

CIRCA 55

restaurant

APPETIZERS

Organic Chicken & Vegetable Soup Clear Chicken Broth & Local Organic Vegetables.	8.
Soup of the Day Local, Fresh & Seasonal Ingredients	8.
Caesar Salad Romaine lettuce, Shaved Parmesan, Grilled Garlic Toast & White Anchovies	14.
Warm Spinach Salad Baby Spinach, Pancetta, Mushrooms Comfit, Red Wine Shallot Vinaigrette	16.
~Grilled Caprese Salad McGrath Farm's Vine Ripened Tomatoes, Grilled on the Vine, Gioia Family Mozzarella, Santa Barbara Extra Virgin Olive Oil & Fresh Basil	13.
Circa Cobb Salad Tossed with Romaine, Watercress, Iceberg, Chicken, Egg, Blue Cheese, Tomatoes & Bacon	19.
Crab Cake Vine Ripened Tomatoes, White Asparagus & Watercress Salad	18.
Lemon Grass Jumbo Shrimp Ginger, Lemon Grass Marinated Jumbo Shrimp, Babe Farms Hand Picked Greens, Crispy Noodles & Ginger Sesame Vinaigrette	18.
Sundried Tomato Goat Cheese Ravioli Grilled Endive, Virgin Olive Oil & Lemon Balsamic Vinaigrette	16.
Tuna Carpaccio* Arugula, Pine Nuts, Fennel Salad & Extra Virgin Olive Oil	19.
Californian Kalbi Beef Taco Ginger Soy Marinated Grilled Kalbi Beef, Chili Oil, Papaya & Red Onion Salsa,	16.
Petuluma Duck Salad Roasted Duck, Fresh Pear, Oxnard Mushrooms, Candied Walnuts, Crisp Vegetables, Orange County Grapefruit & Soy Hosin Dressing	16.
Lobster Tempura Crisp Local Greens & Ponzu Sauce	20.

* We ask that cellular phones and pagers be muted in the dining room. A 16.5% gratuity will be added for a party of 6 or more. These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

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ENTRÉES

Smoked Chicken Linguini Fennel, Sundried Tomato & light Cream of Sherry Ginger Lemon Sauce	25.
~Santa Barbara Rock Cod Citrus Marinated Rock Cod, Malibu Pinot Noir Glaze & Babe Farms Handpicked Spring Vegetables	30.
Pacific Snapper Crisp Tai Snapper, Babe Farms Mustard Greens, Sweet & Savory Central Coast Riesling Sauce	32.
Chowder 55 Fresh Seafood, Fresno Fennel, California Chardonnay Tarragon Broth & House Baked Crostini.	38.
Wave Riders & Range Rovers Grilled Filet of Beef, Maine Lobster, Scallop, Fingerling Potatoes, Spring Vegetables & Citrus, Spicy Pepper Demi Glace	42.
Stir Fried Prime Tenderloin with Asian Broccoli Lemongrass & Basil	28.
Veal Chop Thick Cut Veal Chop, Aromatic Spring Squash Ragout, Potato Puree & Madeira Tomato Sauce	42.

Simply Grilled

New York Steak 10oz.	39.
Prime Tenderloin 10oz.	41.
Rack of Lamb	37.
Breast of Free Range Chicken	26.
Sea Bass	32.
Filet of Pacific Salmon	28.

The Above Items From the Grill Prepared with or without Fruit Soy Marinade & Served with Locally Grown Seasonal Vegetables