



CIRQUE

STARTER

SMOKED BEETROOT SALAD \$10

BEETROOT, ORANGE, PICKLED SHALLOT, WALNUT,
GOAT CHEESE, TUSCAN KALE & BALSAMIC GLAZE

CIRQUE CAESAR SALAD \$12

ROMAINE, PROSCIUTTO, CROUTONS, GRANA PADANO,
ANCHOVIES & EGG

ADD GRILLED CHICKEN OR GRILLED SHIMP \$6

APPETIZERS

TORTELLINI \$12

BRAISED OX TAIL, TORTELLINI, CAULIFLOWER
PUREE, WATERCRESS & RED WINE JUS

RAVIOLI \$10

SMOKED EGGPLANT, FETA CHEESE, POMEGRANATE,
MAPLE SPICE WALNUT, RADISH & SPINACH

SHRIMP SKEWERS \$15

MARINATED SHRIMP, CUCUMBER MINT SALSA,
SPICED MANGO PUREE, MICRO GREENS

BRUSCHETTA \$8

BROXBURN FARM TOMATOES, SMOKED
BUFFALO MOZZARELLA, BASIL, FOCACCIA

SHARED APPETIZERS

CHARCUTERIE \$27

CAMEMBERT CHEESE, ASSORTED ITALIAN MEATS,
PICKLED VEGETABLES, SPICED TOMATO CHUTNEY & CROSTINI

ANTIPASTO PLATTER \$16

PICKLED VEGETABLES, MARINATED OLIVES,
GRILLED ARTICHOKE, BRUSCHETTA, PESTO & FOCACCIA

PEI MUSSELS \$16

GREEN CURRY AND COCONUT SAUCE, RED ONION,
GARLIC, CILANTRO, FOCACCIA

PASTA

ELK PAPPARDELLE \$26

BRAISED ELK RAGU, TOMATOES, ONIONS,
BASIL & GRANA PADANO

SEAFOOD LINGUINI \$26

MUSSELS, HALIBUT, SHRIMP, CLAMS, CALAMARI,
CHERRY TOMATOES, PARSLEY, CHIVES & LEMON

WILD MUSHROOM RISOTTO \$24

GRANA PADANO, TRUFFLE OIL, CHIVES AND WATERCRESS

ENTREES

CAPRESE BURGER \$23

HOUSE-MADE TENDERLOIN BEEF PATTY, SMOKED BUFFALO
MOZZARELLA, SPINACH, BROXBURN FARM TOMATOES,
PESTO, SMOKED GARLIC AIOLI

CIRQUE TENDERLOIN BURGER \$24

HOUSE-MADE TENDERLOIN BEEF PATTY,
APPLEWOOD SMOKED CHEDDAR, BACON,
BROXBURN FARM TOMATOES, SMOKED GARLIC AIOLI

STRIPLOIN \$29

8OZ FILLET, GARLIC MASHED POTATO,
GRILLED MEDITERRANEAN VEGETABLES & SALSA VERDE

HALIBUT \$28

BAKED IN BANANA LEAF, POTATO FONDANT, CORN COB,
GRILLED ASPARAGUS, PINEAPPLE CHILI SALSA

CHICKEN SUPREME \$26

WILD MUSHROOM RISOTTO, GRANA PADANO, CHIVES,
TRUFFLE OIL & ARUGULA

EGGPLANT PARMIGIANA \$22

MARINARA, SMOKED BUFFALO MOZZARELLA,
GRANA PADANO, BASIL
