



NO GLUTEN? NO PROBLEM.

*The following items are suggested for guests with gluten sensitivities.
We understand that sensitivity to gluten can vary, and it's important to note CIRCA is not a gluten free environment.
Please inform your server of any allergies so we can make thoughtful recommendations and take necessary precautions in the preparation of your food.*

SMALL PLATES

TUNA POKE LETTUCE WRAPS*^(M) 18.5

sesame ginger marinade, wasabi avocado cream, pickled ginger aioli, tobiko
artisan romaine, sweet soy glaze, roasted nori + sesame seeds

BRUSSELS + BLUE ^(M) 13

sautéed brussels sprouts, applewood smoked bacon, balsamic glaze, blue cheese

GRILLED CHICKEN WINGS ^(M) 18.5

spicy apricot chili glaze, carrots, celery, blue cheese dressing

HUMMUS ^(M) 16

choice of spiced Wagyu beef with pickled jalapeños and pine nuts
OR za'atar spiced cauliflower with garlic toum and pine nuts
served with sliced cucumbers and carrots

SALADS

CAESAR*^(M) 11.5

chopped romaine, freshly grated Parmigiano-Reggiano,
caesar dressing | **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

PARMESAN KALE ^(M) 11.5

kale, toasted sunflower seeds, carrots, marinated tomatoes,
parmesan vinaigrette | **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

VEG + QUINOA BOWL ^(M) 17.5

kale, house pickled beets, avocado, marinated tomatoes, hummus, quinoa,
balsamic onions, sunflower seeds, goat cheese, champagne vinaigrette,
grilled lemon | **chicken +11, grilled shrimp +11, salmon* +16, steak* +16**

BLACKENED CHICKEN MANGO 19.5

mixed greens, red grapes, mangoes, marinated tomatoes, dried cranberries,
cashews, pickled ginger vinaigrette

THAI SHRIMP ^(M) 19.5

sautéed shrimp, mixed greens, napa cabbage, carrots, cucumber,
red onion, marinated tomatoes, micro cilantro, peanuts,
Thai peanut vinaigrette

SALMON SALAD* 26.5

mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions,
goat cheese, champagne vinaigrette

STEAK SALAD* 28.5

7 oz grilled sirloin, mixed greens, marinated tomatoes, cucumbers,
avocado, grilled corn, balsamic onions, blue cheese,
balsamic vinaigrette

SESAME CRUSTED TUNA*^(M) 28.5

mixed greens, romaine, edamame, red onion, shredded carrots, cucumbers,
avocado, grape tomatoes, jicama, herbs, creamy ginger dressing

ENTRÉES

BLACKENED ATLANTIC SALMON* 28.5

wilted kale, mashed cauliflower, whole grain mustard sauce

SCALLOPS 34

garlic + herb vegetable risotto, pickled onions,
charred lemon emulsion

CHIMICHURRI STEAK*^(M) 32.5

7 oz grilled sirloin, chimichurri sauce
choice of garlic mashed potatoes or side salad

SESAME SEARED TUNA*^(M) 32

nori aioli, pickled ginger salsa, vegetable stir fry

*Menu items with a ^(M) are not as they appear on our other menus. Slight modifications have been made to these dishes in order to accommodate a gluten sensitive diet.
These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS