



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.

PETITE EMPANADAS 16.00

Hand Made Empanadas Filled with Beef Tenderloin and Picadillo Served with an Avocado Salsa.

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 22.00 Two 44.00 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 Autumn Vegetables.

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 15.00

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.

"TEXAS GLAZED" BABY PORK SHANKS 30.00 Six 15.00 Three

Tender Pork with Chef's Special Sauce and Black Bean Corn Relish.

VEGETARIAN EGGPLANT PARMESAN 13.00

Sicilian Breaded and Topped with Marinara, Provolone and Parmesan.

SALADS

BISTRO MAISON 4.00

Smaller version of our Salad Maison.

BISTRO CAESAR 5.00

"CIRCLE WEDGE" 10.00

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

WATERMELON CUCMBER SALAD 10.00

With Feta Cheese, Cilantro Lemon Dressing and Spiced Hazelnuts.

SOUPS

CHILLED PUREE OF CANTALOUPE SOUP 7.00

Topped with Summer-Berry Basil Yogurt.

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.

