



BISTRO MENU

BRIE EN CROUTE 14.00

Topped with Apricot and Almonds and Baked Golden, Garnished with Grapes, Berries and Grilled Brioche.

CRAB CAKES 16.00

Three Sautéed Cakes Nested Atop Assorted Greens with Remoulade and Mustard Sauces.

GULF SHRIMP AND MANCHEGO GRITS 17.00

Sauteed Shrimp, Bell Peppers, Andouille Sausage, and Bacon All Atop Manchego Grits.

GULF SHRIMP COCKTAIL 18.00 Six 36.00 Twelve

Jumbo Chilled Shrimp with Cocktail Sauce and Lemon.

BRAISED BEEF SHORT RIB

Served over Sage Polenta with Sauteed Spinach, Seared Red Grapes and Balsamic Glaze.

PETITE STEER TENDERLOIN BORDURE 17.00

Center-Cut Petite Fillet Served with Red Wine Sauce on the Side and Herb Whipped Potato.

RED CIRCLE INN SEAFOOD SAMPLER 23.00 Two 45.00 Four

Gulf Shrimp, Crab Claws and Fresh Oysters with Cocktail, Remoulade and Au Poivre Sauces.

RED WINE BRAISED BEEF TENDERLOIN 16.00

Red Wine Braised Beef Tenderloin, Herb Whipped Potato and Sauteed Brussels Sprouts and Portabella Mushrooms.

SAUTEED VEAL SWEETBREADS PORTOFINO 14.00

Floured and Sautéed with Portabello Mushrooms, Capers and Port Wine with Angel Hair Pasta.

SEAFOOD WELLINGTON FINE HERBES 14.00

Lobster, Shrimp, Crab, Salmon Wrapped in Puff Pastry Atop a Champagne Fresh Herb Sauce, Parmesan Risotto.

SEA SCALLOP RUMAKIS 15.00

Six Panko Breaded and Bacon Wrapped Scallops Served with Cocktail Sauce.

SPICY AHI TUNA POKE 16.00

Spicy Tuna, Lime Soy Avocado, Pickled Ginger, Nori and Sesame Seeds and Crispy Wontons.

STRIPLOIN SLIDERS 24.00 Six 13.00 Three

Grilled Medium Rare to Medium and Topped with Caramelized Onions on Baguettes with Wine Dipping Sauce on the Side and Cottage Fried Potatoes.

SMOKED PAPRIKA PORK GOULASH

Char-Broiled Prime Pork Ribeye over Marjoram Spaetzle Topped with Smoked Paprika Goulash Sauce and Plantain Crisps.

VEGETARIAN EGGPLANT PARMESAN 13.00

Sicilian Breaded and Topped with Marinara, Provolone and Parmesan.

SALADS

BISTRO MAISON 4.00

BISTRO CAESAR 5.00

"CIRCLE WEDGE" 10.00

Iceberg, Tomatoes, Applewood Smoked Bacon and Buttermilk Bleu Cheese Dressing.

ROASTED GOLDEN BEET SALAD 10.00

With Baby Spinach, Pecorino Romano, Spiced Hazelnuts, and Orange Yogurt Dressing.

SOUPS

HAM AND LENTIL SOUP 7.00

Topped with Herb Parmesan Crostini.

THREE ONION SOUP AU GRATIN 7.00

Yellow Onions, White Onions, and Leeks Topped with Melted Cheese

SOUP DU JOUR 4.00

Ask your server for today's soup selection.