

# GASTRONOMY

KITCHEN BY *Cirella's*

FIFTH EDITION | DINNER | 2019

## STARTERS

FRENCH ONION SOUP | 10  
café styleTRIO | 12  
edamame hummus / miso dip / curry dip  
wonton chipsCHEESY NACHOS | 12  
crispy corn tortilla chips, cheddar,  
mozzarella, tomato, red onion,  
black beans, pico de gallo,  
three cheese drizzle, guacamole  
today's chili {5} | grilled chicken {6} | steak {8}BURRATA | 14  
pesto infused, tomato, basilWINGS | 14  
original / asian / buffalo / bbqWHOLE ROASTED CAULIFLOWER | 14  
roasted garlic, seasoned paprika,  
capers, herbsMUSSEL POT | 15  
coconut milk, lime, cilantro, tomato, curry,  
grilled country breadARTICHOKE & SPINACH DIP | 15  
cheese blend, caramelized onions,  
corn tortillaCRISPY CALAMARI | 16  
asian style / marinaraCOCONUT SHRIMP | 16  
thai chili popcorn shrimp, pineapple salsaFISH TACOS | 16  
grilled mahi mahi, lettuce,  
pickled onion, purple slaw, corn salsa,  
avocado drizzle, corn tortillasTUNA TARTARE | 16  
avocado, crispy onions, soy citrus dressing,  
corn tortillasLOBSTER SALAD SLIDERS | 20  
chopped lobster, mayo, onion, shallots,  
celery, avocado, lettuce, tomato, purple slaw

## FLAT BREADS

PROSCIUTTO | 15  
fig jam, fresh mozzarella,  
arugula, truffle oilPESTO CHICKEN | 16  
grilled chicken, mozzarella, tomato,  
arugula, RRP, pestoSHRIMP SCAMPI | 18  
mozzarella, garlic, lemon, white wine,  
butter, breadcrumbs, parsley

## ZOODLES

ASIAN CHICKEN | 24  
grilled, sesame orange glaze,  
carrots, broccoli, scallionCRISPY CHICKEN SCAMPI | 24  
chicken cutlet, broccoli, spinach, garlic,  
lemon, white wine, butter, parsleyLEMON BASIL | 24  
asparagus, peas, smoked ham, SDT,  
parmesan cheese, lemon breadcrumbsSPICY ZUPPA DE ZOODLES | 28  
calamari, shrimp, mussels,  
hot cherry peppers, spicy tomato sauce

## SUGGESTIONS

GASTRO BURGER\* | 18  
100% angus beef, cheddar, lettuce, tomato, onion rings,  
mac & cheese, bacon jam, toasted brioche bun, salad or friesSPICY DRUNKEN NOODLES | 21  
shells, chicken, bacon, peas, fresh mozzarella, spicy vodka pink sauceCHICKEN PAILLARD | 24  
spinach, quinoa, strawberries, feta, toasted almonds,  
poppyseed cherry vinaigretteMEDITERRANEAN SHRIMP | 24  
tomatoes, feta, onion, garlic, oregano,  
kalamata olives, chili flakes, ricePACIFIC RIM MUSSELS & FRIES | 24  
mussels, pineapple, coconut milk, shaved brussels sprout,  
white wine pink sauce, friesTRUFFLE LOBSTER MAC & CHEESE | 24  
truffle, lobster chunks, bacon, toasted breadcrumbsCOLOSSAL CHICKEN PARMESAN | 24  
pan fried, plum tomato sauce, fresh mozzarella, pastaROSEMARY CITRUS ROASTED CHICKEN | 25  
1/2 bone in, a jus, sweet potato, zucchini & corn succotashBIBIMBAP | 25  
orange beef, sesame, wok-fired vegetables,  
wasabi aioli, sticky rice, fried eggCAFÉ PAELLA | 25  
shrimp, chicken, mussels, white fish, chorizo, peppers, onions,  
saffron rice, red pepper sauceSALMON PAILLOTE\* | 28  
seared, lemon, dill, onion, garlic & herb  
over cauliflower rice, brussels sprouts, carrotsSESAME TUNA | 30  
pan seared, sesame encrusted, sweet soy glaze,  
baby bok choy, sticky coconut riceBISTRO SCALLOPS | 30  
pan seared, sweet potato purée, shaved brussels sprouts,  
arugula & apple citrus saladNY STRIP STEAK\* | 32  
NY strip, herb butter, crispy onions,  
creamed spinach, potato gratin

## GARDEN

G-SALAD | 15  
mesclun greens, cranberries,  
gorgonzola, apples, candied walnuts,  
honey mustard cranberry dressingCAESAR SALAD\* | 15  
romaine, fresh mozzarella, parmesan,  
croutons, caesar dressingASIAN SALAD | 15  
chopped, romaine, kale, shaved brussels sprout  
leaves, string beans, mandarin orange,  
roasted red pepper, toasted almonds, goat cheese,  
sesame ginger dressing, crispy noodlesCHOPPED COBB | 16  
chopped romaine, cucumber, tomato,  
corn, bacon, egg, gorgonzola,  
avocado, poppyseed cherry vinaigretteTERIYAKI KALE & QUINOA BOWL | 15  
{hot or cold}

broccoli, carrots, roasted red pepper, scallion, crisp noodles, sesame ginger

// proteins //

chicken {6} | tuna salad {6} | chicken salad {6} | albacore tuna {6}  
chicken fingers {6} | turkey {6} | beef burger\* {8} | black bean & farro burger {8}  
salmon {10} | shrimp {10} | steak\* {10} | fried calamari {10}  
lobster salad {12} | grilled veggies {6}

## SAMPLE SALE

{daily | 4-6:33pm | \$28}

THREE-COURSE DINNER

soup or salad  
chef's choice entrée  
dessert with coffee or tea

## LOBSTER TRAP

ROLL OR BOWL | 23

{cold} {hot}

chopped lobster, mayo,  
onion, shallots, celery,  
seasoning, lettuce,  
tomato, avocado,  
toasted roll, purple  
slaw, salad or frieschunks of buttered  
lobster, lettuce,  
tomato, avocado,  
toasted roll, purple  
slaw, salad or fries

{hot or cold}

chopped romaine, edamame,  
tomato, corn, avocado

## SIDES

G-CUT FRIES | 9  
truffle aioli, sriracha ketchupSWEET POTATO FRIES | 10  
honey mayo, cilantro mint ranchTRUFFLE PARMESAN FRIES | 10  
TRUFFLE GRILLED ASPARAGUS | 10  
shaved parmesanSAUTÉED OR CREAMED  
BABY SPINACH | 10SAFFRON RICE | 10  
tomato, bacon, red pepper jam, parmesanBRUSSELS SPROUTS | 11  
crispy, honey, bacon

ZUCCHINI GRATIN | 11

BABY BOK CHOY | 12  
steamed, thai chili, sesameMAC & CHEESE | 14  
cheese, bacon, breadcrumbs

## ONLINE ORDERING NOW AVAILABLE

[www.gastronomyrestaurant.com](http://www.gastronomyrestaurant.com)

## EVERY SUNDAY JAZZ BRUNCH

{11am-4pm}

Chill-out and "chow down"...  
To a delicious selection of handcrafted  
dishes and "Tasty" LIVE Jazz!

\*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  
Prix Fixe  
All Day | 28MONDAY  
Orient  
Express | 22TUESDAY  
Tacos &  
Tequila | 20WEDNESDAY  
B.Y.O.W.  
No corkage feeTHURSDAY  
Happy Hour All Day  
@ the Bar