



Red Circle Inn and Bistro Curbside Cuisine and Cook & Sip To Go

We want you to know that we are here for you during these very challenging times. Our restaurant and staff continues to use best practices to stem the spread of Coronavirus and to that end we have elected to provide Curbside Service of prepared as well as prepare at home food to our many loyal and faithful guests. This service will be provided from 4:30 to 7:00pm Monday - Saturday and you can view the menu daily at our Website, Instagram or Facebook. Our regular Restaurant and Bar will not be available until further notice. The process is very simple:

1. Call the restaurant after 3:00pm at 262.367.4883 to place your order.
2. You will pay with a credit or debit card when ordering so please have it ready.
3. Tell us when you would like to pick up your order. Allow 30 minutes for us to prepare.
4. We will bring your order out to you and place it in your car.
5. We can provide Beer, Wine and Cocktail packages in closed containers to complete your order.

We look forward to being of service to you and thanks for your ongoing support of The Inn. We remain,

Most Sincerely,

Martha, Norm, Jeannie, Terry, Chef Mike, Angela and the Entire Staff

Page 1 of 5

Proceed to Page 2 for CURBSIDE CUISINE MENU

CURBSIDE CUISINE TO GO

Wine, Beer and Spirits by the bottle available

✦ SMALL PLATES ✦

Chilled

Jumbo Gulf Shrimp Cocktail
Six 18 Twelve 36

Spicy Ahi Tuna Poke with Crispy Won Tons 16

Hot

Sea Scallops Rumakis 16

Baked Crab Cake Moutarde 17

Three Striploin Sliders 14

Eggplant Parmesan 13

Salads & Soup

Caesar Salad 8

Soup du Jour 5

Circle "Wedge" 10

✦ ENTRÉES ✦

◁ Include Salade Maison or Soup du Jour, Starch and Vegetable ▷

Veal Picatta

Lightly floured and sautéed with a white wine lemon caper sauce 39

8 oz Fillet Mignon Bordelaise

Center cut in house aged Steer tenderloin char grilled to your order
and served atop sauce Bordelaise 38

Sautéed buttered mushrooms 6 Sautéed onions 6

Beef Wellington Perigourdine

In house aged Steer tenderloin wrapped
in a mushroom Duxelle and baked in puff pastry
atop a brandy cream truffle sauce 39

New York Strip Steak Au Poivre

Center cut 16 oz in house aged char grilled to your order
and served with a red wine cracked peppercorn sauce 44

5 oz Fillet Mignon Bordelaise

Center cut in house Steer tenderloin char grilled to your order
and served atop sauce Bordelaise 22

Breast of Chicken

Chicken breast filled with mushrooms, spinach and
Swiss cheese with champagne sauce 29

Young Wisconsin Duckling Montmorrency

Partially boned half roasted duckling, served with a tart black cherry sauce 28

Pecan Breaded St Peterfish

Coated with crushed pecans and breadcrumbs and sautéed golden with house made tartar sauce 22

Fresh Fillet Of Whitefish

Pan roasted with brown butter caper sauce 28

Fresh Fillet of Salmon

Seasoned with our special house rub, baked and served with lemon beurre blanc 33

Prime Pork Ribeye

Char broiled boneless prime pork ribeye
atop a sauerkraut cream sauce 30

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"

Page 2 of 5 Proceed to Page 3 for DESSERTS

Ω DESSERTS Ω

Chocolate Espresso Cake 8.5

Crème Anglaise

Individual Baked Apple Tart 8.5

White Chocolate Bread Pudding 8.5

White chocolate rum sauce and raspberry sauce

Carrot Cake 8.5

White Chocolate Raspberry Cake 8.5

With crème anglaise and melba sauce

Housemade English Toffee 19

One Pound Container

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Page 3 of 5

Proceed to Page 4 and 5 for THE MARKET PLACE MENUS

MARKET PLACE OF THE INN

• ORDER TO GO & COOK & SIP AT HOME •

Center of The Plate

8 oz Fillet Mignon \$19.95

A CENTERCUT IN HOUSE 30 DAY AGED STEER TENDERLOIN

16 oz New York Strip Steak \$19.95 each

A CENTERCUT IN HOUSE 30 DAY AGED STRIPLOIN OF BEEF

20 oz Rib Eye Steak \$19.95 each

A CENTERCUT IN HOUSE 30 DAY AGED BONELESS RIB EYE STEAK

8 oz House Ground "Steak Burger" \$4.95 each

OUR HOUSE BLEND OF TENDERLOIN, STRIPLOIN, PRIMERIB, KOSHER SALT & PEPPER

Fresh 8 oz Fillet of Salmon \$9.99 each

Fresh 10oz Skinless/Boneless Breast of Chicken \$5.99 each

Sides & Sauces For The Plate

Fresh Herb Whipped Potatoes 1 qt/2 lbs \$9.99

Scratch Made Twice Baked Potatoes 2 for \$7.99

Blanched French Green Beans w/ Shallot Butter Serves 4 for \$6.99

Bordelaise Sauce 1 pt \$10.00

Champagne Sauce 1 pt \$10.00

Desserts

See our Daily Curbside Cuisine Menu for Selections

Traveling Wines & Cocktails

Sparklers

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|----------------------------------|------|
| Bouvet Brut, Loire Valley France | \$13 |
| Schramsberg Mirabelle Brut Rose | \$25 |

White Wines

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| Danzante Pinot Grigio, Veneto, Italy | \$10 |
| Boeger Sauvignon Blanc, Sierra Foot Hills, California | \$10 |
| Canoe Ridge Chardonnay, Washington State | \$17 |
| Chamisal Chardonnay, Central Coast, California | \$16 |
| Schmitt Sohne Piesporter Michelsberg, Mosel, Germany | \$ 9 |
| Louis Jadot Rose, France | \$12 |

Red Wines

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|---|------|
| Meiomi Pinot Noir, California | \$15 |
| Canoe Ridge Merlot, Washington State | \$17 |
| Steele "Stymie" Syrah, Lake County, California | \$18 |
| Bonanza Cabernet Sauvignon, California | \$14 |
| Mossback Cabernet Sauvignon, Chalk Hill, California | \$20 |
| Graziano Zinfandel, Mendocino County, California | \$18 |

Limit 2 Bottles of Wine With Every Food Order

Cocktails "Travelers"

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|---|------|
| T & T 1 Liter of Titos Vodka, 6 – 10 oz Diet Tonic & Limes | \$36 |
| KETEL MULE 1 Liter Ketel One, 4 Barritts Ginger Beer & Limes | \$45 |
| KORBEL OL' FASHIONED 1 Liter Korbel, "Mix", 4 Sprite & Garnish | \$27 |
| EARLY TIMES OL' FASHIONED 1 Liter ET, "Mix", 4 Sprite & Garnish | \$27 |