



CIRCE

RESTAURANT & BAR

CHEF DAN MOWATT

RAW PLATES

JUMBO SHRIMP COCKTAIL	\$3.50 each
RI OYSTERS WITH GIN MIGNONETTE	\$3 each
TUNA TARTAR HOUSE TORTILLA CHIPS, GINGER SOY	\$10

SALADS

CAESAR SALAD	\$10
GRILLED ROMAINE HEART WITH BRIE & CRANBERRY, CHAMPAGNE VINAIGRETTE	\$12
FARM FRESH SALAD CUCUMBERS, RADISHES, TOMATOES, MIXED GREENS, CHAMPAGNE VIN	\$9
LMC SALAD ARUGULA, BEETS, ARTICHOKE, AVOCADO, PECORINO CHEESE, EXTRA VIRGIN OLIVE OIL, SALT & PEPPER AND A DASH OF HORSERADISH	\$15
ADD PROTEIN:	
GRILLED CHICKEN	\$7
SALMON	\$9
BLACKENED SALMON	\$10

STARTERS

DEVILED EGGS WITH BEET SLAW, CRISPY BACON	\$7
FRIED ZUCCHINI WITH A SIDE HOUSE MADE MARINARA	\$8
BURRATA WITH PEPPERONATA, BASIL TWO WAYS	\$9
THREE MEATBALLS SERVED WITH HOUSE MADE MARINARA	\$9
PROSCIUTTO BOARD DRIED FIGS, BABY ARUGULA,	\$18
PROSCIUTTO, BALSAMIC PEARLS, OLIVE OIL, SALT & PEPPER	
GRILLED OYSTERS OYSTER OF THE DAY	\$10
BRAISED SHORT RIB ARANCINI WITH DEMI GLAZE	\$10
CALAMARI CHERRY PEPPERS, LEMON CHILI AIOLI, CRISPY BASIL	\$14
2 BLACKENED SWORDFISH TACOS CORN SALSA, CHERRY PEPPER AIOLI, FRIES	\$14
CAPRESE SALAD HEIRLOOM TOMATOES, MOZZARELLA, OLIVE OIL, SALT & PEPPER	\$14
3 LAMB LOLLIPOPS WITH ROSEMARY AIOLI	\$16.50
BURRATA PIZZA WITH PROSCIUTTO, ARUGULA, BALSAMIC GLAZE & OLIVE OIL	\$17

ENTREES

CATCHE DE PEPPE BUCATINI CACIA E PEPE, BRUSSELL SPROUTS, BURRATA	\$16
MEATLOAF WITH MASHED POTATOES, ASPARAGUS	\$24
EGGPLANT PARMESAN WITH FETTUCCHINE, HOUSE MADE MARINARA	\$17
CHICKEN PARMESAN WITH FETTUCCHINE, HOUSE MADE MARINARA	\$19
VEAL PARMESAN WITH FETTUCCHINE, HOUSE MADE MARINARA	\$21
CAVATELLI BOLOGNESE	\$22
PINK VODKA RIGATONI (ADD CHICKEN \$7)	\$16
SALMON WITH CORN SALSA & BASIL PESTO	\$22
*5 OZ. FILET CHERRY PEPPERS, ROASTED VEGETABLES, MASHED POTATOES & GARLIC BUTTER	\$25
*8 OZ. FILET (A LA CARTE)	\$32
*18 OZ. RIBEYE (A LA CARTE) BONE-IN CERTIFIED ANGUS BEEF	\$35
*CIRCE BURGER WITH CHEDDAR, BACON, ARUGULA, FRIED EGG, SECRET SAUCE, FRIES	\$18
PORCINI MUSHROOM RAVIOLI SPINACH, TRUFFLE BUTTER, PECORINO, TRUFFLE PEELS	\$25
ORECCHIETTE WITH SAUSAGE & BROCCOLI RABE	\$22
BLACKENED SWORDFISH WITH BELUGA LENTILS, BRUSSELL SPROUTS & HERB BUTTER	\$26
RAVIOLI CON ARAGOSTA LOBSTER RAVIOLI WITH PINK VODKA CRAB MEAT SAUCE	\$23
GEORGE'S BANK SCALLOPS	\$24
SQUASH PUREE, BELUGA LENTILS, BABY CARROTS, PANCETTA JAM	
BRAISED SHORT RIB MUSHROOM TRUFFLE RISOTTO, GRILLED ASPARAGUS, CRISPY PARSNIPS	\$25
CIDER GLAZED PORK LOIN ROOT VEGETABLE HASH, CIDER DEMI GLACE	\$23
STATLER CHICKEN BREAST	\$24
CAULIFLOWER PUREE, SAUTÉED GREEN BEANS, ROASTED POTATOES	

SIDES

**BRUSSEL SPROUTS
ROASTED VEGETABLES**

**SMASHED POTATOES
GRILLED ASPARAGUS**

**SAUTEED SPINACH
TRUFFLE FRIES**

ALL SIDES - \$6

CALL 401.398.0431 OR 401.398.0432 TO ORDER • 15% OFF TAKE OUT • SUNDAYS ONLY

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. | Gluten free item