

# Circles

LUNCH & DINNER MENU



v36.0

## WHITE WINES

### CHARDONNAY

Kendall-Jackson, California G 10 B 38

Meiomi, California G 10 B 38

Chalk Hill, Russian River G 11 B 42

### SAUVIGNON BLANC

Ferrari-Carano, Sonoma County 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 9 B 34

Stella Rosa (Moscato) Italy G 10 B 38

Cloud Chaser (Rosé) France G 10 B 38

### CHAMPAGNE & SPARKLING

Circles House Prosecco, Italy G 9 B 34

Nicolas Feuillatte Brut Reserve, France SPLIT 14

## SANGRIA

**WHITE** California Chardonnay, Apricot Brandy, Peach Schnapps, freshly squeezed fruits, fresh orange juice, splash of bubbles G 11

**RED** Cabernet Sauvignon, Bacardi Silver Rum, Blackberry Brandy, freshly squeezed fruits, fresh orange juice, splash of bubbles G 11

## RED WINES

### CABERNET SAUVIGNON

Josh Cellars, California G 9 B 34

J. Lohr, Paso Robles G 10 B 38

Charles Krug, Napa Valley G 12 B 46

Napa Valley Quilt, Napa Valley G 12 B 46

### PINOT NOIR

Four Graces, Willamette Valley Oregon G 11 B 42

Rodney Strong, Russian River G 9 B 34

La Crema, Sonoma Coast G 11 B 42

### INTERESTING REDS

Unshackled (Blend), California G 10 B 38

Pasqual Toso (Malbec), Argentina G 9 B 34

## RESERVE WINES

**Nickel & Nickel** (Chardonnay, Carneros) B 52

**Far Niente** (Chardonnay, Napa) B 60

**Austin Hope** (Cabernet Sauvignon, Paso Robles) B 52

**Joseph Phelps** (Cabernet Sauvignon, Napa) B 90

**Caymus** (Cabernet Sauvignon, Napa) B 90

**Far Niente** (Cabernet Sauvignon, Napa) B 120

**Goldeneye** (Pinot Noir, Anderson Valley) B 52

**The Prisoner** (Red Blend, Napa) B 58

**Dominus Napanook** (Red Blend, Napa) B 90

**Quintessa** (Red Blend, Napa) B 190

**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, Gray Whale Botanical 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 12

**BAL HARBOR SUNSET** Grey Goose L'Orange Vodka, fresh pineapple & orange juice, grenadine 12

**FRISKY CUCUMBER** Gray Whale 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 12

**ELECTRIC RASPBERRY LEMONADE** Bacardi Limon, French Framboise, sweet & sour mix, fresh pineapple juice, splash of bubbles 12

**TIPSY MERMAID** Bacardi Spiced Rum, Licor 43, Blue Curaçao, sparkling lemon and lime 12

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

**BIKINI DROPPER MARTINI** Peach vodka, peach schnapps, Chambord, pineapple juice 12

**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 12

**THE GILDED LILLY** Grey Goose Essences Watermelon & Basil Vodka, St. Germain Elderflower Liqueur, organic sour mix, seltzer water 12

## BEAT THE HEAT! DOUBLE SHOT! 24oz FROZEN DRINKS

**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	6	Angry Orchard	6	Guinness	6.5
Budweiser	4.5	White Claw (Various Flavors)	5	Heineken	6
Bud Light	4.5			Modelo Especial	6
Coors Light	4.5	IMPORT		Stella Artois	6
Mich Ultra	5.5	Beck's N/A	4	3 D's Beach Blonde Ale	6.5
Miller Lite	4.5	Corona	5	7th Sun Graffiti Orange	6.5
Yuengling	4.5	Corona Light	5	Cigar City Jai Alai	6.5
				Coppertail Free Dive	6.5
				Delirium Tremens 9%	9.9
				Dogfish Head 60min IPA	8
				Fat Tire	6.5
				Kentucky Bourbon Ale 8%	7.5
				Abita Purple Haze	6
				Motor Works Pulp Friction	6.5
				TBBC Reef Donkey	6.5

## START HERE

# APPETIZERS

GF = GLUTEN FREE  
† = SPICY

**BAJA FISH TACOS** † 3 tortillas, crispy Cod, shredded cabbage, fresh mango salsa 15

**BADASS FISH SPREAD** Nachman's Smokehouse (local - Reddington Shores, FL) famous Florida fish spread, warm grilled pita, pepper relish drizzle 14

**CHICKEN WINGS** GF 1lb Crispy unbreaded chicken wings (Buffalo, Plain, or Cajun) celery sticks, served with the appropriate dipping sauces 15

**SESAME SEARED TUNA** Ahi Tuna, sesame seeds, seaweed, ginger, wasabi-ponzu sauce 16

**PEEL-N-EAT GULF SHRIMP** GF Jumbo shrimp, boiled in Old Bay spices (hot/cold) 16 (1/2 lb.) 26 (1 lb.)

**GROUPEL BITES** Fresh Grouper pieces, fried, house blend flour, cocktail & tartar sauce 15

**CRAB CAKES** Backfin & claw crab meat, panko bread crumbs, Cajun horseradish sauce 16

**CALAMARI** Fresh squid, house blend flour, flash fried, Circles tomato-basil marinara sauce 16

**SPIN-ARTICHOKE DIP** GF Spinach, artichokes, onions, garlic, cream, 4-cheeses, house chips 12

**SESAME CHICKEN BOMBS** Crispy chicken tenderloin pieces, tossed in Circles housemade sweet & spicy sesame shezuan sauce 12

**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! 17.8

**CAJUN SEA SCALLOPS** GF Cajun Blackened Jumbo Sea Scallops with a Creole remoulade drizzle, tangy caramelized onions & applewood smoked bacon. 17

## HANDCRAFTED SOUP

**CRAB & CORN CHOWDER** Crab, smoked bacon, corn, scallions, cream Cup 9

**FRENCH ONION SOUP** Caramelized onions, Sherry, beef broth, crouton, melted Swiss & Provolone cheese Crock 9

## 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 7 (\$4 w/ Entree or Pasta)

**CAESAR** (GF w/o CROUTONS)  
Romaine lettuce, croutons, Asiago cheese, house-made Caesar dressing 7 (\$4 w/ Entree or Pasta)

**MEDITERRANEAN SALAD** Romaine & baby lettuces, tomatoes, cucumbers, chick peas, onions, olives, sunflower seeds, feta cheese, pita chips, Greek dressing 12

**SPINACH, FRUIT & DEEZ NUTZ SALAD** Fresh spinach, green apples, blackberries, grapes, dried cranberries, carrots, red onions, toasted walnuts, feta cheese, apple balsamic vinaigrette 13

**SALAD ADDITIONS...CHICKEN** 7

**SHRIMP** 8 **CHICKEN & SHRIMP** 9 **SALMON** 10

## ENTREES

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

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

- **DAILY FRESH CATCH** Market Price -ASK
  - **SALMON** (Scotland) 20
  - \* **JUMBO SHRIMP** (FL - Gulf) 21
  - \* **GROUPEL** (FL - Gulf) 23
  - **MAHI MAHI** (FL - Keys) 21
  - **CHILEAN SEA BASS** (Chile) 37
  - **TWIN BEEF FILETS** (Local) 26
  - **16oz BONELESS RIBEYE** (1881 Angus) 36
  - \* **CHICKEN BREASTS** (Local) 17
- \* **AVAILABLE FRIED TOO**

**PENNE ALFREDO** Penne pasta, garlic cream sauce, Asiago and Parmesan cheese, fresh broccoli florets (additions available below) 16.8

**ALFREDO ADDITIONS...CHICKEN** 7

**SHRIMP** 8 **CHICKEN & SHRIMP** 9 **SALMON** 10

**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 35

**SIGNATURE GROUPEL & SCALLOPS**

Flame grilled fresh Florida Gulf Grouper & Jumbo Sea Scallops, light lemon-butter sauce, toasted almond & herb rice pilaf, sautéed asparagus 36

**RIBEYE & GULF SHRIMP** 10oz center cut Certified 1881 Angus Ribeye Steak, Florida Gulf Shrimp, garlic & herb scampi butter sauce. Yukon Gold mashed potatoes w/applewood smoked bacon, cheddar cheese & chives. Sautéed baby green beans & carrots 39

**CORAL REEF LINGUINI** Domestic Florida Gulf Shrimp, scallops, garlic, scallions, creamy tomato Parmesan sauce, over linguini pasta 26

**VEGETARIAN FEAST** Build your own by picking any combination of 5 Circles Signature Sides, all served on one plate 19

## SANDWICHES

**BACON CHEESEBURGER** Grilled 1/2-lb steak burger, apple-wood bacon, cheddar cheese, leaf lettuce, tomato, pickle, toasted brioche 15

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

**CRISPY COD SANDWICH** Crispy Atlantic Cod, tangy pepper cabbage slaw, tomatoes, pickles, tartar sauce, toasted brioche 15

**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 19.8

**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] 15

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

## - ASK FOR - DESSERT MENU

## CIRCLES SIGNATURE SIDES ALL \$6

- |  |                                      |  |
|--|--------------------------------------|--|
| <b>TOASTED ALMOND RICE PILAF</b> GF 6      | <b>GARLIC PARMESAN POTATOES</b> GF 6 | <b>SUPER-FOOD CABBAGE &amp; KALE SLAW</b> GF 6 |
| <b>BABY GREEN BEANS &amp; CARROTS</b> GF 6 | <b>STEAMED BROCCOLI</b> GF 6         | <b>SAUTÉED ASPARAGUS</b> GF 6                  |
| <b>FRENCH FRIES</b> GF 6                   | <b>MASHED POTATOES</b> GF 6          | <b>BAKED POTATO</b> GF 6                       |

FOOD ALLERGY WARNING: ALL Menu items may contain or come into contact with PEANUTS, TREE NUTS, SOY, EGGS, WHEAT, FISH, SHELLFISH, and DAIRY PRODUCTS. For more information, PLEASE ask your server.

CONSUMING RAW OR UNDER COOKED MEAT, EGGS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF

© 2022 ALL RIGHTS RESERVED FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CIRCLES AT LANDS END, INC. CHANGES AND SUBSTITUTIONS ON CERTAIN DISHES ARE NOT POSSIBLE - CONSULT YOUR SERVER