

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

Boneless Angus Beef Ribeye

22 oz char grilled ribeye steak topped with black garlic herb butter, rosemary roasted potatoes and fresh grilled asparagus 55

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 sautéed baby carrots 39

Duroc Pork "Tomahawk" Chop

Char grilled Duroc pork topped with spring shallot sherry stone ground mustard sauce, rosemary roasted potatoes and sautéed baby carrots 42

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, rosemary roasted potatoes and French green beans 33

Veal Osso Bucco

Slow roast veal shank served with the natural veal reduction, fresh herb whipped potatoes and French green beans 40

Veal Picatta

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

Breast of Chicken

Skin on airline chicken breast atop sautéed smoked andouille, oyster mushrooms, artichoke hearts, snap peas with champagne sauce and fresh herb whipped potatoes 29

Prime Pork Ribeye

Pan seared boneless prime pork ribeye topped with orange rhubarb chipotle compote, parmesan grits and fresh grilled asparagus 30

Pinn-Oak Ridge Farm Rack of Lamb

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

Char grilled with a roasted red bell pepper parsley chimichurri sauce, rosemary roasted potatoes and sautéed baby carrots 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 served with fresh asparagus, shiitake mushrooms, grilled spring onion, peas, watercress and lemon butter sauce 27

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"

4.04.19