

ENTRÉES

Fillet Mignon Bordelaise

Center cut Steer tenderloin char grilled to your order and served atop sauce Bordelaise with fresh herb whipped potatoes and French green beans sautéed in shallot butter 38

Sautéed Buttered Mushrooms 6 Sautéed Onions 6

Beef Wellington Perigourdine

Steer tenderloin wrapped in a mushroom duxelle and baked in puff pastry, served atop a brandy cream truffle sauce with fresh herb whipped potatoes and baby carrots 39

Bone-in Ribeye Steak

24 oz Certified Angus center cut bone-in ribeye with a rich cognac sauce, fresh herb whipped potatoes and baby carrots 52

Fresh Whitefish Fillet

Pan roasted with brown butter caper sauce, French green beans sautéed in shallot butter and herb whipped potatoes 28

Alder Planked Fresh Salmon

Seasoned with our house rub, baked on an alder plank, served with lemon beurre blanc, herb roasted red potatoes and French green beans 33

Veal Osso Bucco

Slow roast veal shank served with the natural veal reduction, fresh herb whipped potatoes and baby carrots and fresh asparagus 40

Veal Picatta

Lightly floured and sautéed with a white wine lemon caper sauce, fresh herb whipped potatoes and French green beans 38

Mango Avocado Chicken

Lightly floured and seared double lobe breast of chicken topped with a mango avocado salsa, roasted rosemary potatoes and fresh asparagus 28

Bourbon Ale Prime Pork Ribeye

Char grilled boneless prime rib of pork topped with a bourbon barbecue sauce, served with Nueske's bacon, cornmeal crisps and French green beans 28

Pinn-Oak Ridge Farm Rack of Lamb

«« **Locally Sourced – Delavan, Wisconsin** »»

Char grilled with a mustard cream sauce, roasted rosemary potatoes and fresh asparagus 40

Young Wisconsin Duckling Montmorrency

Partially boned half roasted duckling, served with a tart black cherry sauce, wild rice and French green beans 28

Three Cheese Raviolis

House made pasta pillows filled with parmesan, ricotta and Manchego, topped with red bell pepper sauce, basil pesto, fresh corn, baby arugula and toasted pine nuts 24

Entrées Include: Fresh baked rolls and choice of salade maison or soup du jour

Wisconsin Food Code requires The Red Circle Inn & Bistro to inform our guests that:
"Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness"

6.06.17