



## DINNER SPECIALS

### APPETIZERS

#### WARM MAINE LOBSTER DIP

Fresh Maine Lobster Meat, sautéed with garlic & scallions in a creamy Asiago & herb sauce, served with buttery ciabatta toast points 22

#### MUSSELS VIN BLANC

Fresh Prince Edward Island Mussels, sautéed in garlic butter, steamed in Chardonnay, finished with fresh herbs 19

#### ALASKAN SNOW CRAB

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

#### SPICY NEW ORLEANS "BBQ" SHRIMP

Local Florida Shrimp, garlic butter, chardonnay, Louisiana Hot Sauce, Worcestershire, scallions, Cajun herbs & spices, grilled ciabatta. 19

#### KOREAN BBQ PORK BELLY

Crispy and tender Pork Belly glazed with a Gochujang style Korean BBQ Sauce, pineapple, scallions, and toasted sesame. 17.5

### ENTRÉES

#### 16oz TAJIMA WAGYU RIBEYE

Boneless Sakura Farms, marble score 10+, Bourbon mash fed all-natural Ribeye Steak.

Served with your choice of any two (2) Circles Signature Sides. VERY LIMITED 80

#### PARMESAN GROUPEL & SCALLOPS

Crispy Parmesan and Italian breaded Florida Gulf Grouper. Accompanied by seared Jumbo Sea Scallops, creamy garlic & herb orzo, sautéed spinach and roasted tomatoes. Finished with a light lemon Hollandaise sauce. 38

#### TODAY'S FRESH CATCH

Flame grilled, fresh Florida Yellow Tail Snapper (Cajun • Lemon Pepper • Butter, Salt & Pepper) Your choice of any two (2) 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 any (2) 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. 26

#### 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 GROUPEL

Crispy breaded fresh FL Gulf Grouper, toasted almond rice pilaf, sautéed mushrooms, onions, bell peppers, tomatoes, crushed red pepper, Indo-Chinese Schezwan sauce. 27

#### 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. 26

#### TWIN FILETS & JUMBO LUMP CRAB

Flame grilled Cajun petite Beef Tenderloin Filets, Jumbo Lump Crab, crispy potatoes tossed with bacon, caramelized onions & garlic, sautéed asparagus, creole remoulade drizzle 39

### SANDWICHES

#### LUMP CRAB BLT

Fresh Lump Crab Meat, celery & chives tossed in a lightly herbed aioli. Toasted croissant roll, smoked bacon, lettuce & tomatoes. Served with baby field greens, mangoes, cucumbers, tomatoes, macadamia nuts, toasted coconut, served w/ pineapple - key lime vinaigrette. 19.8

#### TENDERLOIN STEAK SANDWICH

Grilled, thinly pounded Filet Mignon steak, caramelized onions, American cheese, horseradish mayo, toasted Ciabatta roll. (Messy!) 21

### DESSERT

#### CLASSIC TIRAMISU

Espresso and Kahlua soaked lady finger cookies layered in rich vanilla whipped Mascarpone, sprinkled with Ghiradelli cocoa powder 11