

EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

SECOND EDITION | DINNER | SUMMER 2017

APPETIZERS

TRIO | 9

chickpea hummus, roasted eggplant, tzatziki, grilled pita

BACON ON A STICK | 12 ^{GF}

chili maple glazed

CHICKEN APPLE SAUSAGE | 12 ^{GF}

crispy sprouts, bacon, whole grain mustard sauce

FLATBREAD | 14

fig jam, prosciutto di parma, mozzarella, arugula, shaved romano, truffle oil

CHICKEN WINGS | 14

caramelized onion, roasted peppers, cilantro mint ranch

CRISPY OYSTERS | 14

grilled baguette, slaw, lime, micro sprouts
malt vinegar aioli

BURRATA | 14 ^{GF}

sweet pea puree, roasted yellow tomatoes, prosciutto chip, ground pine nuts, porcini mushroom, aged balsamic

FRENCH DIP SPRING ROLLS | 14

shaved rib eye, spicy mustard, caramelized onion jus

BUFFALO BLU NACHOS | 15

pulled chicken, "red hot", maytag blu cheese, pico de gallo, avocado crema

BLUE CLAW CRAB DIP | 15

lump crab, artichokes, mozzarella, breadcrumbs, grilled pita

SALMON TARTARE | 15

avocado mousse, capers, lemon, crispy tortillas

FISH TACOS | 16

guinness battered cod, hoisen, asian slaw, pico de gallo, avocado, corn tortilla

LOBSTER SALAD SLIDERS | 18

lobster, mayo, avocado, purple salsa

SUGGESTIONS

GASTRO BURGER* | 16

bacon jam, cheddar, onion rings, mac & cheese, bbq, house cut potato wedges

GARDEN BURGER | 16

quinoa, black bean & barley, swiss, sautéed mushrooms, roasted garlic aioli, parmesan, toasted brioche bun

BUTTERMILK FRIED CHICKEN | 18

fried all natural chicken, lettuce, tomato, purple slaw, pickle chips, honey mayo, waffle, house cut potato wedges

LINGUINI & CLAM SAUCE | 20

bacon, chili, roasted garlic

SHRIMP N ZOODLES | 24 ^{GF}

grilled shrimp, heirloom tomatoes, roasted garlic, basil

FISH & CHIPS | 22

guinness battered cod, house cut potato wedges, malt vinegar aioli, tartar

GLAZED SALMON* | 28 ^{GF}

pan seared, hoisen, brussel sprouts, roasted beets

BLACK BASS* | 29 ^{GF}

summer ratatouille, saffron broth, rouille

CHICKEN PAILLARD | 23 ^{GF}

pan seared, pounded thin, kale, quinoa, watermelon, berries, avocado, feta, sunflower seeds, honey mustard cranberry dressing

BERKSHIRE PORK CHOP* | 26 ^{GF}

bbq dry rub, summer watermelon salad, grilled potato wedges

NY STRIP* | 29 ^{GF}

12 oz, cast iron seared, red wine & rosemary butter, cheddar & maple mashed

GARDEN

G-SALAD | 15

baby greens, dried cranberries, gorgonzola, granny smith apples, candied walnuts, honey mustard vinaigrette

GRILLED CAESAR WEDGE* | 14

romaine, parmesan frico, grilled red onions, white anchovies

MARKET SALAD | 15 ^{GF}

baby greens, arugula, toy box tomatoes, summer squash, cucumber, corn, avocado, feta, citrus vinaigrette

KALE & QUINOA {HOT OR COLD} | 15

broccoli, carrot, roasted pepper, scallion, crispy noodles, sesame ginger

// proteins //

chicken {\$6} | tuna salad {\$6} | chicken salad {\$6} | albacore tuna {\$6} | chicken fingers {\$6}
beef burger* {\$8} | turkey {\$6} | garden burger {\$8} | salmon {\$10} | shrimp {\$10}
steak* {\$10} | lobster salad {\$12} | grilled veggies {\$6} | cajun, bbq or buffalo {\$1}

KETTLE

SOUP OF THE MOMENT | 8

ONION SOUP | 8
café style

RAW

{priced per piece}

LITTLE NECK CLAMS* | MP ^{GF}

local waters

OYSTER*S | MP ^{GF}

cucumber mignonette seasonal sorbet

SHRIMP U8 | MP ^{GF}

housemade cocktail sauce

SHARES

HOUSE CUT POTATO WEDGES | 8

parmesan truffle aioli, sriracha ketchup

SWEET POTATO FRIES | 8

honey mayo, cilantro mint ranch

SUMMER SQUASH | 8 ^{GF}

toy box tomatoes, roasted peppers, grilled onion, cilantro, mint

BEER BATTERED ONION RINGS | 8

cilantro mint ranch, sriracha ketchup

BRUSSEL SPROUTS | 10

crispy, honey, bacon

CHEDDAR & MAPLE POTATO CROQUETTES | 10

rouille

ROASTED BEETS | 10 ^{GF}

baby spinach, mandarin oranges, goat cheese, walnuts

LOBSTER MAC & CHEESE | 14

bacon, toasted breadcrumbs

*Consuming raw or undercooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items can be cooked to order.

G-PLATE DINNER SPECIALS

SUNDAY
Prime Rib
Dinner

MONDAY
Buck a Shuck /
Two a Tail

TUESDAY
Colossal Chicken
Parmesan

WEDNESDAY
B.Y.O.W.
bring your own wine

THURSDAY
3-Course Craft Beer Dinner
app, entree, dessert & beer