



Circles

DINNER SPECIALS

APPETIZERS

MUSSELS VIN BLANC

Fresh Prince Edward Island Mussels, sautéed in garlic butter, steamed in Chardonnay, finished with fresh herbs 17

ALASKAN SNOW CRAB

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

ENTRÉES

TODAY'S FRESH CATCH

Flame grilled, fresh Florida Yellow Tail Snapper

Your choice of prep:

(Cajun • Lemon Pepper • Butter, Salt & Pepper)

Your choice of two 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 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. 25

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. 26

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. 25

SANDWICH

TENDERLOIN STEAK SANDWICH

Grilled, thinly pounded Filet Mignon steak, caramelized onions, American cheese, horseradish mayo, toasted Ciabatta roll. (FYI: Messy!) 20

LOCAL CRAFT BEER

TAMPA BAY BREWING COMPANY

TBBC

YBOR CITY, FLORIDA

"HOP SILO 23"

New England Hazy I.P.A. 7.5% abv

Pineapple, Mango & Grapefruit Notes - 16oz 7.5

"BARREL AGED MOOSE KILLER"

Whiskey Barrel Aged Barleywine 10.5% abv

Caramel, dried Fruit & Toffee Notes - 16oz 7.5



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WINE & COCKTAILS

WINE

BELLA UNION
Cabernet Sauvignon
Oakville, Napa, California G 13

DAOU
Reserve Chardonnay
Willow Creek District, California G 8

WHITEHAVEN
Sauvignon Blanc
Marlborough, New Zealand G 10

COCKTAILS

BLUSTERY BLACKBERRY
Noble Oak Small Batch Bourbon,
blackberry infused simple syrup, organic
sour mix, fresh blackberries. 13
(Note: Nobel Oak plants an Oak Tree for every bottle they sell.)

JONNIE HENDRIX
Hendrick's Scottish Botanical Pot Still Gin,
lavender infused syrup, organic sour mix,
splash of soda, lemon twist. 12

MANGO'S ON BOURBON STREET
Double shot of Benchmark Small Batch Bourbon,
blended with ice, fresh mango purée & organic
sour mix. Served in a 24oz goblet. 14

CIRCLES SIGNATURE MULES
Wheatley Craft Distilled Vodka -or- Benchmark
Small Batch Bourbon, fresh lime juice, Fever Tree
ginger beer, lime wedge.
Strawberry or blackberry added by request. 11

TIMELESS OLD FASHIONED
Buffalo Trace Bourbon, simple syrup, dash of
Peychaud's aromatic bitters, fresh orange essence,
Italian O.G. Luxardo marasca cherry,
large ice block. 10.5

ATOMIC FIREBALL MARTINI
Red Apple Infused Vodka, Fireball Cinnamon
Whiskey, shaken with a splash of cranberry
juice, served in a brown sugar rimmed glass. 12

THE COWS BANANA
Myer's Platinum Rum, and Crème de Banana
Liqueur, shaken with Tippy Cow Vanilla Soft
Serve Rum Cream, served in a
graham cracker rimmed glass. 12

THREE LITTLE BIRDS
Parrot Bay Coconut Rum, fresh pineapple juice,
splash of Blue Curacao Liqueur & grenadine. 11

TIRAMISU MARTINI
Grind Espresso Shot Liqueur, Disaronno
Originale Amaretto, shaken with Creme de Cacao
Liqueur & a splash of French roast coffee, served
in a cocoa dusted glass. 12

EL GRANDE ORGASMO
Corazón Reposado Tequila, local organic honey
syrup, fresh pineapple juice, served in a Tajin
Clásico Chile Lime rimmed glass. 11



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