



## C I R Q U E

### SAMPLE MENU\*

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#### STARTERS

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**BREAD SERVICE \$2/PP**

**MARKET SALAD \$18**

Smoked trout with Tuscan kale, shaved fennel, orange, pomegranate seeds, pickled cucumbers & citrus vinaigrette

**CAESER SALAD \$12**

Romaine, grana padano, croutons & crispy prosciutto

Add Chicken or Shrimp \$6

**CHARCUTERIE BOARD \$24**

Baked brie, prosciutto, salami, chorizo, pickled veg, chutney & crostini

**P.E.I MUSSELS \$19**

Cilantro, lime, shallots, garlic & foccacia

**ARANCINI \$13**

Sundried Tomato, smoked gorgonzola , walnut pesto, marinara & fresh basil

**BISON CARPACCIO \$16**

Tuscan bean salad, buffalo mozzarella , maple walnuts & balsamic glaze

## MAINS

All Entrées served with a choice of:

Truffle mash or garlic roasted baby potatoes

And

Grilled Mediterranean vegetables or broccoli  
Rabe

### **8OZ STRIPLOIN \$32**

With Café de Paris Butter

### **CHICKEN \$27**

Stuffed with sun dried tomato & brie

### **BLACKENED CAJUN SALMON \$27**

Served with anchovy vinaigrette

### **EGGPLANT MELANZANE \$24**

Served with buffalo mozzarella & walnut  
pesto

## PASTAS

### **CHICKEN & MUSHROOM PAPPARDELLE \$26**

Served with tarragon cream sauce

### **ELK BOLOGNAISE \$24**

Served on spaghetti with grana padano &  
fresh basil

*Please inquire for kids menu items*

*\*Please note: Menu items may change from  
time to time.*