



Dinner Menu

Appetizers

Crisp Semolina Crusted Calamari

tomato fondue and basil aioli...8.25

Vegetable and Glass Noodle Springroll

daikon and carrot slaw, honey ginger and mustard dipping sauce...7.50

Wood Grilled Spinach Focaccia with Seared Skirt Steak

fresh mozzarella, plum tomatoes, calamata olives and pomodoro dipping sauce...9.50

Wood Fire Roasted Shrimp

pesto risotto, warm Mediterranean vegetable salad...11.75

Citrus and Ginger Cured Salmon

baby greens, blood orange, red onion and caper slaw with toasted brioche and lemon crème...9.50

Tijuana Chicken Cigars

crisp cigars of Southwestern style chicken with house salsa and scallion dip...8.00

Avocado Laced Crabcake

smoked tomato coulis, sweet corn salsa and cumin crème fraîche, tomato chutney...12.75

Steamed Prince Edward Island Mussels

ginger, tomatoes and fennel in a Thai red curry broth...8.50

Soups

Summer Vegetable Bisque

with herbs and tomato crème fraîche...6.50

circa Soup

fresh seasonal selection prepared daily...p/a

Salads

Tomato and Mozzarella Salad

marinated beefsteak tomato layered with basil leaf and fresh mozzarella,
baby field greens with aged balsamic vinegar and pesto oil...8.50

Field Greens

baby lettuces, cucumber confetti, sherry vinaigrette, and caraway Parmesan crisp...6.50

circa Caesar Salad

creamy roast garlic dressing, toasted sundried tomato croutons, shaved Reggiano...6.75

Shaved Fennel and Greenbean Salad

Handwritten note:
Crisp Semolina Crusted Calamari
Team USA 2000

