

New Year's Eve 2020

| | <i>Glass</i> | <i>Bottle</i> |
|------------------------------|--------------|---------------|
| Bouvet Brut | 7.50 | 37.50 |
| Sparkling Prosecco | 8.00 | 40.00 |
| Moet & Chandon, Dom Perignon | | 300.00 |
| Comtes De Champagne Brut | | 400.00 |

✦ APPETIZERS ✦

Chilled

Fresh Bluepoint Oysters on the Half Shell
Six 19 Twelve 37

Jumbo Gulf Shrimp Cocktail
Six 18 Twelve 36

Spicy Ahi Tuna Poke 18
Served with wonton crisps

Hot

Sea Scallops Rumakis 17

Baked Crab Cake Moutarde 18

Escargot with Herb Butter and Crostini's 14

Baked Oysters Rockefeller
Six 20 Twelve 39

Soups

Three Onion Soup Gratinee 8

Cream of Leek & Butter Bean 5

Golden Lobster Bisque 10

Salads

Caesar Salad 8

Circle "Wedge" 10

Quinoa Salad 10

With roasted squash, cranberries and candied Pecans

~~ ENTREES ~~

Fresh Sea Scallops

Pan seared atop fresh spinach served with a mango cream sauce, rosemary roasted potatoes and French green beans 38

Fresh Lemon Sole

Filled with Cajun blue crab stuffing served with a creamy red bell pepper sauce with fresh herb whipped potatoes and caramelized Brussels sprouts 34

Breast of Chicken

Sautéed airline breast of chicken on a bed of spinach and cherry tomatoes topped with a stone ground mustard sauce and fresh herb whipped potatoes and French green beans 30

Veal Oskar

Medallions of veal lightly floured, sautéed, topped with crab, asparagus, Béarnaise and rimmed with Bordelaise, served with fresh herb whipped potatoes and French green beans 43

Fillet Mignon Béarnaise

Broiled center cut aged Steer tenderloin of beef with a side of Béarnaise and fresh herb whipped potatoes and French green beans 39

Beef Wellington Perigourdine

Steer tenderloin wrapped in a mushroom duxelle and baked in puff pastry atop a truffle sauce with fresh herb whipped potatoes and buttered carrots 40

Cold Water Lobster Tail and Petite Steer Fillet

Broiled 12 oz lobster tail with drawn butter and 5 oz fillet Bordelaise served with fresh herb whipped potatoes and French green beans 90

Fresh Fillet of Salmon

Grilled and served with blood orange beurre blanc, rosemary roasted potatoes and French green beans 34

Duroc Pork "Tomahawk" Chop

Char grilled Duroc pork served with sautéed oyster mushrooms, caramelized Brussel sprouts and aged cheddar polenta topped with a date shallot jam 43

Young Wisconsin Duckling Montmorrency

Roast half of partially boned duck with black cherry sauce, wild rice and French green beans 30

Three Cheese House Made Ravioli

Pasta pillows topped butternut squash, dried apricots, cranberries, fresh arugula and goat cheese finished with brown butter 28

New York Strip Steak Madagascar

Broiled center cut 16 oz aged strip served with a brandy cream green peppercorn sauce, fresh herb whipped potatoes and French green beans 45

Lamb Chops

Char broiled with Dijon mustard, herb breadcrumbs, Bordelaise sauce, rosemary roasted potatoes and buttered carrots 42

Cold Water Lobster Tail

Broiled 12 oz tail with drawn butter, fresh herb whipped potatoes and French green beans 75

Entrées Include:

Salade Maison or Soup du Jour, Fresh Vegetable, Appropriate Starch and Fresh Baked Rolls

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"