



# 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\*<sup>(M)</sup> 16

sesame ginger marinade, wasabi avocado cream, pickled ginger aioli, tobiko  
artisan romaine, sweet soy glaze, roasted nori + sesame seeds

### BRUSSELS + BLUE<sup>(M)</sup> 11.5

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

### GRILLED CHICKEN WINGS<sup>(M)</sup> 15

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

### HUMMUS<sup>(M)</sup> 14

choice of spiced Wagyu beef with pickled chilies and pine nuts  
OR za'tar spiced cauliflower with garlic toum and pine nuts  
served with sliced cucumbers and carrots

## SALADS

### SPINACH & GOAT CHEESE SALAD<sup>(M)</sup> 11

marinated tomatoes, candied bacon, red onion, candied walnuts,  
goat cheese, honey mustard vinaigrette  
| **chicken +10, grilled shrimp +10, salmon\* +15**

### CAESAR\*<sup>(M)</sup> 10

chopped romaine, freshly grated Parmigiano-Reggiano,  
caesar dressing | **chicken +10, grilled shrimp +10, salmon\* +15**

### PARMESAN KALE<sup>(M)</sup> 10

baby kale, toasted sunflower seeds, carrots, marinated tomatoes,  
parmesan vinaigrette | **chicken +10, grilled shrimp +10, salmon\* +15**

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

baby kale, house pickled beets, avocado, marinated tomatoes, hummus,  
quinoa, balsamic onions, sunflower seeds, goat cheese, champagne  
vinaigrette, grilled lemon | **chicken +10, grilled shrimp +10, salmon\* +15**

### CIRCA CHOPPED SALAD<sup>(M)</sup> 10

chopped romaine, cucumber, marinated tomatoes, red onion,  
grilled corn, white cheddar, buttermilk dressing  
| **chicken +10, grilled shrimp +10, salmon\* +15**

### THAI SHRIMP<sup>(M)</sup> 18

sautéed shrimp, mixed greens, napa cabbage, carrots, cucumber,  
red onion, marinated tomatoes, micro cilantro, peanuts,  
Thai peanut vinaigrette

### SALMON SALAD\* 25

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

### STEAK SALAD\* 27

7oz grilled sirloin, mixed greens, marinated tomatoes, cucumbers, avocado,  
grilled corn, balsamic onions, blue cheese,  
balsamic vinaigrette

## ENTRÉES

### BLACKENED ATLANTIC SALMON \* 26

wilted baby kale, mashed cauliflower, whole grain mustard sauce

### SESAME SEARED TUNA\*<sup>(M)</sup> 29

nori aioli, pickled ginger salsa, vegetable stir fry

### SCALLOPS 31

summer corn succotash, sweet corn puree,  
charred lemon emulsion, chives

### PAN-SEARED RAINBOW TROUT<sup>(M)</sup> 26

butternut squash puree, broccolini, grilled lemon, brown butter

### CHIMICHURRI STEAK\*<sup>(M)</sup> 29

7 oz grilled sirloin, chimichurri sauce  
choice of garlic mashed potatoes or side salad

### NY STRIP 45

roasted garlic mashed potatoes, sautéed mixed mushrooms,  
foie gras green peppercorn sauce

Menu items with a <sup>(M)</sup> 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