



CIRCA AT NAVY YARD FRIDAY DATE NIGHT \$55 PER PERSON

FIRST COURSE CHOICE OF:

TUNA POKE NACHOS*

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

CAESAR SALAD*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

SECOND COURSE CHOICE OF:

CHICKEN PAILLARD

angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter

BLACKENED ATLANTIC SALMON*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

STEAK FRITES*

7 oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb French fries

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

SEASONAL PASTA

vegetarian, vegetables rotate seasonally

THIRD COURSE CHOICE OF:

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

NUTELLA TRIFLE

Nutella hazelnut mousse, chocolate cake, whipped cream, candied walnuts

IN RESPONSE TO RECENT WAGE INCREASES FROM 1-82, A 4.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

* 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.