

EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

FOURTH EDITION | DINNER | WINTER 2018

KETTLE

SOUP OF THE MOMENT | 8

ONION SOUP | 8
café style

APPETIZERS

TRIO | 10

black bean chipotle, guacamole, salsa, crispy corn tortillas

CLAMS OREGANATA | 12

white wine, lemon, garlic, bread crumbs

PROSCIUTTO FLATBREAD | 14

fig jam, fresh mozzarella, arugula, truffle oil

WING IT | 14

original / asian / buffalo / bbq

WHOLE ROASTED CAULIFLOWER | 14

roasted garlic, seasoned paprika, capers, herbs

BURRATA | 14

caramelized fig, honey, walnut, mint

MUSSEL POT | 15

coconut, lime, cilantro, tomato, curry, grilled country bread

ARTICHOKE & SPINACH DIP | 15

cheese blend, caramelized onions, grilled pita

CRISPY CALAMARI | 16

asian style / out style

FISH TACOS | 16

blackened cod fish, pickled red onion, salsa, avocado, spicy mayo, corn tortilla

LOBSTER SALAD SLIDERS | 18

chopped lobster, mayo, onion, shallots, celery, avocado, lettuce, tomato, purple slaw

SUGGESTIONS

GASTRO BURGER* | 18

100% angus beef, cheddar, lettuce, tomato, onion rings, mac & cheese, bacon jam, toasted brioche bun, salad or fries

LINGUINI & CLAM SAUCE | 20

bacon, chili, roasted garlic

DRUNKEN NOODLES | 21

shells, chicken, bacon, peas, fresh mozzarella, vodka pink sauce

FISH & CHIPS | 22

beer battered cod, potato wedges, malt vinegar aioli, tartar

CHICKEN & WAFFLES | 22

crispy crusted frosted flake chicken, pickle chips, honey mayo, maple syrup

LOBSTER MAC & CHEESE | 24

bacon, toasted breadcrumbs

COLOSSAL CHICKEN PARMESAN | 24

pan fried, plum tomato sauce, fresh mozzarella, pasta

CHICKEN PAILLARD | 24

arugula, pomegranate, roasted butternut squash, parmesan, honey mustard vinaigrette

BRICK CHICKEN | 25

half chicken, lemon potatoes, tomato, oregano, roasted red pepper chimichurri

BIBIMBAP | 25

orange beef, sesame, wok-fired vegetables, wasabi aioli, sticky rice, fried egg

PAELLA | 25

shrimp, clams, mussels, white fish, chorizo, peppers, onions, saffron rice, red pepper sauce

BEER BRAISED SHORT RIBS | 26

potato gnocchi, broccoli rabe, ragu

GLAZED SALMON* | 28

pan seared, hoisen, brussels sprouts, roasted beets

STUFFED PORK CHOP | 28

prosciutto, swiss, roasted cinnamon maple sweet potato, watermelon, bbq drizzle

NY STRIP STEAK* | 32

sour cream, cheddar, bacon, chive mashed potatoes, grilled asparagus, mushroom gravy

CRISPY BRANZINO | 32

served whole, tomato gastrique, rice, vegetables, broccoli rabe

ZOODLES

PESTO SHRIMP | 24

grilled, pesto, pignoli, fresh mozzarella, tomato

ASIAN CHICKEN | 24

grilled, sesame orange glaze, carrots, broccoli, scallion

TUNA TATAKI | 24

pan seared, avocado, asian slaw, ponzu sauce

SHORT RIB | 24

braised short rib ragu, marscapone

SHARES

G-CUT FRIES | 8

parmesan truffle aioli, sriracha ketchup

SWEET POTATO FRIES | 10

honey mayo, cilantro mint ranch

TOASTED GNOCCHI | 10

broccoli rabe, cherry peppers, gorgonzola

SAFFRON RICE | 8

heirloom tomatoes, bacon, red pepper jam, parmesan

BRUSSELS SPROUTS | 10

crispy, honey, bacon

RATATOUILLE | 8

eggplant, tomato, zucchini, squash, onion, vinaigrette drizzle

MASHED POTATO | 8

sour cream, cheddar, bacon, chives

MAC & CHEESE | 10

bacon, toasted breadcrumbs

GARDEN

G-SALAD | 15

mesclun greens, dried cranberries, gorgonzola, granny smith apple, candied walnuts, honey mustard cranberry dressing

FALL COBB | 15

chopped, romaine, spinach, tomato, cucumber, egg, bacon, beets, avocado, cheddar, balsamic vinaigrette

ASIAN SALAD | 15

chopped, romaine, kale, shaved brussels sprout leaves, string beans, mandarin orange, roasted red pepper, toasted almonds, goat cheese, sesame ginger dressing, crispy noodles

TERIYAKI KALE & QUINOA
{HOT OR COLD} | 15

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} | cajun, bbq or buffalo {1}

*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
Gastro Complete
Dinner | 25

MONDAY
Burger &
Beer | 20

TUESDAY
Tacos &
Tequila | 20

WEDNESDAY
B.Y.O.W.
Bring Your Own Wine

THURSDAY
Happy Hour All Day
@ the Bar #tbt