



BISTRO MENU

BRIE EN CROUTE

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

14.00

CRAB CAKES

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

16.00

DUCK CONFIT

Roasted Over Fresh Asparagus and Portobello Mushrooms Topped with Port Wine Reduction.

16.00

GULF SHRIMP AND MANCHEGO GRITS

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

17.00

GULF SHRIMP COCKTAIL

Six or Twelve Jumbo Chilled Shrimp with Cocktail Sauce and Lemon.

18.00 Six

36.00 Twelve

PETITE EMPANADAS

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

16.00

PETITE STEER TENDERLOIN BORDURE

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

17.00

RED CIRCLE INN SEAFOOD SAMPLER

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

22.00 Two

44.00 Four

RED WINE BRAISED BEEF TENDERLOIN

Red Wine Braised Beef Tenderloin, Herb Whipped Potato and Autumn Vegetables.

16.00

SAUTEED VEAL SWEETBREADS PORTOFINO

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

14.00

SEAFOOD WELLINGTON FINE HERBES

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

14.00

SEA SCALLOP RUMAKIS

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

15.00

SPICY AHI TUNA POKE

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

15.00

STRIPLOIN SLIDERS

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

24.00 Six

13.00 Three

“TEXAS GLAZED” BABY PORK SHANKS

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

30.00 Six

15.00 Three

VEGETARIAN EGGPLANT PARMESAN

Sicilian Breaded and Topped with Marinara, Provolone and Parmesan.

13.00

Salads

BISTRO MAISON

Smaller version of our Salad Maison.

4.00

BISTRO CAESAR

5.00

“CIRCLE WEDGE”

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

10.00

FRESH STRAWBERRY ARUGULA SALAD

Strawberries, Jicama, Arugula, Aged Parmesan, Toasted Pine Nuts, Honey Basil White Balsamic Vinaigrette.

9.00

Soups

THREE ONION SOUP AU GRATIN

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

7.00

SOUP DU JOUR

Ask your server for today's soup selection.

4.00

CREAM OF NEW POTATO SOUP

Topped with Manchego cheese, bacon, and Scallions.

6.00

Oysters

ROCKEFELLER OYSTERS

Topped with Spinach, Bacon and Shallots Flavored with Pernod and a Rich
Glacage.

18.00 Six

34.00 Twelve

HALF SHELL

Shucked to Order, Served with Cocktail, Au Poivre.

17.00 Six

32.00 Twelve

CASINO OYSTERS

Baked with Herb Butter Flavored with Red and Green Peppers.

18.00 Six

34.00 Twelve