

CIRCA 55

Appetizers

Chicken Soup Clear Chicken Vegetable Soup with Pork Ravioli	9.
Soup of the Day Seasonal	8.
Caesar Salad Romaine lettuce, Shaved Parmesan & White Anchovies	12.
Spinach Mizuna Salad Asian Pears, Sweet Onions & Tofu Honey Miso Dressing	10.
Circa Cobb Salad Tossed with Romaine, Watercress, Iceberg, Chicken, Egg, Cheddar Cheese, Tomatoes, and Bacon	19.
Crab Cake* Vine Ripened Tomatoes, White Asparagus & Watercress Salad	16.
Jumbo Shrimp with Green Papaya Seaweed Salad & Lime Ginger Mousseline	17.
Sundried Tomato Goat Cheese Ravioli Grilled Endive, Virgin Olive Oil & Lemon Balsamic Vinaigrette	15.
Tuna Carpaccio* Arugula, Pine Nuts, Fennel Salad & Extra Virgin Olive Oil	18.
Assorted Tropical Dim Sum Scallion Chili Dipping Sauce	16.
California Beefsteak Tomato Sweet Onions, Watercress & Virgin Olive Oil	12.
Roasted Crispy Duck Steamed Buns & Hoisin Sauce	14.
Lobster Tempura Crisp Greens & Ponzu Sauce	20.
Aromatic Spiced Smoked Pacific Salmon Fresh Hearts of Palm & Spinach Yogurt Mousse	18.

* We ask that cellular phones and pagers be muted in the dining room. A 15% gratuity will be added for a party of 6 or more. All menu items are cooked to order. Anything served raw or rare, including meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

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Entrées

From Our Grill

Items from the grill prepared with or without Fruit Soy Marinade*

New York Steak 10oz.	39.
Rib Eye Steak 14oz.	38.
Prime Tenderloin 10oz.	39.
Rack of Lamb	37.
Breast of Free Range Chicken	26.
Sea Bass	30.
Filet of Atlantic Salmon	28.
Filet of South Pacific Ono	30.

Above Items served with Seasonal Vegetables and a choice of Daily Starch

Features

Penne Pasta with Smoked Chicken	25.	
Fennel, Sundried Tomato & light Cream of Sherry Ginger Lemon Sauce		
American Wagyu Beef Burger*	22.	
Portobello Mushrooms & French Fries		
Hickory Smoked Pork Ribs	24.	
Grilled Pineapple, Crispy Fries & Citrus Barbecue Sauce		
Stir Fried Chili Spiced Chicken	26.	
Water Chestnuts & Shitake		
Seared Herb Crusted Alaskan Halibut	32.	
Young Mustard Greens & Yuzu Pepper Sauce		
Sautéed Filet of Mahi Mahi	30.	
Crisp Smoked Shrimp, Sweet and Sour Star Anise Sauce, Chinese Broccoli & Young Corn		
Red Thai Curry		
Served Mild or Spicy with your choice of one of the following:		
Chicken 24.	Prawn 28.	Vegetarian 20.
Stir Fried Prime Tenderloin with Asian Broccoli	28.	
Lemongrass & Basil		
American Chop Steak	23.	
Mashed Potatoes & Wild Mushroom Herb Sauce		