



Our Seasonal Menu

Dinner Served every Night | Lunch Served Thursday thru Sunday

Crock of Soup – made fresh, seasonal specials too!

French Onion

Our traditional recipe broiled with melted cheese over a crostini ~ 6

Hearty Chili

House made recipe topped with melted cheddar & tortilla chips ~ 6

Appetizers

Wings, Fried Tenders or Grilled Nuggets (GF)

Buffalo, Honey Hot, Thai, Teriyaki, Parmesan, Mama's Way

1 Pound ~ 9 | 2 Pound ~ 16

Pretzel Sticks (V)

Warm pretzel sticks served with a side of queso dip & honey mustard ~ 7

Mozzarella Sticks

Side of marinara sauce ~ 7

Poutine Fries

Our hand cut fries, smothered with demi-glaze & locally sourced cheese curd, from Wright's Dairy Farm topped with shaved parmesan ~ 11

Ciro Chips & Bacon (GF)

Homemade seasoned potato chips drizzled with buttermilk ranch, bacon bits and baby arugula ~ 7

Ciro's Calamari

Squid rings & tentacles, battered & lightly fried in peppers & oil ~ 12

Option for Honey Buffalo or Thai Peanut Style

Nachos ~ BBQ Pulled Pork (GF)

BBQ pulled pork, queso cheese & purple cabbage slaw, drizzled with chipotle sour cream ~ 13

Nachos ~ Honey Buffalo Chicken (GF)

Chicken, queso cheese & crumbled blue cheese, drizzled with honey buffalo sauce & sour cream ~ 13

Nachos ~ Chili Queso

Chili, queso cheese & shredded lettuce, tomatoes, banana peppers, & side of salsa & sour cream ~ 13

Seasonal Salads

Chicken or Sautéed Shrimp ~ 6 | Salmon or Steak Tips ~ 7

Ciro's Cobb (GF)

Mixed greens, bacon, egg, cherry tomatoes, avocado, bleu cheese crumbles, tossed in dijon-white wine vinaigrette ~ 11 pairs well with Steak Tips!

Warm Rice & Arugula (GF, V)

Warm wild rice tossed with baby arugula, tomatoes, cucumbers, onions, carrots & Italian dressing ~ 10 pairs well with Thai Salmon!

Harvest (GF)

Shaved parmesan, warm butternut squash, gorgonzola, toasted nuts, cranberries, bacon, baby field greens, maple infused vinaigrette. ~ 13

The Garden (V)

Medley of garden-fresh vegetables over mixed greens served with your choice of dressing on side Small ~ 5 | Large ~ 8

Classic Caesar

Fresh crispy romaine lettuce, parmesan cheese, croutons & Caesar dressing Small ~ 6 | Large ~ 9

Burgers & Sandwiches

Gluten Free Buns Available - 3.

with hand cut chips, pickles & pepperoncini (substitute chips for hand cut fries \$1)

Signature Steak* Sirloin, American Cheese, Sautéed Onions & Mushrooms ~ 13

Philly Cheese Steak Shaved Steak, American Cheese, Onions & Mushrooms ~ 12

Ciro's Burger * 1/2 lb Burger, Crumbled Blue Cheese,

fried onions & Horseradish Mayo ~ 12

Applewood Burger * Applewood Bacon & Cheddar Cheese, ~ 13

Veggie Burger Sliced Mozzarella, Red Peppers, Arugula, Balsamic Glaze ~ 13

Lobster BLT Chilled Lobster, Thick Cut Applewood Smoked Bacon, Arugula, Tomato, &

Cilantro Sour Cream, Served on A Warm Pretzel Bun ~ MP

Fried Fish Sandwich Fried Haddock Topped with Coleslaw & Tartar

Served on A Grilled Bulky Roll ~ 12

Chicken Parmigiana Red Sauce & Melted Cheese, Served on Bulky Roll ~ 13

Buffalo Chicken Wrap Caesar Romain, Buffalo Fried Chicken, Tomatoes &

Crumbled Blue Cheese ~ 12

Gourmet Tacos

Two soft tortilla wraps, served with hand cut fries, pickles & pepperoncini ~ 14
Add queso cheese fries or substitute fries for Risotto 1.

Fried Haddock

Fried haddock, shrimp Pico de Gallo, lettuce & cilantro sour cream

Sautéed Shrimp

Sautéed shrimp, lettuce, tomato, onion & cilantro sour cream

Sliced Sirloin

Topped with gorgonzola cheese, arugula, & red wine demi glaze

Philly Fajita

Philly steak, sautéed onion, peppers, lettuce, tomato & sour cream

Buffalo Chicken

Lettuce, tomato shredded cheese, honey-buffalo drizzle, & cilantro sour cream

Pulled Pork

House made purple cold slaw, & chipotle sour cream

Vegetarian (V)

Roasted Peppers & Onion, Salsa, lettuce, tomato, onion, cold slaw, & cilantro sour cream

Flatbread Pizzas

Gluten Free Crust Available - 3.

Classic Cheese ~ Cheese & Red Sauce ~ 10, additional toppings \$1 ea.

Pepperoni, Sliced Pepperoni Cheese & Red Sauce ~ 12

Lobster Alfredo Sauce, Asparagus, Corn & Tomatoes ~ MP

Margarita Red Sauce, Fresh Basil, Sliced Mozzarella Cheese ~ 12

Caramelized Onion & Arugula Cheese, Pine Nuts, Balsamic Drizzle ~ 12

Federal Hill Meatball, Sausage, Basil, Ricotta Cheese & Red Sauce ~ 13

BBQ Grilled Chicken Mushrooms, Onions, BBQ Sauce Drizzle ~ 13

Fig & Apple Shredded Cheese, Ricotta Cinnamon & Honey Drizzle ~ 13

Pineapple & Bacon Shredded Cheese, Bacon, & Pineapple ~ 12

Roasted Vegan (V), Seasoned roasted veggies & red sauce, NO cheese ~ 12

(Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. Please inform your server of any allergies, prior to ordering)
(Takes Time as dishes are made to order. Some may be modified with agreement by the chef, though Friday & Saturdays may not be possible due to volume with production and prep work processes)

Our Main Entrees

Add Side Garden or Caesar ~ 4 | Gluten Free Pasta Available ~ 3

English Fish & Chips

Fresh Battered haddock, hand cut fries, house made slaw & tartar ~ 13

Parmesan Encrusted Chicken {Red or White}

Breaded chicken topped with either creamy parmesan cheese or red marinara sauce served over fresh penne pasta ~ 15

Madeira Chicken (GF)

Grilled Chicken breast topped with melted cheese in a sweet mushroom Madeira wine sauce, served over mashed potato & asparagus ~ 16

Penne Vodka

*Fresh penne & San Marzano tomatoes tossed in a pink cream vodka sauce with shaved parmesan cheese ~ 13 *Add Grilled Chicken or Sautéed Shrimp - 6**

Honey Buffalo Chicken Risotto

Our signature parmesan risotto topped with honey hot fried chicken, gorgonzola cheese & a honey drizzle ~ 15

Sautéed Shrimp Risotto (GF)

Sautéed Shrimp in a sazon white wine sauce over our signature parmesan risotto ~ 16

Grilled Pork Chops* (GF)

10oz Pork Chop, topped with cranberry sauce, served over parmesan risotto, with a side of vegetables ~ 19

Caramelized Steak Tips* (GF)

Grilled sirloin tips, onions, & mushrooms sautéed in a demi glaze, served over mash potatoes and vegetables ~ 18

Hampton Sirloin* (GF)

*New York Strip, red wine demi-glaze, mushroom & onion sauté, mashed potatoes & vegetables ~ 19 | *Add Buttered Poached Lobster ~ 7**

Cashew Crusted Salmon (GF)

Pan seared Salmon topped with chopped cashews, served with risotto & drizzled with honey ~ 20

Linguini Scampi

*Fresh Linguine sautéed in a garlic butter white wine sauce with diced tomatoes, & scallions ~ 13 *Add Grilled Chicken or Sautéed Shrimp - 6**

Braised Short Rib

Bone in short rib of beef, red wine Demi-glaze, mashed potatoes & vegetable ~ 21

Signature Drinks

Ask for Seasonal Craft Beers, Wine & Seasonal Drink Specials

Margarita's ~ *Our House Made Margarita Mix*

Classico

House Tequila, Lime, Triple Sec & Margarita Mix

Flavor Infusions

Watermelon ~ Pomegranate ~ Mango ~ Strawberry

Coconut

1800 Coconut Tequila, Pineapple & Margarita Mix

Jalapeno

House Infused Tequila, Lime & Margarita Mix

Paloma

1800 Tequila, grapefruit juice, soda water, fresh Lime

Grand Margarita

Jose Cuervo Gold, Cointreau, Lime & Margarita Mix

Mulerita

1800 Tequila, Ginger Beer & Margarita Mix

Titorita

Tito's Vodka, Lime, Margarita Mix & Splash of Soda

Sangria ~ *Small, Large, or Sharable Sizes*

Classic Red

Harvest Red

Simply White

Ciro's Seasonal

Martini Favorite's

Creamy Espresso *Vanilla Vodka, Espresso, Coffee Liquors & Bailey's*

Dark Espresso *Vanilla Vodka, Espresso, & Coffee Liquors*

Salted Caramel *Caramel Vodka, RumChata & Caramel Swirl*

Harvest Cider, *Vodka, Apple Cider & Cinnamon Sugar*

Dirty Titos *Titos Vodka & Olive Juice*

Hot & Dirty, *Titos Vodka, Olive Juice & Pepperoncini Juice*

Lemon Drop *Citron Vodka, Simple Syrup, Lemon Juice*

Cosmopolitan *Citron, Lime Juice, Triple Sec, Splash of Cranberry*

French Kiss *Vodka, Chambord & Pineapple Juice*

Cucumber *Ketel Cucumber Botanical Vodka & St Germain*

Sharable Drink Jars

Oversized Sharable Drinks Served in 64oz Mason Jars

Ciro's Cider ~ *House Blends of Harvest Flavors ~ 35*

The Mule, *Classic or Pineapple, Blueberry, Mango, Raspberry or Coconut ~ 32*

Spiced Sangria, *Red Sangria, Spiced Rum, Soda water & Fresh Fruits ~ 35*

CiroRita, *Our Signature Seasonal Margarita ~ 35*

The Scorpion, *Our house recipe of Rums & Vodka, Rum 151, Juices & Fruit ~ MP*



Catering & Private Events

Rent the Famous Hampton Court

Reserve our Outdoor Courtyard

Prepared Take Out for Home Parties

Fully Licensed for Offsite Liquor & Food Catering

Visit Cirostavern.com for more Information