

C I R Q U E

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STARTERS

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**BREAD SERVICE 4pp**

*Whipped Butter, Garlic Confit, Olive Oil & Balsamic*

**CAESAR SALAD 18**

*Romaine, Bacon, Croutons, Fried Capers, Grana Padano & Soft Boiled Egg*

**ORANGES & BEET SALAD 18**

*Roasted Rainbow Beets, Orange Segments, Mixed Greens, Burnt Orange Vinaigrette & Goat Cheese*

**CAPRESE SALAD 18**

*Local Heirloom Tomatoes, Fior De Latte, Fresh Basil, Herb Oil & Balsamic Reduction*

**BISON CARPACCIO 19**

*Mountain Creek Ranch Bison Tenderloin, Focaccia Crostini, Watercress & Dijon Mascarpone*

**BRUSCHETTA 18**

*Local Heirloom Cherry Tomatoes, Garlic, Fresh Basil & Balsamic Reduction  
Served on Grilled Focaccia*

**GRILLED CONFIT OCTOPUS 19**

*Charred Tomatoes, Roast Potatoes, Fennel Fronds & Salsa Verde*

**MUSSELS 22**

*1LB PEI Mussels in a Green Curry & Coconut Sauce With Shallots, Cilantro, Garlic & Lime  
Served With Focaccia*

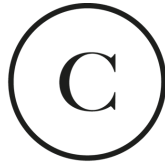
**BAKED BRIE 19**

*Focaccia Crostinis & Haskup Berry Chutney*

**TRUFFLE FRIES 19**

*Crispy Battered Fries, Truffle Oil, Chives & Grana Padano*

Add to any salad: **HALLOUMI** \$4  
or **GRILLED CHICKEN** \$6



# CIRQUE

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## ENTREE

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### **FIRE ROASTED LINGUINE 29**

Fire Roasted Pepper & Tomatoes Marinara With Prawns, Mussels & Grilled Lemon

### **MISO & MUSHROOM PAPADELLE 29**

*Miso, Gourmet Mushroom Mix & Herbs*

### **CRANBERRY BOURBON RIBS HALF RACK 34**

*Baby Back Pork Ribs, Chipotle Mango Grilled Corn & Coleslaw  
Served With Crispy Battered Fries*

### **WHOLE GRILLED ROCK FISH 34**

*Whole Grilled Rock Fish With A Cilantro, Lemongrass, Ginger, Garlic & Chili Vinaigrette  
Served With Fingerling Potatoes, A Green Papaya Salad & Grilled Lemon*

### **SEARED DUCK BREAST 39**

*Parsnip, Sauteed Beets, Pickled Shallots, Radish, Herbed Roasted Fingerling Potatoes & Greens*

### **BEEF TENDERLOIN 44**

*AAA Grass-Fed Alberta Beef, Seasonal Vegetable, Herbed Fingerling Potatoes & Bearnaise Sauce*

### **CIRQUE BURGER 28**

*House-Made Beef Patty, Aged Cheddar, Thick Cut Bacon, Heirloom Tomatoes, Bread & Butter Pickles, Onion Slaw, Arugula & Garlic Aioli  
Served With Crispy Batter Fries*

### **ROASTED CAULIFLOWER STEAK 29**

*Celeriac Puree, Shallot Fondants, Fingerling Potatoes, Fire Roasted Semi-Dried Cherry Tomatoes & Vegetable Jus*

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## DESSERT

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### **MANGO MOUSSE 12**

*Meringue Pistachio Coconut Cookie, Mango Mousse & Mango Coulis*

### **PEAR FRANGIPANE TART 12**

*Almond Crust, Mascarpone, Amarone Cherries*

### **CHOCOLATE LAVA CAKE 12**

*Decadent Dark Chocolate Lava Cake  
Served With Berry Compote & Vanilla Bean Ice Cream*