

Welcome to The Red Circle Inn & Bistro

• APPETIZERS •

CHILLED

Fresh Bluepoint Oysters on the Half Shell

Six 20 Twelve 39

Jumbo Gulf Shrimp Cocktail

Six 20 Twelve 39

Spicy Ahi Tuna Poke

Spicy tuna, lime soy avocado, pickled nori and sesame seeds and crispy corn chips 20

HOT

Sea Scallops Rumakis

Six panko breaded and bacon wrapped, cocktail sauce 19

Baked Crab Cake Moutarde

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

Brie En Croute

Topped with apricot and almonds, baked golden, garnished with grapes, berries and grilled brioche 18

Oysters Rockefeller

Topped with spinach, bacon, shallots, Pernod and a rich glacage ½ dz 22 - 1 dz 40

Sautéed Veal Sweetbreads Portofino

Floured and sautéed with Portobello mushrooms, capers and port wine with angel hair pasta 18

SOUPS

Three Onion Soup Au Gratin 8

Soup du Jour 6

Cream of Collard Greens, Crispy Prosciutto 8

SALADS

Caesar Salad 8

“Circle” Wedge 10

Mango Black Berry Salad 10

Fresh mango, black berries and field greens with red onion and cilantro tossed in a lime 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 45
Sautéed buttered mushrooms 7 Sautéed onions 7

Grilled Shrimp and Pork Tenderloin

Pork tenderloin and grilled shrimp served with a pistachio chimichurri sauce, rosemary roasted potatoes and caramelized Brussel sprouts 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 46

Fresh Whitefish Fillet

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

Fresh Salmon Fillet

Delicately seasoned and baked with sriracha aioli, served with rosemary roasted potatoes and caramelized Brussel sprouts 33

Veal Osso Bucco

Slow roast veal shank served with a natural veal reduction, fresh herb whipped potatoes and caramelized Brussel sprouts 44

Veal Picatta

Medallions of veal lightly sautéed, topped with a white wine, lemon caper sauce, angel hair pasta and French green beans 42

Breast of Chicken

Oven baked airline chicken breast topped with a winter salad of toasted almonds, cucumbers, tomatoes and feta cheese and natural wild rice 30

Pork Rib Chop

Char broiled frenched rib chop with a pineapple cilantro chutney, fresh herb whipped potatoes and buttered baby carrots 30

Pinn-Oak Ridge Farm Lamb Chops

<< Locally Sourced – Delavan, Wisconsin >>

Two Char grilled double cut lamb chops topped with a Moroccan white wine sauce and crushed chick peas, rosemary roasted potatoes and buttered baby carrots 60

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 with roasted winter vegetables finished with a brown butter, arugula and walnut sauce 28

• DESSERTS •

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

Carrot Cake with Sour Cream/Cream Cheese Frosting 8.5

Bananas Foster Cake or Black Forest Cake 8.5

White Chocolate Bread Pudding with a Sea Salted Caramel Sauce 8.5

Classic Vanilla Bean Crème Brulée 8.5

Individual Baked Fresh Apple Tart 8.5

Cheese Cake du Jour 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”