



Circus Cafe

SARATOGA SPRINGS, NY



Welcome to Circus Cafe

We are happy you are here to join us! We hope you enjoy the colorful surroundings and our festive American cuisine. Many ask what the inspiration was behind Circus Cafe. The restaurant is an original concept that came from the owners' love of the restaurant business, theatre and, of course, the circus. Their goal was to open a vibrant and fun restaurant offering a wide range of delectable comfort foods to warm the soul. We hope you will find that there is something for everyone!

We encourage you to have fun, relax and enjoy the circus!

Introducing Our Private Back Room!

Perfect for:

- Parties • Dinners
- Business Meetings
- Cocktail Receptions
- Luncheons
- Rehearsal Dinners
- Birthdays



Starters



New England Clambake Chowder <i>with clams, crabmeat, chicken and more</i>	5.50
Homemade Soup du Jour	4.75
Market Green Salad	4.75
Fresh Mozzarella, Tomato and Basil Salad <i>Topped with red onion and drizzled with balsamic vinegar and extra virgin olive oil</i>	6.99
Shrimp Cocktail <i>Jumbo shrimp served in a martini glass with cocktail sauce</i>	9.99
Chicken Wings <i>a Circus dozen (that means 13)!</i>	8.99
Shrimp Beggar's Purses <i>Crispy dumplings filled with shrimp and vegetables served with a Thai honey mustard dipping sauce</i>	6.99
Maryland Crab Cakes <i>topped with ginger aioli</i>	8.99
Wagon Wheel Quesadilla <i>melted Jack & cheddar cheeses, sauteed red onions and tomatoes served with salsa and sour cream. Add Guacamole for .75</i>	7.99
add grilled chicken	9.99
 NEW add grilled flank steak or shrimp	10.99
Basket of Sweet Potato Fries.....	5.99
Jumbo Onion Ring-Lings.....	6.99
Big Top Bruschetta <i>topped with Mozzarella cheese</i>	5.99
Popcorn Shrimp <i>served with tartar or cocktail sauce</i>	6.99
Mozzarella Sticks <i>served with melba or marinara sauce</i>	6.99

Did you know? We use ZERO Trans Fat Oil **and** our menu is "Gluten Free Friendly."

|||NEW Just ask your server for Circus Cafe's Gluten-Free Menu!



Substitutions? No problem.

We'll happily accommodate your dining requests.

For parties of 8 or more, a gratuity of 15% will be added to your check





Dinner Menu



Circus Cafe Signature Dishes: Classic Fare with a Bit of Flair!

Italian Chicken Pasta Tender chicken breast sautéed with garlic, artichoke hearts, sundried tomatoes, prosciutto & smoked Italian cheeses. Tossed with Penne pasta in a creamy Alfredo sauce. Served with garlic French bread..... 17.99

Ⓥ **Mediterranean Pasta** Penne Pasta tossed with plum tomatoes, fresh basil, garlic, olive oil, black olives, Feta and Parmesan cheeses (cheeses optional). Served with garlic French bread 14.99
add grilled chicken \$3; grilled flank steak or 3 jumbo shrimp \$5

Ⓥ **Pasta Primavera** Penne pasta tossed with fresh vegetables and a light homemade cream sauce. Served with garlic French bread 14.99
add grilled chicken \$3; grilled flank steak or 3 jumbo shrimp \$5

NEW Ⓥ **Tortellini a la Panna** Tortellini w/ our homemade Alfredo sauce, prosciutto & tender baby peas; topped w/ fresh shaved parmesan cheese & served w/ garlic bread..... 14.99

NEW **Shrimp Marinara** Angel Hair pasta w/ jumbo shrimp, tri colored peppers, caramelized onions & our homemade Marinara Sauce. Served w/ garlic bread 16.99

Chicken Trevi Chicken Breast stuffed with mozzarella cheese, sun dried tomatoes, prosciutto, and spinach; sliced and topped with a light cream sauce. Served with mashed potatoes and sautéed seasonal vegetables 18.99

Spicy Shrimp & Chicken Veracruz Jumbo shrimp, grilled chicken and Jasmine rice tossed with a salsa of tomato, onions, jalapeno, cilantro, Tabasco and lime juice..... 16.99

Pan Roasted Salmon Plain or topped with warm Mango Salsa. Served with Jasmine rice & sauteed seasonal vegetables 18.99

Tomato Basil Salmon Grilled salmon topped with tomato basil salsa served over garlic wilted spinach and Jasmine rice..... 18.99

Sesame Ginger Tuna Pan seared and served with Jasmine rice and sautéed seasonal vegetables 20.99

Tuna Provencale Pan seared yellow fin tuna topped w/ a Provencale sauce of white wine, garlic, lemon, plum tomatoes & fresh basil. Served w/ Jasmine rice & garlic wilted spinach... 20.99

Ⓥ **Grilled Vegetable Napoleon** A tiered delight of portabella mushrooms, fresh mozzarella, eggplant caponata, artichokes & roasted red peppers, drizzled w/ a balsamic reduction & served w/ mashed potatoes & seasonal vegetables or atop a bed of fresh salad greens..... 15.99

New York Strip Steak Aged, center cut and charbroiled to your taste.
Classic: Served with mashed potatoes and fresh seasonal vegetables or
Steak Frites: Served with curly fries and a market green salad and topped w/ our homemade onion crisps 23.99
Surf & Turf add 3 sautéed Jumbo Shrimp..... 27.99

NEW **Steak Marsala** 12 oz. New York Strip Steak topped with our homemade creamy Marsala sauce. Served w/ mashed potatoes & sautéed vegetables 24.99

Circus Cafe Signature Dishes: Comfort Food at its Best!

Big Top Chicken Pot Pie Homemade and delicious! Our delicate pastry crust tops white meat chicken in a light cream sauce, carrots, potatoes, peas and onions. Served with a side of cranberry sauce..... 14.99

Homemade Country Meatloaf A house specialty! Old fashioned meatloaf served with mashed potatoes and fresh seasonal vegetables 14.99

Ⓥ **Sizzling Fajitas** Tender Tex Mex style steak & chicken served w/ peppers, onions & rice on a cast iron sizzle platter w/ sides of grated Monterey jack & cheddar cheese, shredded lettuce & tomato, sour cream, salsa & two warm tortillas (can substitute w/ Portabellas) Caution! Hot skillet!..... 15.99

BBQ Ribs A half rack of mouthwatering St. Louis style pork ribs topped with our homemade caramelized onion and bacon BBQ sauce! Served with mashed potatoes and coleslaw..... 17.99

Homemade Lasagna A perfect blend of ground beef, Italian sausage, ricotta and mozzarella cheese, and our delicious homemade marinara sauce. Served with garlic French bread..... 14.99

Mad Hatter Fish and Chips Jumbo hand battered fresh Haddock, our signature fries and a side of coleslaw! Served with malt vinegar, cocktail or tartar sauce. 14.99

Yankee Pot Roast Hearty and simmered to perfection with carrots, potatoes, onions, and celery. Served with garlic French bread. 15.99

Ⓥ **These items are vegetarian or can be altered to be vegetarian**





Lighter Side Sandwiches and Salads

All Sandwiches are served with Circus Fries or a Market Salad
Substitute Sweet Potato Fries 1.50 or Onion Rings 2.00



Circus Burger 8.99

Add a topping (.75 each item) American, Cheddar, Swiss, Mozzarella, Bleu Cheese
Crumbles, Guacamole, Mushrooms, Sautéed Onions, Onion Crisps, Fresh Jalapeño or Bacon

**Voted Saratoga's
Best Burger**



Grilled Chicken Breast Sandwich

With roasted red peppers, mozzarella, lettuce, tomato and homemade pesto mayo
served on buttered garlic French bread... A House favorite!..... 10.99

Philly Cheese Steak

With mozzarella cheese, peppers and onions served on buttered garlic French bread..... 10.50

Ⓥ **Veggie Burger** 8.99

Add a topping (.75 each item) American, Cheddar, Swiss, Mozzarella, Bleu Cheese
Crumbles, Guacamole, Mushrooms, Sautéed Onions, Onion Crisps or Fresh Jalapeños

Ⓥ **Fresh Mozzarella, Tomato, Basil Sandwich**
Served on French bread with slices of red onion and drizzled with balsamic vinegar
and extra virgin olive oil..... 9.99

Ⓥ **Caesar Salad**
Fresh crisp romaine lettuce topped with homemade croutons and shaved parmesan. (Caesar
dressing served on the side; can be tossed if desired) See additions below to customize!..... 8.99

Circus Cafe's Cobb Salad

A Favorite! Seasonal greens topped with an abundance of grilled chicken,
bleu cheese, hard boiled egg, bacon, cucumbers, cherry tomatoes and topped
with a fresh avocado puree 12.99

Ⓥ **Endive and Apple Salad**
A visual feast! Crisp apples and spears of fresh endive served on a bed of
Romaine lettuce and topped with Roquefort cheese and walnuts.
Served with a raspberry vinaigrette..... 10.99

Grilled Flank Steak Salad

Gently marinated strips of grilled flank steak served over a bed of seasonal greens
and garnished with cucumbers, tomatoes and onion..... 13.99

Tuna Nicoise

The classic! Prepared with a grilled yellow fin tuna filet, potatoes, green beans,
hard boiled egg and nicoise olives over seasonal greens. Our tuna is flash seared and
served rare (unless specified)..... 14.99

Grilled Salmon Salad

A filet of fresh salmon, grilled and served atop seasonal greens, garnished with
cucumbers, tomatoes and onion (salmon can be poached)..... 13.99

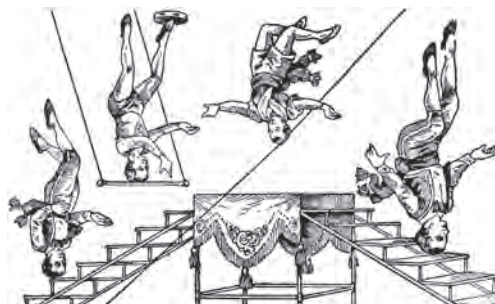
Customize your salad with these delicious additions:

Grilled Chicken add \$3

Grilled Flank Steak or 3 Jumbo shrimp add \$5

Grilled or Poached Salmon Filet add \$6

Dressings: Ranch, Caesar, Bleu Cheese, Peppercorn Parmesan, Raspberry Vinaigrette, Balsamic Vinaigrette, Thousand
Island, Italian, Honey Mustard, Oil & Vinegar, and our Signature Homemade House: Cilantro Lime Vinaigrette



Ⓥ **These items are vegetarian or can be altered to be vegetarian**

Yes! Our T-shirts are for sale \$18. Just ask your server!

Children's T's too \$15





Side Shows

Circus Fries.....	3.00	Sautéed Spinach.....	4.00
Coleslaw.....	2.00	Sautéed Seasonal Vegetables.....	4.00
Mashed Potatoes or Jasmine Rice....	3.00	French Bread.....	1.00

Beverages

Sodas <i>(Coke, Diet Coke, Sprite, Ginger Ale)</i>	2.00	Authentic Bermuda Ginger Beer.....	3.00
Juices <i>(Cranberry, Apple, Orange, Tomato, Pineapple)</i>	2.00	Saratoga Water <i>(Still or Sparkling)</i>	2.50
Milk	2.00	Coffee <i>(Regular or Decaf)</i>	2.00
Chocolate Milk	2.25	Espresso.....	3.00
Iced Tea and Lemonade	2.00	Tea <i>(Lipton, Chamomile, Peppermint, Earl Grey, Green Tea)</i>	2.00
Saranac Root Beer	3.00	Hot Chocolate <i>served with whipped cream</i>	2.75
Root Beer Float	4.50		



Circus Cafe's Fun House of Desserts



The Circus Maximus Blackout Sundae
A new favorite! Vanilla ice cream, homemade Chocolate Blackout Cake, topped with hot fudge sauce, whipped cream and chocolate shavings! Perfect for sharing.....9.00



Homemade Pecan Pie Sundae
Our Pecan Pie, crumbled and layered with vanilla ice cream, more pie and more ice cream; topped with whipped cream and drizzled with caramel sauce. Served in an oversized sundae bowl!.....9.00

Decadent Chocolate Lava Cake
With a warm chocolate center; drizzled with white chocolate and served with whipped cream. (with vanilla ice cream add 1.00)..... 5.99



Homemade Cotton Candy
The real thing! Great for children of all ages!..... 4.00

New York Style Cheesecake
The classic, complete with a buttery graham cracker crust. Each bite is better than the last!..... 5.99

Key Lime Pie
Light and refreshing! Made with authentic key limes from the Florida Keys! Baked in a graham cracker crust and topped with real whipped cream. Zesty and delicious!..... 5.99

Snickers Pie
Just like a Snickers Bar! Made with a chocolate cookie crust and topped with brownies, caramel, peanuts and drizzled with white and dark chocolate! (with vanilla ice cream add 1.00)..... 5.99

Big Apple Crisp
Baked to perfection! Chock full of fresh apples, cinnamon and brown sugar. Served warm and topped with whipped cream. (with vanilla ice cream add 1.00)..... 5.99

Homemade Mango Gelato.....4.50

Vanilla Ice Cream.....1 scoop 1.50
.....2 scoops 3.00
(with hot fudge add .50; with walnuts add .50, served w/ whipped cream & rainbow sprinkles)





Circus Cafe Specialty Cocktails



House Specials 7.00 unless stated

Mojitos! Try the Classic, Mango, Coconut, or Pomegranate
 Circus Cafe's Bloody Mary
 Mambo King Mango Rum, Blue Curacao & tropical juices
 Caipirinha Brazilian Rum drink
 Dark & Stormy Dark Rum & Bermuda Ginger Beer
 |||NEW> Stoli Strawberry Lemonade
 Pink Flamingo A Cosmo featuring P.I.N.K. Vodka 8.00
 Frozen Piña Colada 8.00

Margaritas – Regular or Frozen! Great flavors:
 Melon, Mango, Blue, Watermelon, and Strawberry
 On the rocks or straight up – Premium Choices:
 Jose Cuervo Gold, Sauza Commemorativo 8.00
 Cabo Wabo Reposado, Patron 10.00
 Pitchers of Frozen Margaritas & Mojitos:
 Full 35.00; Half 18.00
 |||NEW> House Sangria (Red or White) Pitcher 22.00

Specialty Martinis 7.50

all martinis are prepared using premium labels

Classic Cosmopolitan
 Raspberry Cosmopolitan
 Pomegranate Martini
 |||NEW> Grass Skirt Martini
 Espresso Martini
 French Martini

Lemon Drop Martini
 Blueberry Lemon Tart Martini
 Chocolate Martini
 Caramel Apple Martini

Key Lime Martini
 |||NEW> Cotton Candy Martini
 Grape Martini
 Apple Martini
 Peach Martini
 Watermelon Martini

Bringing Back the Old Fashioned 7.00

Manhattan • Tom Collins
 Old Fashioned • Sazerac
 Mint Julep • Campari & Soda
 Mai Tai • Lime Rickey • Stinger
 Sidecar • Moscow Mule • Sloe Gin Fizz

Circus Cafe
Signature Drink

**Circus Cafe's
Scorpion Bowl 18.00**

The Perfect Tropical
Party Drink!
Serves 2-4

Champagne Cocktails 7.00

Kir Royale Champagne and Crème de Cassis
 Bellini Champagne with Mango or
 Pomegranate juice
 Classic Mimosa Champagne and orange juice
 Ritz Fizz Champagne, Blue Curacao,
 Amaretto, fresh lemon juice

WineGlass/Bottle

White Wine

House Wines
 Estrella Chardonnay, Fontana Pinot Grigio,
 Woodbridge White Zinfandel..... 6/-
Premium and Bottles (wines are shown from light to full bodied)
 Salmon Run Riesling.....7/26
 Oxford Landing Sauvignon Blanc7/26
 Santa Margherita Pinot Grigio.....-/45
 Hugel Pinot Blanc.....8/30
 Kendall Jackson Chardonnay.....8/30
 Cakebread Cellars Chardonnay-/58

Red Wine

House Wines
 Estrella Cabernet, Estrella Merlot..... 6/-
Premium and Bottles (wines are shown from light to full bodied)
 Erath Pinot Noir.....8/30
 Aziano Chianti Classico by Ruffino-/28
 Rosemount Shiraz7/26
 Blackstone Merlot.....7/26
 Michael David Petite Syrah8/30
 Rutherford Ranch Cabernet.....8/30
 Jordan Cabernet Sauvignon.....-/65

Champagne

Louis Perdrier Brut.....7/25
 Perrier Jouet Grand Brut.....-/55
 Veuve Cliquot Yellow Label Brut.....-/70

Beer

Draft (Pitchers available!)

Guinness, Bass Ale, Black & Tan, Magic Hat #9,
 Magic Hat Circus Boy, Miller Lite
Domestic Bottles – Anchor Steam, Bud Light,
 Budweiser, Coors Light, Killians, Michelob Ultra,
 Miller Lite, Sam Adams, Sierra Nevada Pale Ale,
 Smirnoff Ice, Saratoga Lager, Yuengling
Imported Bottles – Amstel, Corona, Corona Light,
 Heineken, Heineken Light, Labatt Blue,
 Red Stripe, Smithwick's, Stella Artois
Gluten Free – Redbridge
Non-Alcoholic – Beck's, O'Doul's Amber

Single Malt Scotch 9.00-10.00

Glenlivet 12 year, Macallan 12 year, Talisker 10 year,
 Oban 14 year

Cognacs, Brandy and Bourbon

Courvoisier VSOP9.00
 Remy Martin VS 8.00
 Remy Martin VSOP9.00
 Hennessy VS.....7.00
 Carlos 1 Brandy.....9.00
 Basil Hayden's Bourbon.....9.00
 Woodford Reserve Bourbon.....9.00
 Knob Creek Bourbon.....9.00

|||NEW> We now have NYS approved wine "doggie bags"! Save and order a bottle of wine - if you can't finish it - bring it home to enjoy!

Cordials, Port and Sherry 7.00

Baileys, Kahlua, Amaretto, Sambuca, Tuaca, Cointreau, Frangelico, Chambord, Midori, Godiva white and dark, Limoncello, Tia Maria, Nocello, Harvey's Bristol Cream, Sandemans Tawny Port and more, just ask!
 Premium: Grand Marnier, B&B, Drambuie.....9.00

Hot Specialty Coffee Drinks 6.50

all topped with whipped cream

Irish, Mexican, Jamaican, Italian, Spanish, Hot Nutty Irishman,
 Café Frangelico, Café Amaretto

