



Circles

DINNER SPECIALS

APPETIZERS

MUSSELS VIN BLANC

Fresh Prince Edward Island Mussels,
sautéed in garlic butter, steamed in Chardonnay,
finished with fresh herbs 17

ALASKAN SNOW CRAB

Two steamed Alaskan Snow Crab Clusters (24oz)
served with fresh lemon, housemade cocktail
sauce, and drawn butter. 35

ENTRÉES

TODAY'S FRESH CATCH

Flame grilled, fresh Florida Yellow Tail Snapper

Your choice of prep:

(Cajun • Lemon Pepper • Butter, Salt & Pepper)

Your choice of two Circles Signature Sides. 29

DRY AGED 22oz COWBOY RIBEYE

Flame grilled, bone-in certified Angus
40-day dry aged Cowboy Ribeye Steak.
Your choice of two Circles Signature Sides. 46

ITALIAN SHRIMP PASTA

FL Gulf Shrimp sautéed in olive oil, mushrooms,
Italian sausage, roasted bell peppers & scallions.
Penne pasta, creamy white wine, garlic,
herbs & grated Asiago cheese. 25

ANGUS 1881 FILET MIGNON

Grilled 8oz center cut Filet Mignon, Yukon Gold
mashed potatoes, roasted mushrooms & onions,
sautéed asparagus, finished with a garlic & herb
beef reduction. 43

OUR CLASSIC HOT&SPICY GROUPE

Crispy breaded fresh FL Gulf Grouper, toasted
almond rice pilaf, sautéed mushrooms, onions,
bell peppers, tomatoes, crushed red pepper,
Indo-Chinese Schezwan sauce. 26

SHRIMP SCAMPI

Fresh domestic Florida Gulf Shrimp, sautéed
with garlic & grape tomatoes in olive oil.
Linguini pasta, fresh basil, scallions, light
lemon-chardonnay butter sauce. 25

SANDWICH

TENDERLOIN STEAK SANDWICH

Grilled, thinly pounded Filet Mignon steak,
caramelized onions, American cheese, horseradish
mayo, toasted Ciabatta roll. (FYI: Messy!) 20

LOCAL CRAFT BEER

TAMPA BAY BREWING COMPANY

TBBC

YBOR CITY, FLORIDA

"OKTOBERFEST"

MärzenStyle Lager 5.5% abv

Amber, Toasted Malt & Caramel Notes - 16oz 6.5

"TRANSMISSION ZERO"

Double Dry Hopped Hazy I.P.A. 7.0% abv

Subtle Dank, Passion Fruit Notes - 16oz 7.5



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WINE & COCKTAILS

WINE

BELLA UNION

Cabernet Sauvignon

Oakville, Napa, California G 13

BLACK STALLION ESTATE

Chardonnay

Napa Valley, California G 13

DUCKHORN

Sauvignon Blanc

Northern Coast, California G 11

COCKTAILS

BLUSTERY BLACKBERRY

Noble Oak Small Batch Bourbon,
blackberry infused simple syrup, organic
sour mix, fresh blackberries. 13

(Note: Nobel Oak plants an Oak Tree for every bottle they sell.)

JONNIE HENDRIX

Hendrick's Scottish Botanical Pot Still Gin,
lavender infused syrup, organic sour mix,
splash of soda, lemon twist. 12

MANGO'S ON BOURBON STREET

Double shot of Benchmark Small Batch Bourbon,
blended with ice, fresh mango purée & organic
sour mix. Served in a 24oz goblet. 14

CIRCLES SIGNATURE MULES

Wheatley Craft Distilled Vodka -or- Benchmark
Small Batch Bourbon, fresh lime juice, Fever Tree
ginger beer, lime wedge.

Strawberry or blackberry added by request. 11

TIMELESS OLD FASHIONED

Buffalo Trace Bourbon, simple syrup, dash of
Peychaud's aromatic bitters, fresh orange essence,
Italian O.G. Luxardo marasca cherry,
large ice block. 10.5

ATOMIC FIREBALL MARTINI

Red Apple Infused Vodka, Fireball Cinnamon
Whiskey, shaken with a splash of cranberry
juice, served in a brown sugar rimmed glass. 12

THE COWS BANANA

Myer's Platinum Rum, and Crème de Banana
Liqueur, shaken with Tippy Cow Vanilla Soft
Serve Rum Cream, served in a
graham cracker rimmed glass. 12

THREE LITTLE BIRDS

Parrot Bay Coconut Rum, fresh pineapple juice,
splash of Blue Curacao Liqueur & grenadine. 11

TIRAMISU MARTINI

Grind Espresso Shot Liqueur, Disaronno
Originale Amaretto, shaken with Creme de Cacao
Liqueur & a splash of French roast coffee, served
in a cocoa dusted glass. 12

EL GRANDE ORGASMO

Corazón Reposado Tequila, local organic honey
syrup, fresh pineapple juice, served in a Tajín
Clásico Chile Lime rimmed glass. 11



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