

THE STEAKHOUSE AT CIRCUS

Prix Fixe Menu \$24.95

Appetizer - choose one

ONION TWIGS

Sweet onion, julienned, battered, and fried crisp. Served with Ranch Dip or BBQ sauce.

CRAB & ARTICHOKE DIP

Tender crab, artichokes, green onions, and cheese. Served hot with garlic cheese bread.

SAUTÉED MUSHROOMS

A delightful mix of mushrooms sautéed in white wine, fresh herbs and butter. Served with toasted baguette slices.

OYSTERS ROCKEFELLER

Two pacific oysters cooked with spinach and creamy hollandaise sauce.

Salad or Soup - choose one

HOUSE SALAD

A fresh mix of crisp greens served with shredded carrots, red cabbage, Kalamata olives, tomatoes, pepperoncini, and red onion with your choice of dressing.

HOME-STYLE CHICKEN NOODLE SOUP

Fresh house made chicken noodle soup.

Entrée - choose one

Served with Steakhouse mashed potatoes and fresh vegetable of the day, rolls, and butter. Or baked potato with all of the toppings for an additional charge of \$1.

TOP SIRLOIN STEAK

Delicious top sirloin steak charbroiled to your specification.

SALMON BELLE MAR

Wild salmon wrapped around a crab, rice, and cheese filling and topped with hollandaise sauce.

MEDITERRANEAN CHICKEN

Sautéed boneless chicken breast topped with spinach, sun-dried tomatoes, mushrooms, and onions in a light butter sauce.

STEAKHOUSE BURGER

A half pound of freshly ground filet mignon, New York, sirloin, and chuck cuts ground fresh, cooked medium well. Topped with a broiled portabella mushroom, crumbled blue cheese, and caramelized onions and sitting atop a fresh baked Kaiser bun with lettuce and sliced tomato. This savory burger is accompanied by Steakhouse fries.

Dessert - choose one

NEW YORK STYLE CHEESECAKE

Classic New York style cheesecake.

CHOCOLATE BUNDT CAKE

Rich chocolate mini cake with chocolate sauce and whipped cream.

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Who said Desserts were last?

CHOCOLATE BUNDT CAKE	\$3	CHOCOLATE MOUSSE CAKE	\$4
Rich chocolate mini cake with white chocolate sauce and whipped cream.		Rich chocolate cake layered with silky chocolate mousse and dark chocolate genache.	
CRÈME BRULEE	\$4	BRULEE NEW YORK CHEESECAKE	\$4
Traditional crème brulee.		BANANAS FOSTER	\$10
3-LAYER CHOCOLATE MOUSSE TOWER	\$4	Tablesides for two.	
		Any dessert à la mode.	Add \$1

Appetizers

SAUTÉED MUSHROOMS			\$5
A delightful mix of mushrooms sautéed in white wine, butter and fresh herbs. Served with toasted baguette slices.			
ONION TWIGS			\$5
Sweet onion julienned, battered and fried crisp. Served with ranch dressing and BBQ sauce.			
CLASSIC SHRIMP COCKTAIL			\$7
Succulent prawns and a zesty cocktail sauce, served with lemon wedges.			
CALAMARI			\$7
Calamari tossed in a black pepper 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 toasted baguette slices.			
ESCARGOT			\$7
Prepared in the classic style.			
OYSTERS			\$12
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 carrot curls, Kalamata olives, tomatoes, pepperoncini, and house made toasted pesto croutons with your choice of dressing.			
<i>Dressings: ranch, thousand island, blue cheese, tomato basil vinaigrette, italian, caesar, or warm tangy tomato bacon</i>			
CAESAR SALAD			\$6
Tossed tableside. (with anchovies on request)			
Add grilled chicken			\$9
Add grilled prawns			\$11
HOME-STYLE CHICKEN NOODLE SOUP			\$5
Fresh house made chicken noodle soup.			
BAKED FRENCH ONION SOUP			\$7
Topped with Gruyère, Swiss, and Parmesan cheese crouton.			
SEAFOOD CHOWDER			\$7
Hearty chowder with shrimp, scallops, clams, salmon, and halibut.			
LOBSTER BISQUE			\$10
Chunks of succulent lobster in a rich cream soup.			

THE STEAKHOUSE

AT CIRCUS

Entrées

All dinners served with choice of chicken noodle soup or salad, fresh mashed potatoes, baked potato or rice blend and vegetable of the day unless otherwise specified. All of our USDA Choice steaks are aged 21 days and seasoned with our special shitake mushroom, coffee and 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 30 minutes to cook steak well done

PRIME RIB

Slow cooked, and seasoned with a special blend of herbs, salt, and pepper. Cut to your liking, served with creamed horseradish and shallot jus. Also available blackened with Cajun spices, add \$1

12 oz. Queen Cut \$20

1 lb. King Cut \$24

TOP SIRLOIN	\$21
12 oz. center cut USDA Choice cooked to order.	
NEW YORK STEAK - <i>CHEF'S CUT</i>	\$23
This 14 oz. cut comes from the most tender section of beef. Prepared with our special spice-blend rub, then charbroiled to your specification.	
FILET MIGNON	\$26
8 oz. filet wrapped in bacon and prepared to your liking.	
RIBEYE STEAK	\$28
14 oz. steak cut from the heart of the prime rib.	
FILET CHRISTOPHER	\$32
8 oz. filet charbroiled to your liking. Topped with lobster and king crab, fresh asparagus, artichoke hearts, and a decadent béarnaise sauce.	
PORTERHOUSE	\$34
The King of Cuts. Tender filet and the delicious New York in one, a 20-oz. cut of sizzling heaven!	
T-BONE STEAK	\$26
One pound bone-in. Famous for its flavor and marbling.	

ADD SURF TO YOUR TURF

Add one of the following options to your steak or prime rib to create your own Surf and Turf.

Christopher style add \$6

1/2 pound shrimp scampi add \$13

One Australian lobster tail add \$35

CHICKEN OSCAR	\$24
Boneless breast of chicken, pan seared and topped with king crab, fresh asparagus, and hollandaise sauce.	
RACK OF LAMB	\$32
Tender lamb roasted with garlic, Dijon mustard, and herb crust. Served with mint demi-glaze.	
MEDITERRANEAN SHRIMP SCAMPI	\$26
Prawns sautéed with garlic, shallots, capers, kalamata olives, sun-dried tomatoes, artichoke hearts, fresh basil, white wine and butter and served over fettuccini with toasted baguette slices.	
AUSTRALIAN LOBSTER	One tail \$45
Succulent lobster tail, broiled and served with drawn butter and lemon crowns.	
	Two tails \$75