

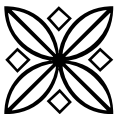
STARTERS

Circus Cafe
Signature Dish

New England Clambake Chowder <i>with clams, crabmeat, chicken & more</i> ..	5.99
Homemade Soup du Jour	4.99
Market Green Salad	4.99
Fresh Mozzarella, Tomato and Basil Salad <i>Topped with red onion and drizzled with balsamic vinegar and extra virgin olive oil</i>	6.99
Shrimp Cocktail Jumbo Shrimp <i>in a martini glass with cocktail sauce</i>	10.99
Chicken Wings a Circus dozen (13)! <i>choose: mild, medium, hot, extra hot, BBQ or Cajun</i>	8.99
Shrimp Beggar's Purses <i>Crispy dumplings filled with shrimp and vegetables served with a Thai honey mustard dipping sauce</i>	6.99
NEW Mediterranean Antipasto Plate <i>Homemade hummus, grilled pita bread, Kalamata olives, roasted red peppers, cucumbers, and artichoke hearts</i>	10.99
NEW Maryland Crab Cakes <i>topped with ginger aioli (new recipe!)</i>	10.99
Wagon Wheel Quesadilla <i>melted Jack & cheddar cheeses, sauteed red onions and tomatoes served with salsa and sour cream. Add Guacamole for .75</i>	8.99
<i>add: grilled chicken, portabella mushrooms, flank steak, or shrimp for \$2.00 each</i>	
Chicken Tenders <i>served with BBQ sauce or Honey Mustard</i>	6.99
NEW Basket of Circus Curly Fries	4.99
Basket of Sweet Potato Fries	5.99
Jumbo Onion Ring-Lings	6.99
Big Top Bruschetta <i>topped with Mozzarella cheese</i>	5.99
Popcorn Shrimp <i>served with tartar or cocktail sauce</i>	6.99
Mozzarella Sticks <i>served with melba or marinara sauce</i>	6.99

*Did you know? We use ZERO Trans Fat Oil **and** our menu is "Gluten Free Friendly."
Just ask your server for Circus Cafe's Gluten-Free Menu!*

Substitutions? No problem. We'll happily accommodate your dining requests.
For parties of 8 or more, a gratuity of 18% will be added to your check





DINNER MENU



Circus Cafe Signature Dishes: Classic Fare with a Bit of Flair!

Italian Chicken Pasta Tender chicken breast sautéed with garlic, artichoke hearts, sundried tomatoes, prosciutto & smoked Italian cheeses. Tossed with Penne pasta in a creamy Alfredo sauce. Served with garlic French bread ... 17.99

(V) **Mediterranean Pasta** Penne Pasta tossed with plum tomatoes, fresh basil, garlic, olive oil, black olives, Feta and Parmesan cheeses (cheeses optional). Served with garlic French bread..... 14.99
Add: Grilled Chicken or Flank Steak \$5; 3 Jumbo Shrimp or Grilled Salmon \$6

(V) **Pasta Primavera** Penne pasta tossed with fresh vegetables and a light homemade cream sauce. Served with garlic French bread..... 14.99
Add: Grilled Chicken or Flank Steak \$5; 3 Jumbo Shrimp or Grilled Salmon \$6

(V) **Tortellini a la Panna** Tortellini with our homemade Alfredo sauce, prosciutto & tender baby peas; topped with fresh shaved parmesan cheese & served with garlic bread 14.99

Shrimp Marinara Angel Hair pasta with jumbo shrimp, tri colored peppers, caramelized onions & our homemade Marinara. Served with garlic bread... 17.99

NEW **Chicken Francaise** Chicken breast, lightly floured and sautéed with fresh lemon and white wine. Served with mashed potatoes and seasonal vegetables or over angel hair pasta 15.99

Chicken Trevi Chicken Breast stuffed with mozzarella cheese, sun dried tomatoes, prosciutto, and spinach; sliced and topped with a light cream sauce. Served with mashed potatoes and sautéed seasonal vegetables 18.99

Spicy Shrimp & Chicken Veracruz Jumbo shrimp, grilled chicken & Jasmine rice tossed with a salsa of tomato, onions, jalapeno, cilantro, Tabasco and fresh lime juice. 16.99

Pan Roasted Salmon Plain or topped with warm Mango Salsa. Served with Jasmine rice & sauteed seasonal vegetables 18.99

Tomato Basil Salmon Grilled salmon topped with tomato basil salsa served over garlic wilted spinach and Jasmine rice..... 18.99

Sesame Ginger Tuna Pan seared and served with Jasmine rice and sautéed seasonal vegetables 20.99

Tuna Provencale Pan seared yellow fin tuna topped w/ a Provencale sauce of white wine, garlic, lemon, plum tomatoes & fresh basil. Served w/ Jasmine rice & garlic wilted spinach..... 20.99

(V) **Grilled Vegetable Napoleon** Portabella mushrooms, fresh mozzarella, eggplant caponata, artichokes & roasted red peppers, drizzled w/ a balsamic reduction & served w/ mashed potatoes & seasonal vegetables or on a bed of salad greens .. 15.99

New York Strip Steak Aged, center cut and charbroiled to your taste.

Classic: Served with mashed potatoes and fresh seasonal vegetables or
Steak Frites: Served with curly fries and a market green salad and topped with our homemade onion crisps..... 23.99

Surf & Turf add 3 sautéed Jumbo Shrimp..... 28.99

Circus Cafe Signature Dishes: Comfort Food at its Best!

Big Top Chicken Pot Pie Homemade and delicious! Our delicate pastry crust tops white meat chicken in a light cream sauce, carrots, potatoes, peas and onions. Served with a side of cranberry sauce 14.99

Homemade Country Meatloaf A house specialty! Old fashioned meatloaf served with mashed potatoes and fresh seasonal vegetables 14.99

(V) **Sizzling Fajitas** Tex Mex style steak & chicken served with peppers, onions and rice on a cast iron sizzle platter with sides of grated Monterey Jack and Cheddar cheese, shredded lettuce and tomato, sour cream, salsa and two warm tortillas (can substitute with Portabella mushrooms) Caution! Hot skillet!..... 15.99

BBQ Ribs A half rack of St. Louis style pork ribs topped w/ our homemade caramelized onion & bacon BBQ sauce! Served w/ mashed potatoes & coleslaw.. 17.99

Homemade Lasagna A perfect blend of ground beef, Italian sausage, ricotta & mozzarella & our homemade marinara sauce. Served w/ garlic French bread.... 14.99

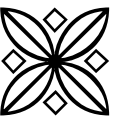
Mad Hatter Fish and Chips Jumbo hand battered fresh Haddock, our signature fries & a side of coleslaw! Served with malt vinegar, cocktail, or tartar sauce.. 14.99

Yankee Pot Roast Hearty and simmered to perfection with carrots, potatoes, onions, and celery. Served with garlic French bread. 15.99



(V) **These items are vegetarian or CAN BE ALTERED to be vegetarian**





LIGHTER SIDE SANDWICHES AND SALADS

All Sandwiches are served with Circus Curly Fries or a Market Salad
Substitute Sweet Potato Fries 1.50 or 3 Onion Rings 2.00



Circus Burger *Our Award Winning Burger! Char-Grilled to your liking.....* 8.99
Add (.99 each item): American, Cheddar, Swiss, Mozzarella, Bleu Cheese Crumbles, guacamole, mushrooms, sautéed onions, onion crisps, fresh Jalapeño or bacon



Ⓥ **Veggie Burger**..... 8.99
Add (.99 each item): American, Cheddar, Swiss, Mozzarella, Bleu Cheese Crumbles, Guacamole, Mushrooms, Sautéed Onions, Onion Crisps or Fresh Jalapeños



Turkey Burger *Homemade and prepared using in-house roasted turkey* 8.99
Add (.99 each item): American, Cheddar, Swiss, Mozzarella, Bleu Cheese Crumbles, guacamole, mushrooms, sautéed onions, onion crisps, fresh Jalapeño or bacon



Grilled Chicken Breast *w/ roasted red peppers, mozzarella, lettuce, tomato and homemade pesto mayo served on buttered garlic French bread* 10.99

Philly Cheese Steak *with mozzarella cheese, peppers and onions served on buttered garlic French bread* 10.99

Ⓥ **Fresh Mozzarella, Tomato, Basil Sandwich**
Served on French bread with slices of red onion and drizzled with balsamic vinegar and extra virgin olive oil..... 9.99

Salads: Customize your salad with these delicious additions:

Grilled Chicken or Flank Steak add \$5 • 3 Jumbo Shrimp or Grilled Salmon add \$6

Ⓥ **Caesar Salad** *Fresh crisp romaine lettuce topped with homemade croutons and shaved parmesan. (Caesar dressing can be tossed if desired)* 8.99

Ⓥ **Greek Salad** *Romaine lettuce, Feta, tomatoes, roasted red peppers, red onion and black olives, chopped and tossed in an herbed vinaigrette dressing.....* 9.99

Ⓥ **Endive and Apple Salad**
A visual feast! Crisp apples and spears of fresh endive served on a bed of Romaine lettuce and topped with Roquefort cheese and walnuts. Served with a raspberry vinaigrette 10.99

Circus Cafe's Cobb Salad

A Favorite! Seasonal greens topped with an abundance of grilled chicken, bleu cheese, hard boiled egg, bacon, cucumbers, cherry tomatoes and topped with a fresh avocado puree..... 13.99

Grilled Flank Steak Salad

Gently marinated strips of grilled flank steak served over a bed of seasonal greens and garnished with cucumbers, tomatoes and onion..... 13.99

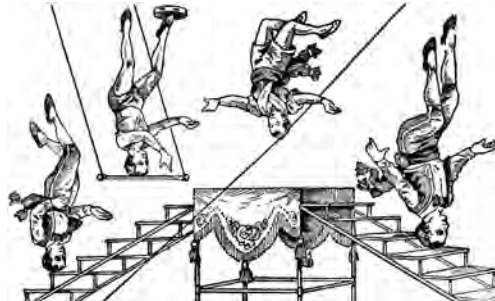
Tuna Nicoise

The classic! Prepared with a grilled yellow fin tuna filet, potatoes, green beans, hard boiled egg and kalamata olives over seasonal greens. Our tuna is flash seared and served rare (unless specified) 14.99

Grilled Salmon Salad

A filet of fresh salmon, grilled and served atop seasonal greens, garnished with cucumbers, tomatoes and onion (salmon can be poached) 13.99

Dressings: Ranch, Caesar, Bleu Cheese, Peppercorn Parmesan, Raspberry Vinaigrette, Balsamic Vinaigrette, Thousand Island, Italian, Honey Mustard, Oil & Vinegar, and our Signature Homemade House: Cilantro Lime Vinaigrette



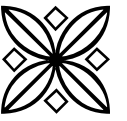
Ⓥ **These items are vegetarian or CAN BE ALTERED to be vegetarian**

Yes! Our T-shirts are for sale \$18 • Just ask your server! Children's T's too \$15





SIDE SHOWS



NEW	Basket of Circus Curly Fries	4.99	Sautéed Spinach	4.00
NEW	Basket of Sweet Potato Fries	5.99	Sautéed Seasonal Vegetables	4.00
	Coleslaw	2.00	French Bread	1.00
	Mashed Potatoes or Jasmine Rice	3.00	Garlic French Bread	3.00

BEVERAGES

Sodas (free refills) <i>(Coke, Diet Coke, Sprite, Ginger Ale)</i> ..	2.50	Saratoga Water (<i>Still or Sparkling</i>)....	2.50
Juices (<i>Cranberry, Apple, Orange, Tomato, Pineapple</i>).....	2.50	Coffee (<i>Regular or Decaf</i>).....	2.00
Milk or Chocolate Milk	2.50	Espresso	3.00
Iced Tea and Lemonade (free refills)	2.50	Tea (<i>Lipton, Chamomile, Peppermint, Earl Grey, Green Tea</i>).....	2.00
Saranac Root Beer	3.00	Hot Chocolate <i>served with whipped cream</i>	2.75
Root Beer Float	4.50	Hot Apple Cider (seasonal).....	2.50
Authentic Bermuda Ginger Beer	3.00		



CIRCUS CAFE'S FUN HOUSE OF DESSERTS



The Circus Maximus Blackout Sundae

A Circus Cafe favorite! Vanilla ice cream, homemade Chocolate Blackout Cake, topped with hot fudge sauce, whipped cream and chocolate shavings! Perfect for sharing.....

9.00



Homemade Pecan Pie Sundae

Our Pecan Pie, crumbled and layered with vanilla ice cream, more pie and more ice cream; topped with whipped cream and drizzled with caramel sauce. Served in an oversized sundae bowl!

9.00



Homemade Cotton Candy

The real thing! Great for children of all ages!

4.00

Decadent Chocolate Lava Cake

With a warm chocolate center; drizzled with white chocolate and served with whipped cream. (with vanilla ice cream add 1.00).....

5.99

New York Style Cheesecake

The classic, complete with a buttery graham cracker crust.

Each bite is better than the last!.....

5.99

Key Lime Pie

Light and refreshing! Made with authentic key limes from the Florida Keys! Baked in a graham cracker crust and topped with real whipped cream.

Zesty and delicious!

5.99

Snickers Pie

Just like a Snickers Bar! Made with a chocolate cookie crust and topped with brownies, caramel, peanuts and drizzled with white and dark chocolate! (with vanilla ice cream add 1.00)

5.99

Big Apple Crisp

Baked to perfection! Chock full of fresh apples, cinnamon and brown sugar. Served warm and topped with whipped cream.

(with vanilla ice cream add 1.00)

5.99

Homemade Mango Gelato

4.50

Vanilla Ice Cream..... 1 scoop 1.50

..... 2 scoops 3.00

(served w/ whipped cream & rainbow sprinkles; add: walnuts or fudge for .50 each)

