



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 ^(M) 14

sesame ginger marinade, wasabi avocado cream, pickled ginger aioli, sticky rice, tobiko
artisan romaine, roasted nori + sesame seeds

BRUSSELS + BLUE ^(M) 11

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

GRILLED CHICKEN WINGS ^(M) 12.5

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

BULGOGI LETTUCE WRAPS 13

marinated short rib, artisan romaine, sticky rice, kimchi aioli, chopped peanuts

HUMMUS ^(M) 12

spicy feta, kalamata olive tapenade, cucumbers, baby carrots, cumin oil

SALADS

MARKET 8.5

mixed greens, marinated tomatoes, carrots, cucumbers, cranberries,
balsamic vinaigrette | **chicken +7, grilled shrimp +8, salmon +9**

CAESAR* ^(M) 9

chopped romaine, freshly grated Parmigiano-Reggiano, black pepper,
caesar dressing | **chicken +7, grilled shrimp +8, salmon +9**

VEG + QUINOA BOWL ^(M) 15

baby kale, house pickled beets, avocado, marinated tomatoes, quinoa, balsamic onions, sunflower seeds,
goat cheese, champagne vinaigrette, grilled lemon | **chicken +7, grilled shrimp +8, salmon +9**

BLACKENED CHICKEN MANGO 17

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

SALMON* 22

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

CIRCA CUT STRIP* 23

7oz steak, mixed greens, marinated tomatoes, housemade pickles, avocado, grilled corn,
blue cheese, balsamic vinaigrette

SESAME CRUSTED TUNA* 23.5

mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers, avocado, grape tomatoes,
jicama, herbs, creamy ginger dressing

ENTRÉES

BLACKENED ATLANTIC SALMON* ^(M) 24

mashed cauliflower, baby kale, whole grain mustard sauce

SEARED AHI TUNA* ^(M) 26

sherry soy broth, sticky rice, beech mushrooms, radish, scallion, peas, edamame

CHIMICHURRI STEAK* ^(M) 27

7 oz CIRCA cut strip, chimichurri sauce | choice of garlic mashed potatoes or side salad

SEARED SCALLOPS* ^(M) 29

herbed risotto with English peas, mushrooms, pesto, chili oil, balsamic glaze, micro basil

FREE RANGE BRICK CHICKEN 22

roasted garlic mashed potatoes, brown butter sauce, gremolata, broccolini, grilled lemon

BRAISED SHORT RIBS ^(M) 28

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

*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.*

**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.*

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS