



# 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 12.5

sesame ginger marinade, wasabi guacamole, house pickled ginger, mango purée, bibb lettuce, roasted nori + sesame seeds

### BRUSSELS + BLUE<sup>(M)</sup> 9.5

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

### HUMMUS<sup>(M)</sup> 11

kalamata tapanede, vegetables

### GRILLED CHICKEN WINGS<sup>(M)</sup> 12.5

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

## SALADS

### “EVERYTHING” CAESAR<sup>(M)</sup> 9

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

### VEG + QUINOA BOWL<sup>(M)</sup> 15

baby kale, house pickled beets, avocado, marinated tomato, 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, mango, red grapes, 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 \* 23

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

### SEARED AHI TUNA\*<sup>(M)</sup> 24

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

### CHIMICHURRI STEAK\*<sup>(M)</sup> 25

chimichurri sauce, choice of garlic mashed potatoes or side salad

### SEARED SCALLOPS\* 26.5

creamy mushroom risotto, basil oil, saba drizzle

### FREE RANGE BRICK CHICKEN 21

roasted garlic mashed potatoes, shishito corn salsa, preserved lemon vinaigrette

GENERAL MANAGER KATIE BRODERICK | EXECUTIVE CHEF NELSON RODRIGUEZ

*Menu items with a **MD** 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.