

two freshly baked cookies

NUTELLA TRIFLE

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

MIXED BERRY SHORTCAKE

macerated berries, whipped cream, vanilla bean ice cream

35

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.