



CIRCE

RESTAURANT WEEK MENU
AUGUST 16 – SEPTEMBER 13, 2020
3 COURSE MEAL \$34.95

FIRST COURSE

GRILLED RHODE ISLAND OYSTERS. Garlic butter. Parmesan. Bacon

POINT JUDITH CALAMARI. Cherry Peppers. Lemon Chili Aioli. Crispy Basil

LAMB LOLLIPOPS. Rosemary Aioli

CAESAR SALAD. Croutons. Aged Parmesan

FARM FRESH SALAD. Mixed Greens. Cucumbers. Radishes. Grape Tomatoes. Champagne Vin

BURRATA PEPPERONATA. Basil Pesto. Crispy Basil

DEVILED EGGS. BEET SLAW. BACON

CRAB CAKES. Pickled Red Onions. Cherry Pepper Aioli

SECOND COURSE

SCOTTISH SALMON. Corn Salsa. Basil Pesto

LOBSTER RAVIOLI. Vodka Sauce. Crab Meat. Seared Scallops

RIGATONI A LA VODKA. Pancetta. Aged Parmesan (add chicken)

CHICKEN. VEAL. EGGPLANT PARM. Hand cut fettucine. Marinara

5 OZ GRILLED FILET MIGNON A LA. Lobster. Roasted Potatoes and Vegetables. Garlic Butter. Cherry Peppers

VEGAN RATATOUILLE RAVIOLI. Sauteed Spinach. Marinara

BRAISED SHORT RIB. Truffle Risotto. Grilled Asparagus. Parsnip Chips

SEARED SCALLOPS. Butternut Squash Puree. Pancetta Jam. Sliced Apple

THIRD COURSE

CHOCOLATE TRIO. Chocolate Covered Strawberry. Brownie. Raspberry Sorbet. Panna Cotta

LEMON BERRY MASCARPONE CAKE

TIRAMISU