ENTRÉES

**Fillet Mignon Bordelaise**
Center cut Steer tenderloin char grilled to your order and served atop sauce Bordelaise with fresh herb whipped potatoes and French green beans sautéed in shallot butter 38

**Sautéed Buttered Mushrooms 6  Sautéed Onions 6**

**Gulf Shrimp and Pork Surf and Turf**
Pork tenderloin with a Poblano cream sauce and lemon garlic grilled shrimp with rosemary roasted potatoes and French green beans 45

**Beef Wellington Perigourdine**
Steer tenderloin wrapped in a mushroom duxelle and baked in puff pastry, served atop a brandy cream truffle sauce with fresh herb whipped potatoes and buttered baby carrots 39

**Fresh Whitefish Fillet**
Pan roasted with brown butter caper sauce, fresh herb whipped potatoes and French green beans 28

**Alder Planked Fresh Salmon**
Seasoned with our house rub, baked on an alder plank, served with lemon beurre blanc, rosemary roasted potatoes and French green beans 33

**Veal Osso Bucco**
Slow roast veal shank served with a natural veal reduction, fresh herb whipped potatoes and Nueske’s bacon and cabbage chiffonade 40

**Veal Picatta**
Lightly floured and sautéed with a white wine lemon caper sauce, fresh herb whipped potatoes and French green beans 38

**Breast of Chicken**
Chicken breast filled with mushrooms, spinach and swiss cheese with champagne sauce, fresh herb whipped potatoes and Nueske’s bacon and cabbage chiffonade 29

**Prime Pork Ribeye**
Char broiled boneless prime pork ribeye atop a sauerkraut cream sauce, fresh herb whipped potatoes and buttered baby carrots 30

**Pinn-Oak Ridge Farm Rack of Lamb**
«« Locally Sourced – Delavan, Wisconsin »»
Char grilled topped with mint pesto, rosemary roasted potatoes and buttered baby carrots 42

**Young Wisconsin Duckling Montmorrency**
Partially boned half roasted duckling, served with a tart black cherry sauce, wild rice and French green beans 28

**Three Cheese Raviolis**
House made pasta pillows served with sautéed Peruvian beans, mustard greens and red bell peppers finished with grated gruyere cheese 27

Entrées Include: Fresh baked rolls and choice of salade maison or soup du jour

Wisconsin Food Code requires The Red Circle Inn & Bistro to inform our guests that: “Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness” 12.04.19