



RESTAURANT WEEK MENU

INCLUDES CHOICE OF
6 OZ WINE BY THE GLASS
DRAFT BEER
MOCKTAIL

- \$55 -

FIRST COURSE

CHOICE OF

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

SHOTGUN SHRIMP

flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, pickled jalapeños, micro cilantro

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

FOUR CHEESE MACARONI

cavatappi pasta, herbed bread crumbs

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

SECOND COURSE

CHOICE OF

CHICKEN PAILLARD

angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter

BLACKENED ATLANTIC SALMON*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

RAVIOLI PRIMAVERA

lemon burrata ravioli, roasted red peppers, English peas, fava beans, roasted mushrooms, baby spinach, roasted garlic parmesan cream, parmesan

SCALLOPS

garlic + herb vegetable risotto, pickled onions, charred lemon emulsion

SALMON SALAD*

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

DESSERT

CHOICE OF

BRIOCHE BREAD PUDDING

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

NUTELLA TRIFLE

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

- \$65 -

FIRST COURSE

CHOICE OF

WAGYU MEATBALL SLIDERS

garlic brioche, basil aioli, marinara, mozzarella **contains pork*

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

CHICKEN WINGS

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

FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

SECOND COURSE

CHOICE OF

STEAK FRITES*

7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb french fries

BLACKENED ATLANTIC SALMON*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

SCALLOPS

garlic + herb vegetable risotto, pickled onions, charred lemon emulsion

SESEAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

DESSERT

CHOICE OF

BRIOCHE BREAD PUDDING

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

NUTELLA TRIFLE

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

MIXED BERRY SHORTCAKE

mixed berry compote, vanilla ice cream, whipped cream

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* 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.

BORO SUMMER RW 25