Red Circle Inn and Bistro Dine In and Curbside Cuisine and Cook & Sip ToGo

We want you to know that we are here for you. On Friday May 15th we re-opened The Inn to Dine In Service. We have resumed our normal business hours and will continue to offer Curbside Cuisine and Market Place Menu indefinitely. Our restaurant and staff continues to use best practices to stem the spread of Coronavirus through social distancing, cleaning and sanitizing and controlled seating. We have opened our upstairs Garden Room Bar and Dining Area to provide additional seating in a very comfortable and inviting environment. Foodservice will be provided from 4:30 to 9:00pm Monday – Saturday with the Bars opening at 4:00pm. You can view these various menus in the pages that follow:

- The Daily Menu
- The Family Style Dinners offered Monday through Saturday
- The Market Place Menu
- The “Traveling Wine and Cocktail” Menu

Visit our Website, Instagram or Facebook DAILY for info. The process to order TOGO Cuisine is very simple:

1. Call the restaurant after 3:00pm at 262.367.4883 or go ONLINE to place your order.
2. You will pay with a credit or debit card when ordering so please have it ready. Please let us know if you would like to leave a gratuity for the staff and we will add it to your bill. We DO Not add a service charge to any of your Curbside TOGO charges.
3. Tell us when you would like to pick up your order. Allow 30 minutes for us to prepare.
4. We will bring your order out to you and place it in your car.
5. We can provide Beer, Wine and Cocktail packages in closed containers to complete your order.

We look forward to being of service to you and thanks for your ongoing support of The Inn. Please be safe and well. We remain,

Most Sincerely,

Martha, Norm, Jeannie, Terry, Chef Mike, Angela and the Entire Staff

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Proceed to Page 2 to Review Menu
Welcome to The Red Circle Inn & Bistro

• APPETIZERS •

CHILLED

- Fresh Bluepoint Oysters on the Half Shell
  Six 18 Twelve 35
- Red Circle Inn Seafood Sampler
  Gulf shrimp, crab claws and fresh oysters, cocktail, remoulade and au poivred sauces Two 24-Four 46
- Jumbo Gulf Shrimp Cocktail
  Six 18 Twelve 36
- Spicy Ahi Tuna Poke
  Spicy tuna, lime soy avocado, pickled nori and sesame seeds and crispy wontons 17

HOT

- Sea Scallops Rumakis
  Six panko breaded and bacon wrapped, cocktail sauce 17
- Baked Crab Cake Moutarde
  Three cakes nestled atop assorted greens with remoulade and mustard sauces 17
- Brie En Croute
  Topped with apricot and almonds, baked golden, garnished with grapes, berries and grilled brioche 15
- Oysters Rockefeller
  Topped with spinach, bacon, shallots, pernod and a rich glace ½ dz 19 - 1 dz 37

Sautéed Veal Sweetbreads Portofino

- Three Onion Soup Au Gratin 8
- Soup du Jour 5
- Golden Beet and Feta Soup 7

SALADS

- Caesar Salad 8
- “Circle” Wedge 10
- Watercress and Jicama Salad 10

• ENTRÉES •

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

- 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 39
  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 spring asparagus 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 40

- Fresh Whitefish Fillet
  Pan roasted with brown butter caper sauce, fresh herb whipped potatoes and French green beans 29

- Fresh Salmon Fillet
  Seasoned with our house rub baked, 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 spring asparagus 42

- Veal Picatta
  Lightly floured and sautéed with a white wine lemon caper sauce, fresh herb whipped potatoes and French green beans 40

- Breast of Chicken
  Chicken breast filled with mushrooms, spinach and swiss cheese with champagne sauce, fresh herb whipped potatoes and spring asparagus 29

- Prime Pork Ribeye
  Char broiled boneless prime pork ribeye topped with a blueberry BBQ sauce, fresh herb whipped potatoes and buttered baby carrots 30

- Pinn-Oak Ridge Farm Rack of Lamb
  Char grilled topped with mustard sauce, rosemary roasted potatoes and buttered baby carrots 43

- Young Wisconsin Duckling Montmorrenecy
  Partially boned half roasted duckling, served with a tart black cherry sauce, wild rice and French green beans 29

- Three Cheese Raviolis
  Housemade pasta pillows served with sautéed oyster mushrooms, red bell peppers, asparagus, grilled spring onions and champagne sauce 28

• DESSERTS •

- Soufflés of Grand Marnier, Chocolate or Lemon 9 – Please order with your entrée
- Carrot Cake with Sour Cream/Cream Cheese Frosting 7.5
- White Chocolate Bread Pudding 8.5
- Orange/Rhubarb Crumble 8.5
- Warm Chocolate Espresso Cake 8.5
- Red Velvet Cake 7.5
- Classic Vanilla Bean Crème Brulée 7.5
- Individual Baked Fresh Apple Tart 8.5
- Key Lime Cheese Cake 7.5

Our Housemade 1 lb English Toffee 19

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”

Page 2 of 5 Proceed to Page 3 for FAMILY STYLE DINNERS
FAMILY STYLE DINNERS
PREPARED FOR 2, 4, 6 OR 8 GUESTS
$25 per guest
Includes: Choice of: Caesar Salad or House Salad Cranberry Vinaigrette for All
Fresh Baked Rolls
Appropriate Starch and Fresh Vegetable

ADD:
Brie en Croute or Fresh Mozzarella Caprese Appetizer to the above
$30 per guest

Beef Burgundy
Tenderloin tips simmered in our scratch made Bordelaise sauce with mushrooms.
Fresh Herb Whipped Potatoes
Sautéed French Green Beans with Shallots

Breast of Chicken Marsala
Lightly floured and sautéed tender skinless boneless chicken breast served with
our scratch made Marsala wine sauce.
Fresh Herb Whipped Potatoes
Sautéed French Green Beans with Shallots

Jumbo Gulf Shrimp Provençale
Six jumbo gulf shrimp per guest sautéed with diced tomatoes, scallions, garlic,
white wine and splashed with Pernod.
Angel Hair Pasta
Sautéed French Green Beans with Shallots

Prime Pork Ribeyes “Georgia Style”
Grilled boneless ribeyes served with our scratch made Bourbon Peach sauce.
Served with wild rice and French green beans sautéed in shallots.

Complimentary Choice of Dessert Included with Above Dinners
Red Velvet Cake or Black Forest Torte

Sorry, No Substitutions or Variations to the above Family Style Dinners

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Proceed to Page 4 and 5 for The Market Place Menus
MARKET PLACE OF THE INN  
• ORDER TO GO & COOK & SIP AT HOME •  
ORDER ON LINE @ www.redcircleinn.com or CALL US @ 262.367.4883

**Center of The Plate**

- 8 oz Fillet Mignon $19.95  
  A CENTERCUT IN HOUSE 30 DAY AGED STEER TENDERLOIN

- 16 oz New York Strip Steak $19.95 each  
  A CENTERCUT IN HOUSE 30 DAY AGED STRIPLOIN OF BEEF

- 20 oz Rib Eye Steak $19.95 each  
  A CENTERCUT IN HOUSE 30 DAY AGED BONELESS RIB EYE STEAK

- 8 oz House Ground “Steak Burger” $4.95 each  
  OUR HOUSE BLEND OF TENDERLOIN, STRIPLOIN, PRIMERIB, KOSHER SALT & PEPPER

- Fresh 8 oz Fillet of Salmon $9.99 each
- Fresh 10oz Skinless/Boneless Breast of Chicken $5.99 each

**Sides & Sauces For The Plate**

- Fresh Herb Whipped Potatoes 1 qt/2 lbs $9.99
- Blanched French Green Beans w/ Shallot Butter Serves 4 for $6.99
- Bordelaise Sauce 1 pt $10.00
- Champagne Sauce 1 pt $10.00

**Desserts**

See our Daily Curbside Cuisine Menu for Selections

**Check out our Daily Menu on Line for Cooked Family Style Dinners TOGO**  
Includes Complimentary Dessert!

Please feel free to email your comments and requests to: redcircleinn@  
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Traveling Wines & Cocktails

Sparklers
Bouvet Brut, Loire Valley France $14
Bouvet Brut Rose, Loire Valley France $14

White Wines
Nobilissima Pinot Grigio, Veneto, Italy $10
Boeger Sauvignon Blanc, Sierra Foot Hills, California $10
Elouan Chardonnay, Oregon $15
MerSoleil Chardonnay, Santa Lucia Highlands $12
Schmitt Sohne Piesporter Michelsberg, Mosel, Germany $9
Steele Cabernet Franc Rose, California $12

Red Wines
Meiomi Pinot Noir, California $15
Elouan Pinot Noir, Oregon $15
Canoe Ridge Merlot, Washington State $17
Michael Pozzan Cabernet Sauvignon, Sonoma County $17
Tamarack Cellars “Firehouse Red”, Columbia Valley $18
Pezzi King Zinfandel, Sonoma County $19

All Other Wine List Wines are 40% off Wine List Price for bottles below $100.00. Sorry, No Discount for Wines Above $100.00. Visit our Wine List At our Website.

Limit 4 Bottles of Wine With Every Food Order

Cocktails “Travelers”
T & T 1 Liter of Titos Vodka, 6 – 10 oz Diet Tonic & Limes $36
KETEL MULE 1 Liter Ketel One, 4 Barritts Ginger Beer & Limes $45
KORBEL OL’ FASHIONED 1 Liter Korbel, “Mix”, 4 Sprite & Garnish $27
CANADIAN MIST OL’ FASHIONED 1 Liter Mist, “Mix”, 4 Sprite & Garnish $27

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