WEEKLY CLASSICS

Monday: Côtes d'Agneau Champvallon
Tuesday: Osso Buco
Wednesday: Brandade de Morue
Thursday: Pot au Feu or Bollito Misto
Friday: Bouillabaisse
Saturday: Pieds de Porc Farcie aux Truffes Noires
Sunday: Tripe à L'Armagnac

Please Inquire About Our Private Party Rooms

Traditions
Qualité
Appetizers

“Frutte de Mer”, Shellfish and Oysters  
market price

Terrine of Head Cheese with Pickled Vegetables and Horseradish Sauce $12

Terrine of Duck with Foie Gras and Baby Lettuce $18

“Cassoulette” of Vegetables with Chopped Black Truffles $20

Salad of Jumbo Lump Crab Meat $27

Warm Salmon Medallion with Segment of Blood Orange and Bitter Greens $18

Foie Gras Saute $29

Black Tie Sea Scallops “Le Cirque” with Truffles encaised in Golden Puff Pastry $28

Duck Prosciutto and Foie Gras with Chicory, Arugula, and Parmesan Shavings $24

Lobster Salad “Le Cirque” $27

Artichoke or Asparagus  
priced seasonally

Mesclun Salad $16

Lasagna with Braised Chicken, Swiss Chard, and Rosemary $21

Risotto with Lobster, Coral, and Rosemary $24

Ravioli stuffed with Wild Greens and served with Minced Tomatoes $17

Consommé with Foie Gras Ravioli $24

Fish Soup $16

Caviar

Prosciutto $19

Beluga  
2 oz $45

Smoked Fish Plate $19

Osetra  
2 oz $50

Smoked Salmon $21

Sevruga  
2 oz $45

Le Cirque Prix Fixe  
$40

The chef suggests a three course lunch from the specialties of the season

Main Course

Cod accented with Szechuan Pepper, garnished with a Casserole of  
Swiss Chard and Beans $28

Red Snapper, roasted in a Broth of Shellfish, Champagne, and Parsley $29

Salmon, broiled with glazed Cipollini Onions, Lentils, and Sherry Vinegar Sauce $26

Striped Bass Filet, steamed in Cabbage Leaves with a Julienne of Vegetables,  
and Black Truffle sauce $32

“Poulette” of Black Sea Bass in Crispy Potatoes with Braised Leeks  
and Barolo Sauce $31

Monkfish served with Capers and Lemon, Roasted Potatoes, and Bacon $26

Chicken Pricassée with Ginger, Scallions, Sweet Peppers, Onions, and Mushrooms $27

Duck Magret served with Confit Leg and Seasonal Fruits $31

Lamb Navarin with Orange Zest and Rosemary $26

Veal Chop, sautéed “au jus,” with Wild Mushrooms $34

Veal Kidney and Sweetbread with Shallot Confit and Caramelize Endive $32

Black Angus Steak with Marrow and Parsley Gratin of Vegetables $33

From our Rotisserie and Grill

Black Angus Steak $33  
Tuna Steak $32

Chicken Diable $28  
Dover Sole $35

Poulette du Jour $28  
Filet of Red Snapper $32

Spit-Roasted Squab $28  
Flounder “Le Cirque” $29

Market Fresh Vegetables, Potatoes, and Salads $8

Pommes Souffles $8