



BISTRO MENU

Brie En Croute

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

Crab Cakes

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

Petite Steer Tenderloin Bordure

Center-cut petite fillet served with red wine sauce on the side and fresh herb whipped potatoes 23

Shrimp and Angel Hair Chipotle

Sautéed shrimp, oyster mushrooms, leek and angel hair pasta in a chipotle cream sauce 20

Braised Beef Tenderloin Ragout

Beef tenderloin in a red wine reduction with winter vegetables and herb whipped potatoes 20

Basket of House Made Chips

Served with bacon aioli on the side 10

Pork Tenderloin Medallions

Grilled pork with an apricot pearl onion jalapeño jam 18

Seared Fresh Sea Scallops

Served with thyme seasoned bread crumbs and celery root parmesan risotto 22

Sautéed Veal Sweetbreads Portofino

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

Sea Scallops Rumakis

Six panko breaded and bacon wrapped scallops served with cocktail sauce 19

Seafood Wellington Fine Herbes

Lobster, shrimp, crab, salmon wrapped in puff pastry atop a Champagne fresh herb sauce, parmesan risotto 17

Spicy Ahi Tuna Poke

Spicy tuna, lime soy avocado, pickled ginger, nori, sesame seeds and crispy wontons 20

Striploin Sliders

Topped with caramelized onions on baguettes with red wine dipping sauce on the side and cottage fried potatoes 3-16 6-30

Vegetarian Eggplant Parmesan

Sicilian breaded and topped with marinara, provolone and parmesan 17

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”

01.20.22