

# CIRCA 55

## Starters

|                                                                                                                                           |          |
|-------------------------------------------------------------------------------------------------------------------------------------------|----------|
| <b>Soup of the Day</b><br><i>Seasonal, Made Fresh Daily</i>                                                                               | <b>7</b> |
| <b>Chicken Tortilla Soup</b><br><i>Grilled Chicken, Avocado, Scallions, Tortilla Strips &amp; Cheddar Cheese</i>                          | <b>7</b> |
| <b>Tomato Basil Soup</b><br><i>Pureed Tomato infused with Fresh Basil &amp; Heavy Cream</i>                                               | <b>7</b> |
| <b>Beet and Goat Cheese Salad</b><br><i>Red &amp; Golden Beets, Local Goat Cheese, &amp; Mâche topped with a Walnut Vinaigrette</i>       | <b>9</b> |
| <b>Heirloom Tomato Caprese Salad</b><br><i>Finished with Bari California Olive Oil &amp; Balsamic topped with Burrata Cheese</i>          | <b>9</b> |
| <b>Mediterranean Duo</b><br><i>Traditional Hummus, paired with Seasonal Hummus</i>                                                        | <b>8</b> |
| <b>Trio of Fries</b><br><i>Classic, Sweet Potato &amp; Portobello Mushroom Fries with Assorted Dipping Sauces</i>                         | <b>9</b> |
| <b>Crispy Twice Baked Potato Skins</b><br><i>Topped with Cheddar Cheese, Jack Cheese, Applewood Smoked Bacon, Sour Cream &amp; Chives</i> | <b>8</b> |

## Entrée Salads

|                                                                                                                                                                                                     |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Steak Niçoise Salad</b><br><i>Deconstructed with Grilled Herbs De Provence Filet Mignon, Haricot Vert, Fingerling Potatoes, Tomatoes, Kalamata Olives, Eggs, Capers with a House Vinaigrette</i> | <b>21</b> |
| <b>Vegan Power Salad</b><br><i>Teriyaki Tofu, Edamame, Wheat Berry, Quinoa, Barley, Red Pepper, Tomato, and Carrots with Blood Orange Ginger Dressing</i>                                           | <b>17</b> |
| <b>Asian Chicken Salad</b><br><i>Tatsoi, Mizuna, Red Onions, Carrots, Red Peppers, Wontons, Candied Cashews, Green Onions, with a Sesame Ginger Dressing</i>                                        | <b>16</b> |
| <b>Beverly Hilton McCarthy Salad</b><br><i>Iceberg, Watercress, Turkey Bacon, Egg, Grilled Chicken, Tomato, Cheddar Cheese, Roasted Red Beets with choice of dressing on the side</i>               | <b>15</b> |
| <b>Chicken Shawarma Salad</b><br><i>Herb Marinated Chicken, Romaine, Cucumbers, Tomatoes, Kalamata Olives, served with Tahini Sauce</i>                                                             | <b>15</b> |
| <b>Caesar Salad</b><br><i>Hearts of romaine, shaved Parmesan-Reggiano, &amp; Garlic Croutons</i>                                                                                                    | <b>12</b> |
| <b>Add Grilled Chicken</b> 15 <b>Add Grilled Salmon</b> 18 <b>Add Grilled Steak</b> 19                                                                                                              |           |

## Sandwiches-

\*Served with Choice of French Fries, Sweet Potato Fries, Fresh Fruit, Mixed Greens or Salad of the Day

|                                                                                                                                                                         |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Prime Rib French Dip</b><br><i>Thinly sliced on a Red Onion Baguette served with Horseradish Cream &amp; Au Jus</i>                                                  | <b>16</b> |
| <b>Tuna Melt</b><br><i>Served on Toasted Sourdough with Swiss Cheese</i>                                                                                                | <b>14</b> |
| <b>The Beverly Hilton Burger</b><br><i>Choice of 100% Black Angus Beef, Ground Turkey or Portobello<br/>Served on House Baked Onion Roll with your choice of cheese</i> | <b>16</b> |
| <b>Traditional Club</b><br><i>Roasted Turkey, Bacon, Lettuce, Tomato &amp; Mayonnaise</i>                                                                               | <b>15</b> |
| <b>Grilled Vegetable Panini</b><br><i>Portobello, Zucchini, Squash, Roasted Red Pepper, &amp; Provolone Cheese</i>                                                      | <b>14</b> |
| <b>Pesto Chicken Panini</b><br><i>Chicken, Provolone Cheese, Arugula, Tomatoes, House Pesto served on Rosemary Focaccia</i>                                             | <b>16</b> |

## Entrée

|                                                                                                                                                      |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Chicken Pot Pie</b><br><i>Feuilletée Style with Rustic Vegetables &amp; English Peas</i>                                                          | <b>18</b> |
| <b>Open Face Buffalo Chili Pie</b><br><i>Garnished with Sour Cream &amp; Cilantro, served with fresh baked Corn Bread</i>                            | <b>16</b> |
| <b>The Beverly Hilton Meatloaf</b><br><i>Roasted Corn &amp; Tomato Ragout with Mashed Potatoes &amp; Haricot Vert</i>                                | <b>17</b> |
| <b>Beef Stroganoff</b><br><i>With Black Angus Tournedos Tip &amp; Lemon Spätzle</i>                                                                  | <b>21</b> |
| <b>Potato Wrapped Sea Bass</b><br><i>Yukon Potatoes, Seasonal Matchstick Vegetables,<br/>Asparagus Tips &amp; Herb Chardonnay Beurre Blanc Sauce</i> | <b>23</b> |
| <b>Pan Seared Salmon</b><br><i>Served with Potato Latke, Haricot Vert &amp; Soy Ginger Beurre Blanc</i>                                              | <b>22</b> |
| <b>Aubergine Napoleon</b><br><i>Napoleon of Grilled Eggplant, House Made Pesto, Mascarpone &amp; Mozzarella Cheese</i>                               | <b>15</b> |
| <b>Local Harvest Vegetarian Lasagna</b><br><i>Grilled Seasonal Vegetables with Ricotta Cheese &amp; Marinara</i>                                     | <b>16</b> |

**\* An 18% gratuity will be added for a party of 6 or more.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase consumer's risk of foodborne illness**