



THE RINGLING GRILLROOM

START • SNACK • SHARE

CHEF'S "ARTFULLY" INSPIRED DAILY FLATBREAD 15

Created Daily with the Freshest Ingredients from the Market

CRISPY SICILIAN CALAMARI 17

Red Peppers, Pepperoncini, Lemon, Sweet Chili, & Housemade Marinara

JUMBO LUMP CRAB CAKE 22

Jumbo Lump Crab, Old Bay, Arugula, Grapefruit & Pickled Red Onion Salad, & Horseradish Aioli

NEW-STYLE HUMMUS 14

Creamy Hummus, Crispy Brussels & Cauliflower, Harissa, Toasty Seasoned Pita, & Extra Virgin Olive Oil

SOUP OF THE DAY 8

CRISP COOL SALADS

G-ROOM SALAD* 12

Baby Artisan & Boston Bibb Lettuce, Radish, Shaved Carrots, Granny Smith Apples, Crisp Celery, Spiced Toasted Seeds, Crumbled Feta, & Sweet Herb Dressing

KNIFE & FORK CAESAR 12

Crisp Hearts of Romaine, Baby Kale, Egg, Parmesan, Caesar, Crisp Ciabatta, Parmigiano Reggiano

BURRATA & HEIRLOOM TOMATO 15

Fresh Burrata, Watermelon Radish, Stuffed Peppadew Pepper, Lemonette, Aged Balsamic, & Grilled Focaccia

CRUSTED AHI TUNA NIÇOISE* 22

Field Greens, Peruvian Purple & Fingerling Potatoes, Tiny Beans, Blistered Grape Tomatoes, Egg, Niçoise Pesto, Citrus Vinaigrette

CLASSIC WEDGE 15

Iceberg Wedge with Bacon, Crumbled Bleu Cheese, Red Onions, Halved Cherry Tomatoes, Hard Boiled Egg, & Bleu Cheese Dressing

SEAFOOD COBB 30

Shrimp, Lump Crab Mixed Greens, Avocado, Bacon, Hard Boiled Egg, Tomatoes, Blue Cheese, & Green Goddess Dressing

ADD CHICKEN 7 | SHRIMP 9 | SALMON 12 | CRAB CAKE 14



=MADE WITHOUT GLUTEN •



=VEGETARIAN

**Items marked with an asterisk may be raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Burgers and steaks cooked to order. Please be aware that food prepared here may contain or come in contact with nuts.*

BIG TOP SANDWICHES

WITH YOUR CHOICE OF ONE SIDE

TURKEY & BACON CLUB 18

Roasted Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, & Basil Aioli

G-ROOM BURGER* 20

Seasoned Perfectly, Bleu Cheese Crema, Bacon, Lettuce, Tomato, & Caramelized Onions on a Toasted Brioche Bun

SALMON BLT 22

Fresh Salmon (Blackened or Grilled), Bacon, Lettuce, Tomato, Lemon Dill Aioli on a Brioche Bun

GRILLED CHICKEN

PANINI 16

Grilled Chicken, Arugula, Roma Tomato, Provolone, & Basil Aioli on Toasted Focaccia

SARASOTA-BAY

TACOS 18

Caribbean Spiced Mahi, Shrimp or Blackened Chicken, Red Cabbage, Key Lime & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream and Warm Corn Tortillas

JR'S LOBSTER ROLL 30

Fresh Steamed Lobster, Old Bay, & Chives on a Butter Brioche Lobster Roll. *Served Maine or Connecticut-Style*

RINGLING FAVORITES

CHICKEN MILANESE 23

Crispy Panko Chicken, Arugula, Oven-Dried Tomato, Parmigiano Reggiano, Lemonette, Whipped Ricotta & Extra Virgin Olive Oil

CLASSIC PAPPARDELLE 22

Fresh Egg Pappardelle, Summer Squashes, Wild Mushrooms, Blistered Grape Tomatoes, Extra Virgin Olive Oil, Confit Onion Velouté, Parmigiano Reggiano

ADD CHICKEN 7 | SHRIMP 9 | SALMON 12

BLACKENED SALMON 26

Paul's Secret Spices, Basmati Rice, Maque Choux-Okra, Corn, Red Pepper, Onion, & Tomato Beurre Blanc

GRILLROOM FILET* 39

6oz. Angus Filet with Fingerling Potatoes & Asparagus

KEY LIME GROUPE 28

Gulf Grouper, Spinach, Artichoke, Parslied Basmati Rice, & Key Lime Butter Sauce

HOUSE BREADED CHICKEN TENDERS 20

Served with House Fries & Steamed Broccoli

SIDES

Hand-Cut Crispy Fries 6

Side G-Room Salad 6

Side Caesar Salad 7

Chef's Daily Vegetables 6

Basmati Rice Pilaf 6

Grilled Asparagus 8

SWEET TASTES

CLASSIC CRÈME BRÛLÉE

10

Housemade with Madagascar Vanilla Bean & A Crispy Sweet Crust

CHOCOLATE CAKE 10

Housemade Triple Layered Chocolate Cake

STRAWBERRY CREME CAKE 10

Housemade Triple Layered Strawberry Creme Cake

2 SCOOPS ICE CREAM 6

Ask Your Server for Today's Flavors

WINE LIST



WHITE GRAPES

SPARKLING BUBBLY & ROSE

MICHELLE BRUT, Columbia Valley NV	10 32
BENVOLIO PROSECCO, Italy	9 32
ROSE ALL DAY, South France NV	12

FRUITY, REFRESHING & NOT TOO DRY

PINOT GRIGIO, STEMMARI, Sicilia '20	9 28
RIESLING, DR. L., Germany '20	9 36
CONNUNDRUM, California '20	9

DRY, FRESH & CRISP

SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '21	9 36
ROSE, KIM CRAWFORD, Hawkes Bay, NZ '21	12 48
SAUVIGNON BLANC, WAIRAU RIVER NZ '21	12 48

RICH, CREAMY & VOLUPTUOUS

CHARDONNAY, HARKEN, BARREL FERMENTED, CA '19	10 40
CHARDONNAY, BLACK STALLION, Napa Valley '20	11 44

RED GRAPES

BERRIES FROM THE BARREL

STEMMARI PINOT NOIR, Sicily	10.50 36
PINOT NOIR, ERATH, Oregon '19	14 54
PINOT NOIR, BELLE GLOS CLARK & TELEPHONE VINEYARD, Santa Maria Valley '20	20 58

EARTHY, FRUIT & BLENDED

MERLOT, JOSH CELLARS, California	12 38
----------------------------------	---------

RICH, SMOKY, SEXY

CABERNET SAUVIGNON, EXCELSIOR, South Africa '20	10 32
---	---------

BIG BOLD BEAUTIFUL

CABERNET SAUVIGNON, DUCKHORN DECOY, CA '19	16 54
CABERNET SAUVIGNON, STERLING, Napa '18	20 72
CABERNET SAUVIGNON, JUSTIN VINEYARDS, Napa '18	18 56

FEATURING



CHARDONNAY, '20	11 44	CABARNET, '19	11 44
PETITE PETIT, '19	11 44	ZINFANDEL, '19	11 44

CRAFTED COCKTAILS

THE GIN JOB

St. George Botanivore Gin, Fresh Basil,
Cucumber, Lemon & Lime, Tonic 12



PINEAPPLE RUM EXPRESS

Plantation Pineapple Rum, St. George
Spiced Pear, Fresh Lime, Jack Rudy Bitters,
Fresh Nutmeg 12



NEW FASHIONED

Nelson's Greenbrier Bourbon, Giffard
Banana Liqueur, Jack Rudy Aromatic
Bitters, Expressed Orange on the Rock 12

JR'S MANHATTAN

High West Double Rye, Cocchi Torino,
Jack Rudy Bitters, Bittercube Bolivar &
Luxardo Cherry 12



GRAPEFRUIT RICKY

Tito's Vodka, St. Germain, Fresh Grapefruit
Juice & Squeeze of Lime 12

THE RINGLING
GRILLROOM

KID'S MENU

Homestyle Chicken Fingers \$8

Choose Lightly Breaded Chicken Tenders or
Grilled Chicken with BBQ Sauce

Surf & Turf \$9

Slider Burger with Cheddar Cheese &
Fried Shrimp*

Slider Burgers \$8

2 Slider Burgers with Cheddar Cheese

Grilled Cheese \$8

Grilled Bread with Cheddar Cheese

Pasta Marinara \$8

Penne Pasta with Homestyle Marinara Sauce

Served with Your Choice of One Side:

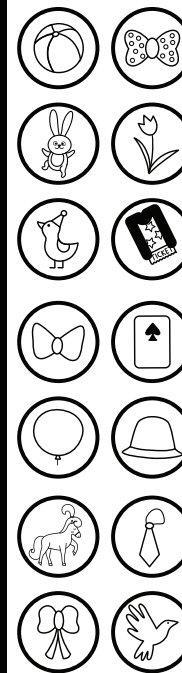
Hand-Cut Crispy Potatoes • Tiny Caesar Salad •
Chef's Daily Vegetable • Basmati Rice

All Meals Include an Apple Juice Box

Items marked with an asterisk may be raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Burgers and steaks cooked to order.



CIRCUS SEEK AND FIND
find the objects in the picture



HELP THE BOY GET TO THE CIRCUS

