

THE STEAKHOUSE

AT CIRCUS

One Pound Prime Rib Dinner \$15.99



One full pound of our delectable prime rib, rubbed with our own special blend of seasonings, slow-cooked to perfection and carved to your liking complemented with the fresh vegetable of the day, a baked potato with all of your favorite toppings along with our steakhouse rolls and butter.

Small Portions Big Flavors \$15.99

For those who want a smaller portion but don't want to miss the big flavors of Steakhouse fare, you can choose one of the entrées below. Each includes a house salad, vegetable of the day and fresh-baked steakhouse rolls.

Steakhouse Filet

The heart of the New York cut filet style. Thick, tender and cooked to your request.

Petite New York

Specially cut, thick 7 oz, New York steak. Juicy and tender and cooked to order.

Prawn Scampi

Succulent jumbo prawns cooked scampi-style and served atop fettuccini.

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Who said Desserts were last?

CRÈME BRULÉE	\$5	CHOCOLATE MOUSSE CAKE	\$5
Traditional crème brulée.		Rich chocolate cake layered with silky chocolate mousse and dark chocolate genache.	
CHOCOLATE MOUSSE	\$5	CRÈME FILLED SWAN	\$5
NEW YORK CHEESECAKE	\$5	Gliding on a pool of blueberry sauce.	
		CHOCOLATE ECLAIR	\$5

Appetizers

CLASSIC SHRIMP COCKTAIL			\$10
Succulent prawns and a zesty cocktail sauce, served with lemon wedges.			
CALAMARI			\$8
Calamari tossed in a black pepper flour and fried golden brown. Served with lemons, sweet chili sauce, and caramelized pineapple ranch dipping sauce.			
CRAB & ARTICHOKE DIP			\$9
Tender crab, artichokes, green onions, and cheese. Served hot with toasted baguette slices.			
ESCARGOT			\$10
Prepared in the classic style.			
OYSTERS			\$13
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			\$6
A fresh mix of crisp greens served with carrot curls, Kalamata olives, tomatoes, red bell pepper, and house made toasted pesto croutons with your choice of dressing.			
<i>Dressings: ranch, thousand island, blue cheese, lite raspberry viniagrette, italian, or caesar</i>			
CAESAR SALAD			\$8
(anchovies on request)			
Add grilled chicken			\$11
Add grilled prawns			\$13
HOME-STYLE CHICKEN NOODLE SOUP			\$6
Fresh house made chicken noodle soup.			
BAKED FRENCH ONION SOUP			\$8
Topped with Gruyère, Swiss, and Parmesan cheese crouton.			
SEAFOOD CHOWDER			\$8
Hearty chowder with shrimp, scallops, clams, salmon, and halibut.			
LOBSTER BISQUE			\$11
Chunks of succulent lobster in a rich cream soup.			

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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.	8 oz. English cut	\$14
	<small>2-4 oz. slices</small>	
	12 oz. Queen Cut	\$17
	1 lb. King Cut	\$22

NEW YORK STEAK - CHEF'S CUT \$29

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 \$29

8 oz. filet wrapped in bacon and prepared to your liking.

RIBEYE STEAK \$30

14 oz. steak cut from the heart of the prime rib.

FILET CHRISTOPHER \$35

8 oz. filet charbroiled to your liking. Topped with lobster and king crab, fresh asparagus, artichoke hearts, and a decadent béarnaise sauce.

PORTERHOUSE \$36

The King of Cuts. Tender filet and the delicious New York in one, a 20-oz. cut of sizzling heaven!

T-BONE STEAK \$28

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 Market Price

CHICKEN BREAST AND SHRIMP \$23

Boneless breast of chicken, grilled and topped with smoked bacon, mushroom, scallion white wine and butter sauce.

RACK OF LAMB \$35

Tender lamb roasted with garlic, Dijon mustard, and herb crust. Served with mint demi-glaze.

MEDITERRANEAN SHRIMP SCAMPI \$28

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.

CRAB & ARTICHOKE STUFFED SALMON \$29

Fresh Atlantic salmon stuffed with sweet snow crab and artichokes and topped with hollandaise sauce.

LOBSTER One tail - Market Price

Succulent lobster tail, served with drawn butter and lemon crowns.

Two tails - Market Price