



Red Circle Inn and Bistro Dine In and Curbside Cuisine and Cook & Sip ToGo

We want you to know that we are here for you. On Friday May 15th we re-opened The Inn to Dine In Service. We have resumed our normal business hours and will continue to offer Curbside Cuisine and Market Place Menu indefinitely. Our restaurant and staff continues to use best practices to stem the spread of Coronavirus through social distancing, cleaning and sanitizing and controlled seating. We have opened our upstairs Garden Room Bar and Dining Area to provide additional seating in a very comfortable and inviting environment. Foodservice will be provided from 4:30 to 9:00pm Monday – Saturday with the Bars opening at 4:00pm. You can view these various menus in the pages that follow:

The Daily Menu

The Family Style Dinners offered Monday through Saturday

The Market Place Menu

The “Traveling Wine and Cocktail” Menu

Visit our Website, Instagram or Facebook **DAILY** for info. The process to order TOGO Cuisine is very simple:

1. Call the restaurant after 3:00pm at 262.367.4883 or go ONLINE to place your order.
2. You will pay with a credit or debit card when ordering so please have it ready. Please let us know if you would like to leave a gratuity for the staff and we will add it to your bill. We **DO Not** add a service charge to any of your Curbside TOGO charges.
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. Please be safe and well. We remain,

Most Sincerely,

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

Welcome to The Red Circle Inn & Bistro

• APPETIZERS •

CHILLED

Fresh Bluepoint Oysters on the Half Shell

Six 19 Twelve 37

Red Circle Inn Seafood Sampler

Gulf shrimp, crab claws and fresh oysters, cocktail, remoulade and au poivred sauces Two 25-Four 48

Jumbo Gulf Shrimp Cocktail

Six 19 Twelve 37

Spicy Ahi Tuna Poke

Spicy tuna, lime soy avocado, pickled ginger, nori and sesame seeds and crispy wontons 19

HOT

Sea Scallops Rumakis

Six panko breaded and bacon wrapped, cocktail sauce 18

Brie En Croute

Topped with apricot and almonds, baked golden, garnished with grapes, berries and grilled brioche 16

Sautéed Veal Sweetbreads Portofino

Floured and sautéed with Portobello mushrooms, capers and port wine with angel hair pasta 16

Baked Crab Cake Moutarde

Three cakes nested atop assorted greens with remoulade and mustard sauces 18

Oysters Rockefeller

Topped with spinach, bacon, shallots, pernod and a rich glacage ½ dz 20 - 1 dz 38

SOUPS

Three Onion Soup Au Gratin 8

Soup du Jour 5

Cabbage Soup with Smoked Andouille Sausage 7

SALADS

Caesar Salad 8

"Circle" Wedge 10

Avocado Grapefruit Couscous Salad 10

With hazelnuts, tomatoes, cucumbers, scallions, feta cheese and citrus vinaigrette

• ENTRÉES •

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

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 40

Sautéed buttered mushrooms 7 Sautéed onions 7

Grilled Shrimp and Pork Tenderloin

Pork tenderloin and grilled shrimp served on a bed of fresh peach salsa with rosemary roasted potatoes and fresh grilled asparagus 45

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 buttered baby carrots 41

Fresh Whitefish Fillet

Pan roasted with brown butter caper sauce, fresh herb whipped potatoes and French green beans 30

Fresh Salmon Fillet

Oven baked with a feta herb crust, served with a red bell pepper cream sauce, rosemary roasted potatoes and grilled asparagus 33

Veal Osso Bucco

Slow roast veal shank served with a natural veal reduction, fresh herb whipped potatoes and grilled asparagus 43

Veal Milanese

Medallions of breaded veal lightly sautéed, topped with arugula, cherry tomatoes, capers and shaved parmesan cheese, fresh herb whipped potatoes and French green beans 42

Breast of Chicken

Oven baked airline chicken breast served on a bed of angel hair pasta with creamy chipotle pesto topped with shaved parmesan reggiano and served with grilled asparagus 30

Prime Pork Ribeye

Char broiled boneless prime pork ribeye topped with shallot prune jam, fresh herb whipped potatoes and buttered baby carrots 30

Pinn-Oak Ridge Farm Lamb Chops

<< Locally Sourced – Delavan, Wisconsin >>

Char grilled double cut lamb chops topped with fresh orange mint jam, rosemary roasted potatoes and grilled asparagus 44

Young Wisconsin Duckling Montmorrency

Partially boned half roasted duckling served with a tart black cherry sauce, wild rice and French green beans 30

Three Cheese Raviolis

House made pasta pillows filled with parmesan, ricotta and Manchego cheeses topped with dried apricots, fresh raspberries and toasted almonds with a brown butter sauce 28

• DESSERTS •

Soufflés of Grand Marnier, Chocolate or Lemon 9 –Please order with your entrée

Carrot Cake with Sour Cream/Cream Cheese Frosting 7.5

Red Velvet or Black Forest Cake 7.5

Toffee Bread Pudding with White Chocolate Rum Sauce 8.5

Classic Vanilla Bean Crème Brulée 7.5

Individual Baked Fresh Apple Tart 8.5

Cheese Cake du Jour 7.5

White Chocolate Tart, Macerated Berries, Hazelnut Crust 8.5

Our Housemade 1 lb English Toffee 20

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"



FAMILY STYLE DINNERS

PREPARED FOR 2, 4, 6 OR 8 GUESTS

\$27.5 per guest

Includes: Choice of: Caesar Salad or House Salad Cranberry Vinaigrette for All
Fresh Baked Rolls
Appropriate Starch and Fresh Vegetable

ADD:

Brie en Croute or Fresh Mozzarella Caprese Appetizer to the above

\$32.5 per guest

GRILLED CHICKEN BREAST PESTO

Tender Breast Grilled Chicken Topped with Chipotle Pesto.
Fresh Herb Whipped Potatoes
Sautéed Fresh French Green Beans in Shallot butter

CHORIZO SHRIMP CARBONARA

Six Shrimp Per Person served with Brussel Sprouts, Angel Hair Pasta in a Rich Carbonara Sauce and Grilled Asparagus

BEEF BURGUNDY

Tender Beef Simmered in a Rich Sauce Flavored with Cabernet and Mushrooms.
Fresh Herb Whipped Potatoes
Sautéed Buttered Baby Carrots with Shallots

STUFFED PORK RIBEYE RED BELL PEPPER SAUCE

Boneless Ribeye Stuffed with Italian Sausage and Pepper Jack Cheese,
Served with a Red Bell Pepper Sauce.
Natural Wild Rice
Sautéed French Green Beans with Shallots

Complimentary Choice of Dessert Included with Above Dinners

Red Velvet Cake

or

Black Forest Torte

Sorry, No Substitutions or Variations to the above Family Style Dinners

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"

2.18.21rev



MARKET PLACE OF THE INN

• ORDER TO GO & COOK & SIP AT HOME •

ORDER ON LINE @ www.redcircleinn.com or CALL US @ 262.367.4883

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

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

**Check out our Daily Menu on Line for Cooked Family Style
Dinners TOGO
Includes Complimentary Dessert!**

Please feel free to email your comments and requests re

redcircleinn@



Traveling Wines & Cocktails

Sparklers

Bouvet Brut, Loire Valley France	\$14
Bouvet Brut Rose, Loire Valley France	\$14

White Wines

Cavaliere Pinot Grigio, Italy	\$10
Frenzy Sauvignon Blanc, Marlborough, New Zealand	\$12
St. Francis Sauvignon Blanc, Sonoma County	\$11
Intercept Chardonnay, Monterey County	\$16
The Stag Chardonnay, North Coast	\$16
Schmitt Sohne Piesporter Michelsberg, Mosel, Germany	\$ 9
Steele Cabernet Franc Rose, California	\$12
Domaine des Blais Rose, Provence France	\$16

Red Wines

Wild Hog Pinot Noir, Sonoma County	\$23
Elouan Pinot Noir, Oregon	\$15
Bonanza Cabernet Sauvignon, California	\$14
Intercept Cabernet Sauvignon, Paso Robles	\$16
The Stag Meritage, Paso Robles	\$16
Parducci Zinfandel, Mendocino County	\$14

All Other Wine List Wines are 40% off Wine List Price for bottles below \$100.00.
Sorry, No Discount for Wines Above \$100.00. Visit our Wine List At our Website.

Limit 4 Bottles of Wine With Every Food Order

Cocktails "Travelers"

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
CANADIAN MIST OL' FASHIONED 1 Liter Mist, "Mix", 4 Sprite & Garnish	\$27