

# THE STEAKHOUSE

## AT CIRCUS

### Who said Desserts were last?

CRÈME BRULEE	\$6	FRESH BERRY SABAYON	\$6
		Fresh berries served over moist pound cake, topped with rich sabayon.	
THE PERFECT ENDING	\$6	CLASSIC NEW YORK CHEESECAKE	\$5
Old fashioned apple cake topped with bananas Foster, whipped cream, cocoa powder, and caramel sauce. Finished tableside.		With fruit topping	
3-LAYER CHOCOLATE MOUSSE TOWER	\$6	Any dessert à la mode	Add \$1

### Appetizers

CLASSIC SHRIMP COCKTAIL			\$7
Succulent tiger prawns and a zesty cocktail sauce, served with lemon wedges.			
CRAB CAKE			\$8
Lump crab cake on shredded potato crisp with apple thyme cream sauce.			
CALAMARI			\$8
Calamari tossed in a spicy corn meal flour and fried golden brown. Served with lemons, cocktail sauce, and red pepper aioli.			
CRAB & ARTICHOKE DIP			\$8
Tender crab, artichokes, green onions, and cheese. Served hot with garlic cheese bread.			
ESCARGOT			\$7
Prepared in the classic style.			
OYSTERS			\$10
Fresh Pacific oysters choose one of two ways; raw, or Rockefeller.			

### Salads & Soups

*Our signature salads are also available as an upgrade with your entrée choice.*

HOUSE SALAD			\$4
A fresh mix of crisp greens served with shredded carrots, red cabbage, Kalamata olives, tomatoes, pepperoncini, and red onion with your choice of dressing.			
SPINACH SALAD			\$6
Tender fresh spinach, bacon bits, chopped egg, tomatoes, and red onion, tossed tableside with warmed tangy smokehouse tomato dressing.			
CAESAR SALAD			\$6
Tossed tableside. (with anchovies on request)			
Add grilled chicken			\$9
Add grilled prawns			\$11
WEDGE SALAD			\$6
Crisp iceberg lettuce, roasted sweet onions, and vine-ripened tomatoes. Served with crumbled blue cheese and balsamic vinaigrette.			
BAKED FRENCH ONION SOUP			\$7
Topped with Gruyère, Swiss, and Parmesan cheese crouton.			
SEAFOOD CHOWDER			\$8
Hearty chowder with shrimp, scallops, clams, salmon, and halibut.			
LOBSTER BISQUE			\$10
Chunks of succulent lobster in a rich cream soup.			

### Sides

*Our sides may be substituted for the vegetable of the day for a \$1 additional charge.*

Wild rice blend	\$3	Steamed asparagus (in season)	\$5
Steak fries	\$3	Steamed broccoli	\$4
Sautéed mushroom blend of Portabello, Shiitake, and domestic	\$4	Fresh hollandaise, béarnaise, or peppercorn sauce	\$2

# Entrées

All dinners served with fresh mashed potatoes, baked potato or rice blend and vegetable of the day unless otherwise specified. All of our USDA Choice steaks are seasoned with our special spice blend and charbroiled on a brick broiler. Prepared according to your desire, with the following descriptions:

Rare - Red warm center      Medium Rare - Pink warm center      Well Done\* - Gray center, hot throughout  
 Medium - Pink hot center      Medium Well - Slightly pink hot center      \*allow 20 minutes to cook steak well done

CHICKEN OSCAR		\$22
Boneless breast of chicken, pan seared and topped with snow crab, fresh asparagus, and hollandaise sauce.		
FILET MIGNON		Petite \$30
The most tender of the cuts, aged for at least 21 days and cooked to your liking.		
Add 1/2 pound crab legs or shrimp.		Regular \$36
		Petite \$38
		Regular \$44
FILET CHRISTOPHER		\$36
Petite filet charbroiled to your liking. Topped with lobster and snow crab, fresh asparagus, artichoke hearts, and a decadent béarnaise sauce.		
NEW YORK STEAK		\$31
Cooked to perfection and topped with sautéed mushrooms or blue cheese crust.		
Add 1/2 pound crab legs or shrimp.		\$39
PORTERHOUSE		\$40
<b>The King of Cuts.</b> Tender filet and the delicious New York in one, a 20-oz. cut of sizzling heaven! Seasoned with our special seasoning and cooked to your liking.		
BONE-IN RIB STEAK		\$29
Famous for its flavor and marbling, this bone-in steak is topped with haystack onions.		
RACK OF LAMB		\$30
Tender lamb roasted with garlic, Dijon mustard, and herb crust. Served with mint demi-glaze.		

PRIME RIB	1/2 Pound	\$20
Mesquite marinated, slow cooked, and seasoned with a special blend of herbs, salt, and pepper. Cut to your liking, topped with shaved horseradish and served with shallot jus. Also available blackened with Cajun spices, add \$1	12 oz. Queen Cut	\$27
	1 lb. King Cut	\$30

SHRIMP SCAMPI		\$20
Tiger prawns sautéed with garlic, shallots, and mushrooms in a white wine and butter sauce.		
COLD WATER LOBSTER	One Tail	MARKET PRICE
Succulent cold water lobster tail, broiled and served with drawn butter and lemon crowns.	Two Tails	MARKET PRICE
CRAB LEGS	One lb.	\$35
Succulent, steamed Alaskan king crab legs, lemon crown, and drawn butter.	Half lb.	\$19
SURF & TURF		\$45
Petite filet <b>or</b> New York steak and sautéed shrimp, served with drawn butter and lemon.		
FRESH SALMON		\$24
Broiled fresh salmon with sundried tomato and basil butter.		
STEAKHOUSE PASTA		\$19
Salmon, prawns, and scallops sautéed with shallots and garlic, deglazed with citrus vodka. Tossed with a cream sauce of sundried tomatoes and fresh basil. Served over fettuccini pasta.		
FRESH CATCH		MARKET PRICE
Flown in fresh from around the world. Your server will tell you more.		