

Circles

LUNCH & DINNER MENU v59

WHITE WINES

CHARDONNAY

Kendall-Jackson, California G 11 B 42
Sonoma Cutrer, Russian River G 11 B 42
Chalk Hill, Russian River G 12 B 46

SAUVIGNON BLANC

Matua, New Zealand G 9 B 34
Jax Vineyards, Napa Valley G 11 B 42
Kim Crawford, Marlborough G 12 B 46

PINOT GRIGIO / PINOT GRIS

Van Duzer, Willamette Valley Oregon G 9 B 34
Barone Fini, Italy G 10 B 38
Santa Margherita, Italy G 13 B 48

INTERESTING WHITES & ROSÉ'S

Seaglass (Riesling) Santa Barbara, CA G 10 B 38
Stella Rosa (Moscato) Italy G 10 B 38
Rock Angel (Rosé) France G 12 B 46

CHAMPAGNE & SPARKLING

Circles House Prosecco, Italy G 10 B 38
Moët & Chandon Brut, France SPLIT 14

SANGRIA

WHITE California Chardonnay, Apricot Brandy, Peach Schnapps, freshly squeezed fruits, fresh orange juice, splash of bubbles G 13

RED Cabernet Sauvignon, Myer's Platinum Rum, Blackberry Brandy, freshly squeezed fruits, fresh orange juice, splash of bubbles G 13

RED WINES

CABERNET SAUVIGNON

Josh Cellars, California G 10.5 B 40
J. Lohr, Paso Robles G 11 B 42
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
Frank Family Carneros, California G 12 B 46
La Crema, Sonoma Coast G 12 B 46

INTERESTING REDS

Unshackled (Blend), California G 11 B 42
Pasqual Toso (Malbec), Argentina G 10 B 38

RESERVE WINES

Rombauer (Chardonnay, Carneros) B 52
Far Niente (Chardonnay, Napa) B 60
Kosta Browne (Pinot Noir, Sonoma Coast) B 80
Austin Hope (Cabernet Sauvignon, Paso Robles) B 52
Duckhorn (Cabernet Sauvignon, Napa) B 70
Joseph Phelps (Cabernet Sauvignon, Napa) B 90
Caymus (Cabernet Sauvignon, Napa) B 90
Far Niente (Cabernet Sauvignon, Napa) B 120
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
Schramsberg (Blanc De Blancs - Sparkling, Napa) B 60
Dom Perignon (Brut Champagne, France) B 325

G = GLASS B = BOTTLE

COCKTAILS

LONG & FAT ICE TEA Grey Goose Vodka, Baccardi Light Rum, Fords 9-Botanical London Dry Gin, Cazadores Reposado Tequila, Cointreau Liqueur, organic sour mix, cranberry juice 15

BEVERLY'S HUGE NUTZ Skinny double shot of Parrot Bay Coconut Rum, muddled with fresh mint from Circles garden, fresh lime juice 13

BAL HARBOR SUNSET Grey Goose L'Orange Vodka, fresh pineapple & orange juice, grenadine 13

FRISKY CUCUMBER Fords 9-Botanical London Dry Gin, muddled fresh cucumber, fresh lime, simple syrup, splash of soda 14

MAMA'S PAIN KILLER Parrot Bay Coconut Rum, pineapple juice, orange juice, cream of coconut, grenadine, Bacardi dark rum floater 14

TAMPA BAY RUM RUNNER Bacardi Light & Dark Rum, Blackberry Brandy, Banana Liqueur, fresh orange & pineapple juice 13

CADILLAC MOJITO Bacardi Silver Rum, freshly muddled mint, cane sugar, splash of bubbles 13

ELECTRIC RASPBERRY LEMONADE Bacardi Limon, Chambord Black Raspberry Liqueur, sweet & sour mix, fresh pineapple juice, splash of bubbles 13

TADDIG'S SWASHBUCKLER Bacardi Spiced & Dark Rum, Disaronno Amaretto, Banana Liqueur, pineapple & orange juice + grenadine 13

CIRCLES PERFECT MARGARITA Cazadores Reposado Tequila, French Cointreau Orange Liqueur, organic sour mix, Grand Marnier 15

BIKINI DROPPER MARTINI Deep Eddy Peach Infused Vodka, peach schnapps, Chambord Black Raspberry Liqueur, fresh pineapple juice 13

CIRCLES SIGNATURE MARTINI Chilled Tito's Vodka, Noilly Prat Extra Dry French Vermouth, olives & cocktail onions 15

CITRUS-BERRY SPARKLER Fresh citrus, cherries & blackberries, organic Prosecco, splash of Chambord Black Raspberry Liqueur 13

LA GRANDE FIZZ Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, cranberry, soda 13

THE GILDED LILLY Grey Goose Essences Watermelon & Basil Vodka, St. Germain Elderflower Liqueur, organic sour mix, seltzer water 13

SPICY PINEAPPLE MARGARITA Corazon Reposado Tequila, Gran Gala Triple Orange Liqueur, freshly muddled jalapeños and limes, organic sour mix and fresh pineapple juice 13

BEAT THE HEAT! DOUBLE SHOT! 24^{oz} FROZEN DRINKS

NATALIE'S BIG SPICED BANANA Bacardi Spiced Rum, blended w/ice and banana purée 15

LIME IN MY DAMN COCONUT Bacardi Superior Silver Rum, KêKê lime liqueur, blended with ice, fresh coconut & pineapple purée 15

SPIKED LEMONADE Wheatley Craft Distilled Vodka blended with ice and organic sweet & tart lemonade 15

ICE CREAM SUNDAE Bacardi Superior Silver Rum, Kahlúa Coffee Liqueur, Baileys Irish Cream, blended with ice and vanilla ice cream 15

MOM'S BREAKFAST Deep Eddy Peach Infused Vodka, blended with ice and fresh mango purée 15

PINA COLADA Bacardi Superior Silver Rum, fresh coconut, pineapple purée, blended w/ice 15

STRAWBERRY DAIQUIRI Bacardi Superior Silver Rum, fresh strawberry purée, blended w/ice 15

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

~ All Bottles & Aluminum Cans ~

DOMESTIC

Blue Moon 6.5
Budweiser 5
Bud Light 5
Coors Light 5
Mich Ultra 6.7
Miller Lite 5
Yuengling 5
Yuengling Flight 5

SELTZER/CIDER

Angry Orchard 6.5
NÜTRL (Various Flavors) 6.5
High Noon (Various Flavors) 6.5
NON-ALC: Sam Adams NA 4
IMPORT
Corona 6.5
Corona Light 6.5

BEER MENU

~ All Bottles & Aluminum Cans ~

Guinness 7
Heineken 6.5
Modelo Especial 6.5
Stella Artois 6.5
CRAFT
3 D's Beach Blonde Ale 7
7th Sun Graffiti Orange 7
Cigar City Jai Alai 7

Kona Big Wave Ale 7
Dogfish Head 90min IPA 8
3 D's Florida Orange IPA 7
Funky Buddha Floridian 7
Golden Road Mango Cart 7
TBBC Coral Head IPA 7
TBBC Reef Donkey APA 7

START HERE APPETIZERS

GF = GLUTEN FREE
† = SPICY

BAJA FISH TACOS † 3 tortillas, crispy Cod, shredded cabbage, fresh mango salsa 16.9

BADASS FISH SPREAD Nachman's Smokehouse (local - Reddington Shores, FL) famous Florida fish spread, warm grilled pita, pepper relish drizzle 16

CHICKEN WINGS GF 1lb Crispy unbreaded chicken wings (Buffalo, Plain, or Cajun) celery sticks, served with the appropriate dipping sauces 16.9

SESAME SEARED TUNA Ahi Tuna, sesame seeds, seaweed, ginger, wasabi-ponzu sauce 18

PEEL-N-EAT FL PINK SHRIMP GF Jumbo shrimp, boiled in Old Bay (hot/cold) 17 (1/2 lb.) 27 (1 lb.)

GROUPE BITES Fresh Grouper pieces, fried, house blend flour, cocktail & tartar sauce 18

CRAB CAKES Backfin & claw crab meat, panko bread crumbs, Cajun horseradish sauce 18.5

CALAMARI Fresh squid, house blend flour, flash fried, Circles tomato-basil marinara sauce 18.5

SPIN-ARTICHOKE DIP GF Spinach, artichokes, onions, garlic, cream, 4-cheeses, house chips 15

SESAME CHICKEN BOMBS Crispy chicken tenderloin pieces, tossed in Circles housemade sweet & spicy sesame shezuan sauce 15

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! 19.1

CAJUN SEA SCALLOPS GF Cajun Blackened Jumbo Sea Scallops with a Creole remoulade drizzle, tangy caramelized onions & applewood smoked bacon. 19.6

HANDCRAFTED SOUP

CRAB & CORN CHOWDER Crab, smoked bacon, corn, scallions, cream Cup 10

FRENCH ONION SOUP Caramelized onions, Sherry, beef broth, crouton, melted Swiss & Provolone cheese Crock 9.5

FRESH CUT SALADS

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

CIRCLES SALAD GF Iceberg, romaine, spring mix, tomatoes, green peppers, cucumbers, carrots, almonds, cheddar & Parmesan 8 (\$5w/ Entree or Pasta)

CAESAR (GF W/O CROUTONS)

Romaine lettuce, croutons, Asiago cheese, house-made Caesar dressing 8 (\$5 w/ Entree or Pasta)

MEDITERRANEAN SALAD (GF W/O PITA)
Romaine & baby lettuces, tomatoes, cucumbers, chick peas, onions, olives, sunflower seeds, feta cheese, pita chips, Greek dressing 14

SPINACH, FRUIT & DEEZ NUTZ SALAD GF
Fresh spinach, green apples, blackberries, grapes, dried cranberries, carrots, red onions, toasted walnuts, feta cheese, apple balsamic vinaigrette 14

SALAD ADDITIONS...CHICKEN 8

SHRIMP 9 CHICKEN & SHRIMP 10 SALMON 11

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) 23.6

✳️ • **JUMBO SHRIMP** (FL - Gulf) 23.5

✳️ • **GROUPE** (FL - Gulf) 27.3

• **MAHI MAHI** (FL - Keys) 23.5

• **CHILEAN SEA BASS** (Chile) 37.5

• **TWIN BEEF FILETS** (Local) 27.7

• **16oz BONELESS RIBEYE**(1881 Angus) 37.5

✳️ • **CHICKEN BREASTS** (Local) 18.6

✳️ **AVAILABLE FRIED TOO**

PENNE ALFREDO Penne pasta, garlic cream sauce, Asiago and Parmesan cheese, fresh broccoli florets (additions available below) 18.6

ALFREDO ADDITIONS. . .CHICKEN 8

SHRIMP 9 CHICKEN & SHRIMP 10 SALMON 11

GROUPE & SEAFOOD PRINCESS Fresh Florida Gulf Grouper, lightly pan fried, fresh Florida Gulf Shrimp, Scallops, toasted almond rice pilaf, broccoli florets, creamy tomato Parmesan sauce 36.5

SIGNATURE GROUPE & SCALLOPS

Flame grilled fresh Florida Gulf Grouper & Jumbo Sea Scallops, light lemon-butter sauce, toasted almond & herb rice pilaf, sautéed asparagus 37.6

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 39.7

CORAL REEF LINGUINI Domestic Florida Gulf Shrimp, scallops, garlic, scallions, creamy tomato Parmesan sauce, over linguini pasta 27.6

VEGETARIAN FEAST Build your own by picking any combination of 5 Circles Signature Sides, all served on one plate 20.8

SANDWICHES

BACON CHEESEBURGER Grilled 1/2-lb steak burger, apple-wood bacon, cheddar cheese, leaf lettuce, tomato, pickle, toasted brioche 17

PICK ONE: **FRIES** • **KALE SLAW** • **ALMOND RICE** • **GREEN BEANS**

CRISPY COD SANDWICH Crispy Atlantic Cod, tangy pepper cabbage slaw, tomatoes, pickles, tartar sauce, toasted brioche 16.5

PICK ONE: **FRIES** • **KALE SLAW** • **ALMOND RICE** • **GREEN BEANS**

GROUPE SANDWICH Fresh Florida Gulf Grouper (grilled, fried, or blackened), leaf lettuce, tomato, pickle, tartar sauce, toasted brioche 22.5

PICK ONE: **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] 16.5

PICK ONE: **FRIES** • **KALE SLAW** • **ALMOND RICE** • **GREEN BEANS**

- ASK FOR - DESSERT MENU

CIRCLES SIGNATURE SIDES ALL \$6

TOASTED ALMOND RICE PILAF GF 6

BABY GREEN BEANS & CARROTS GF 6

FRENCH FRIES GF 6

GARLIC PARMESAN POTATOES GF 6

GARLIC & HERB ORZO 6

STEAMED BROCCOLI GF 6

MASHED POTATOES GF 6

SUPER-FOOD CABBAGE & KALE SLAW GF 6

SAUTÉED ASPARAGUS GF 6

BAKED POTATO 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

© 2023 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