

Circles

LUNCH & DINNER MENU



v21.0

WHITE WINES

G = GLASS B = BOTTLE

CHARDONNAY

Kendall-Jackson, California G 9.5 B 36

Meiomi, California G 10 B 38

Duckhorn, Napa Valley G 11 B 42

SAUVIGNON BLANC

Joel Gott, California G 9 B 34

Kim Crawford, Marlborough G 11 B 42

PINOT GRIGIO

Bottega Vinaia, Italy G 9 B 34

Santa Margherita, Italy G 11 B 42

INTERESTING WHITES & ROSÉ'S

Relax (Riesling) Germany G 8 B 30

Nine Vines (Moscato) Australia G 9 B 34

Cloud Chaser (Rosé) France G 9.5 B 36

CHAMPAGNE & SPARKLING

Circles House Prosecco, Italy G 9 B 34

Mumm Brut, Napa SPLIT 12

SANGRIA

RED Cabernet Sauvignon, Bacardi Silver Rum, Blackberry Brandy, freshly squeezed fruits, fresh orange juice, splash of bubbles G 10.7

WHITE California Chardonnay, Apricot Brandy, Peach Schnapps, freshly squeezed fruits, fresh orange juice, splash of bubbles G 10.7

RED WINES

CABERNET SAUVIGNON

J. Lohr, Paso Robles G 9 B 34

Josh Cellars, California G 9 B 34

Charles Krug, Napa Valley G 12 B 46

PINOT NOIR

Erath Resplendent, Oregon G 9.5 B 36

Rodney Strong, Russian River G 9 B 34

La Crema, Sonoma Coast G 11 B 42

INTERESTING REDS

Kendall-Jackson Summation (Blend) CA G 8 B 30

Pasqual Toso (Malbec), Argentina G 9 B 34

RESERVE WINES

Nickel & Nickel (Chardonnay, Carneros) B 52

Austin Hope (Cabernet Sauvignon, Paso Robles) B 52

Conn Creek Anthology (Cabernet Sauvignon, Napa) B 59

Rodney Strong Rockaway (Cab Sauv, Sonoma) B 65

Caymus (Cabernet Sauvignon, Napa) B 90

Four Graces (Pinot Noir, Dundee Hills, Oregon) B 48

The Prisoner (Red Blend, Napa) B 58

Bv "Tapestry" (Red Blend, Napa) B 63

Veuve Clicquot (Brut Champagne, France) B 85

Dom Perignon (Brut Champagne, France) B 225

SIGNATURE COCKTAILS

LONG & FAT ICE TEA Grey Goose Vodka, Baccardi Light Rum, Bombay Sapphire Gin, Cazadores Reposado Tequila, Cointreau Liqueur, organic sour mix, cranberry juice 13

BEVERLY'S HUGE NUTZ Skinny double shot of Coconut Rum, muddled with fresh mint from Circles garden, fresh lime juice 11

BAL HARBOR SUNSET Grey Goose L'Orange Vodka, fresh pineapple & orange juice, grenadine 11.5

FRISKY CUCUMBER Nolet's Botanical Gin, muddled fresh cucumber, fresh lime, simple syrup, splash of soda 12

MAMA'S PAIN KILLER Malibu Coconut Rum, pineapple juice, orange juice, cream of coconut, grenadine, dark rum floater 13

TAMPA BAY RUM RUNNER Bacardi Light & Dark Rum, Blackberry Brandy, Banana Liqueur, fresh orange & pineapple juice 12

CADILLAC MOJITO Bacardi Silver Rum, freshly muddled mint, cane sugar, splash of bubbles 11.5

ELECTRIC RASPBERRY LEMONADE Bacardi Limon, French Framboise, sweet & sour mix, fresh pineapple juice, splash of bubbles 11

TIPSY MERMAID Bacardi Spiced Rum, Licor 43, Blue Curaçao, sparkling lemon and lime 11

CIRCLES PERFECT MARGARITA Cazadores Reposado Tequila, Cointreau Liqueur, organic sour mix, Grand Marnier 13

BIKINI DROPPER MARTINI Peach vodka, peach schnapps, Chambord, pineapple juice 11

CIRCLES SIGNATURE MARTINI Chilled Grey Goose Vodka, Noilly Prat Extra Dry French Vermouth, olives & cocktail onions 12

CITRUS-BERRY SPARKLER Fresh citrus, grapes, cherries & blackberries, organic Prosecco, splash of French Raspberry Liqueur de Framboise 12

LA GRANDE FIZZ Grey Goose La Poire Pear Vodka, St. Germain Elderflower Liqueur, cranberry juice, soda water 11.5

BEAT THE HEAT! DOUBLE SHOT! 24oz FROZEN DRINKS

THE SLIPPERY BERRY Bacardi Superior Banana Infused Rum, blended with ice and fresh strawberry purée 13

NATALIE'S BIG SPICED BANANA Bacardi Spiced Rum, blended with ice and fresh banana purée 13

LIME IN MY DAMN COCONUT Bacardi Superior Silver Rum, KêKê lime liqueur, blended with ice, fresh coconut & pineapple purée 13

TASTY BLUE SWIRLY Bacardi Superior Silver Rum, Blue Curacao Orange Liqueur, blended with ice, fresh coconut & pineapple purée 13

ICE CREAM SUNDAE Bacardi Superior Silver Rum, Kahlúa Coffee Liqueur, Baileys Irish Cream, blended with ice and vanilla ice cream 13

MOM'S BREAKFAST Deep Eddy Peach Infused Vodka, blended with ice and fresh mango purée 13

PINA COLADA Bacardi Superior Silver Rum, fresh coconut, pineapple purée, blended w/ice 13

STRAWBERRY DAIQUIRI Bacardi Superior Silver Rum, fresh strawberry purée, blended w/ice 13

FULL ALCOHOL MENU IS AVAILABLE - ASK FOR YOUR FAVORITE IF IT'S NOT ON HERE

- All Bottles & Aluminum Cans - **BEER MENU** - All Bottles & Aluminum Cans -

DOMESTIC		SELTZER/CIDER		CRAFT	
Blue Moon	5.2	Guinness	6.5	Coppertail Free Dive	5.9
Budweiser	4	Heineken	5.9	Delirium Tremens 9%	9.9
Bud Light	4	Modelo Especial	4.9	Dogfish Head 60min IPA	7.9
Coors Light	4	Stella Artois	4.7	Fat Tire	4.6
Mich Ultra	4.7	Beck's N/A	3.8	Kentucky Bourbon Ale 8%	7.4
Miller Lite	4	Corona	4.9	TBBC Old Elephant Foot	6.5
Yuengling	4	Corona Light	4.7	TBBC Reef Donkey	6.5

START HERE

APPETIZERS

GF = GLUTEN FREE
† = SPICY

BAJA FISH TACOS † 3 tortillas, crispy Cod, shredded cabbage, pico de gallo, Baja crema 14.2

BADASS FISH SPREAD Nachman's Smokehouse (local - Reddington Shores, FL) famous Florida fish spread, warm grilled pita, pepper relish drizzle 13.8

CHICKEN WINGS GF 1lb Crispy unbreaded chicken wings (Buffalo, Plain, or Cajun) celery sticks, served with the appropriate dipping sauces 13

SESAME SEARED TUNA Ahi Tuna, sesame seeds, seaweed, ginger, wasabi-ponzu sauce 15.2

PEEL-N-EAT GULF SHRIMP GF Jumbo shrimp, boiled in Old Bay spices (hot/cold) 15.5 (1/2 lb.) 25 (1 lb.)

GROUPEL BITES Fresh Grouper pieces, fried, house blend flour, cocktail & tartar sauce 14.2

CRAB CAKES Backfin & claw crab meat, panko bread crumbs, Cajun horseradish sauce 14.5

CALAMARI Fresh squid, house blend flour, flash fried, Circles tomato-basil marinara sauce 13.9

SPIN-ARTICHOKE DIP GF Spinach, artichokes, onions, garlic, cream, 4-cheeses, house chips 11

CHIPS & SALSA GF Diced vine ripe tomatoes, onions, peppers, garlic, cilantro, fresh squeezed lime juice, house tortilla chips 7.9

CRACK IS WHACK SHRIMP † GF A wildly improved knock-off; locally sourced wild caught Florida Gulf Shrimp, crunchy cornstarch battered by hand on-site, housemade creamy spicy sauce, scallions. DAMN! 16.5

ALASKAN SNOW CRAB CLUSTERS GF Steamed snow crab clusters, lemon, cocktail sauce, drawn butter 16 (1 cluster 8-10 oz) 26 (2 clusters 16-20 oz)

HANDCRAFTED SOUP

CRAB & CORN CHOWDER Crab, smoked bacon, corn, scallions, cream Cup 7

FRENCH ONION SOUP Caramelized onions, Sherry, beef broth, crouton, melted Swiss & Provolone cheese Crock 8.4

FRESH CUT SALADS

HOUSE-MADE DRESSINGS:
BALSAMIC, GREEK, RANCH, BLEU CHEESE,
HONEY MUSTARD, CAESAR, OIL/VINEGAR

CIRCLES SALAD GF Iceberg, romaine, sweet grape tomatoes, green peppers, cucumbers, carrots, almonds, cheddar & Parmesan 6.5

CAESAR Romaine lettuce, croutons, Asiago cheese, house-made Caesar dressing 6.5 (GF w/o croutons)

MEDITERRANEAN SALAD Romaine & baby lettuces, tomatoes, cucumbers, chick peas, onions, olives, sunflower seeds, feta cheese, pita chips, Greek dressing 11.9

SPINACH, FRUIT & DEEZ NUTZ SALAD Fresh spinach, green apples, blackberries, grapes, dried cranberries, carrots, red onions, toasted walnuts, feta cheese, apple balsamic vinaigrette 12.9

SALAD ADDITIONS...CHICKEN 6

SHRIMP 7 **CHICKEN & SHRIMP** 8 **SALMON** 9

ENTREES & PASTAS

SIMPLY GRILLED GF Choice of protein, choice of preparation, and choice of any two sides

CAJUN † **LEMON PEPPER** • **BUTTER, SALT & PEPPER**

- **TWIN BEEF FILETS** (Local) 23.9
- ★ **CHICKEN BREASTS** (Local) 16.9
- **SALMON** (Scotland) 18.9
- ★ **GROUPEL** (FL - Gulf) 20.8
- **MAHI MAHI** (FL - Keys) 19.9
- ★ **COLOSSAL SHRIMP** (FL - Gulf) 19.9
- **16oz BONELESS RIBEYE** (1881 Angus) 34

★ **AVAILABLE FRIED TOO**

PENNE ALFREDO Penne pasta, garlic cream sauce, Asiago and Parmesan cheese, fresh broccoli florets (additions available below) 15.5

ALFREDO ADDITIONS...CHICKEN 6

SHRIMP 7 **CHICKEN & SHRIMP** 8 **SALMON** 9

GROUPEL & SEAFOOD PRINCESS Fresh Florida Gulf Grouper, lightly pan fried, fresh Florida Gulf Shrimp, Scallops, toasted almond rice pilaf, broccoli florets, creamy tomato Parmesan sauce 32.9

CORAL REEF LINGUINI Domestic Florida Gulf Shrimp, scallops, garlic, scallions, creamy tomato Parmesan sauce, over linguini pasta 24

VEGETARIAN FEAST Build your own by picking any combination of 5 Circles Signature Sides, all served on one plate 18.9

SANDWICHES

BACON CHEESEBURGER Grilled 1/2-lb steak burger, apple-wood bacon, cheddar cheese, leaf lettuce, tomato, pickle, toasted brioche 14.9

PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS

CRISPY COD SANDWICH Crispy Atlantic Cod, tangy pepper cabbage slaw, tomatoes, pickles, tartar sauce, toasted brioche 14.8

PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS

GROUPEL SANDWICH Fresh Florida Gulf Grouper (grilled, fried, or blackened), leaf lettuce, tomato, pickle, tartar sauce, toasted brioche 17.9

PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS

NOD TO PDQ Crispy Chicken Sandwich, toasted brioche, spicy mayo, tangy pepper cabbage slaw, dill pickles [available grilled or blackened by request] 14.2

PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS

SLOPPY BEEF SAMMY † Shaved prime rib, toasted brioche, sautéed onions, roasted red bell peppers, melted pepper jack cheese, Cajun remoulade 14.9

PICKONE: FRIES • KALE SLAW • ALMOND RICE • GREEN BEANS

DONNA'S HOUSE-MADE DESSERTS

CREME BRULEE GF Triple rich vanilla bean custard, crispy caramelized sugar 10.5

KEY LIME PIE Traditional key lime pie made with Florida Key limes, graham cracker crust, whip cream 9.5

DEATH BY CHOCOLATE Half sphere of flourless chocolate cake, vanilla ice cream, housemade hot fudge sauce. Available warm upon request 11.2

COCONUT ICE CREAM Toasted coconut ice cream, cinnamon toasted pecans, whip cream 8.4

CIRCLES SIGNATURE SIDES ALL \$5

TOASTED ALMOND RICE PILAF GF 5

BABY GREEN BEANS & CARROTS GF 5

FRENCH FRIES GF 5

GARLIC PARMESAN POTATOES GF 5

STEAMED BROCCOLI GF 5

MASHED POTATOES GF 5

SUPER-FOOD CABBAGE & KALE SLAW GF 5

SAUTÉED ASPARAGUS GF 5

BAKED POTATO GF 5

CONSUMING RAW OR UNDER COOKED MEAT, EGGS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF
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CHANGES AND SUBSTITUTIONS ON CERTAIN DISHES ARE NOT POSSIBLE - CONSULT YOUR SERVER