

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:



- Private Dinners
- Business Meetings
- Cocktail Receptions
- Luncheons/Showers
- Rehearsal Dinners
- Birthday Parties
- Bachelor(ette) Parties



STARTERS



- New England Clambake Chowder** *with clams, crabmeat, chicken & more* .. 5.99
- Homemade Soup du Jour**..... 4.99
- Market Green Salad**..... 4.99
- Fresh Mozzarella, Tomato and Basil Salad** *Topped with red onion and drizzled with balsamic vinegar and extra virgin olive oil*..... 6.99
- Shrimp Cocktail Jumbo Shrimp** *in a martini glass with cocktail sauce*..... 10.99
- Chicken Wings a Circus dozen (13)!**
choose: mild, medium, hot, extra hot, BBQ or Cajun 8.99
- Shrimp Beggar's Purses** *Crispy dumplings filled with shrimp and vegetables served with a Thai honey mustard dipping sauce* 6.99
- Mediterranean Antipasto Plate** *Homemade hummus, grilled pita bread, Kalamata olives, roasted red peppers, cucumbers, and artichoke hearts* 10.99
- Maryland Crab Cakes** *topped with ginger aioli (new recipe!)* 10.99
- Wagon Wheel Quesadilla** *melted Jack & cheddar cheeses, sauteed red onions and tomatoes served with salsa and sour cream. Add Guacamole for .75*..... 8.99
add: grilled chicken, portabella mushrooms, flank steak, or shrimp for \$2.00 each
- Chicken Tenders** *served with BBQ sauce or Honey Mustard* 6.99
- Basket of Circus Curly Fries** 4.99
- Basket of Sweet Potato Fries**..... 5.99
- Onion Ring-Lings** 6.99
- Big Top Bruschetta** *topped with Mozzarella cheese* 5.99
- Popcorn Shrimp** *served with tartar or cocktail sauce* 6.99
- Mozzarella Sticks** *served with melba or marinara sauce*..... 6.99

*Did you know? We use ZERO Trans Fat Oil **and** our menu is "Gluten Free Friendly."
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 18% 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

(V) **Mediterranean Pasta** Penne Pasta tossed with plum tomatoes, fresh basil, garlic, olive oil, Kalamata olives, Feta and Parmesan cheeses (cheeses optional). Served with garlic French bread..... 14.99
Add: Grilled Chicken or Flank Steak \$5; 3 Jumbo Shrimp or Grilled Salmon \$6

(V) **Tortellini a la Panna** Tortellini with our homemade Alfredo sauce, prosciutto & tender baby peas; topped with fresh shaved parmesan cheese & served with garlic bread (can be made without prosciutto) 14.99

Shrimp Marinara Angel Hair pasta with jumbo shrimp, tri colored peppers, caramelized onions & our homemade Marinara. Served with garlic bread... 17.99

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 & Jasmine rice tossed with a salsa of tomato, onions, jalapeno, cilantro, Tabasco and fresh 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

(V) **Grilled Vegetable Napoleon** Portabella mushrooms, fresh mozzarella, eggplant caponata, artichokes & roasted red peppers, drizzled w/ a balsamic reduction & served w/ mashed potatoes & seasonal vegetables or on a bed of 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 with our homemade onion crisps..... 23.99

Surf & Turf add 3 sautéed Jumbo Shrimp..... 28.99

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

(V) **Sizzling Fajitas** Tex Mex style steak & chicken served with peppers, onions and rice on a cast iron sizzle platter with sides of grated Monterey Jack and Cheddar cheese, shredded lettuce and tomato, sour cream, salsa and two warm tortillas (can substitute with Portabella mushrooms) Caution! Hot skillet!..... 15.99

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

Homemade Lasagna A perfect blend of ground beef, Italian sausage, ricotta & mozzarella & our homemade marinara sauce. Served w/ garlic French bread.....14.99

Mad Hatter Fish and Chips Jumbo hand battered fresh Haddock, our signature fries & 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

(V) **These items are vegetarian or CAN BE ALTERED to be vegetarian**





LIGHTER SIDE SANDWICHES AND SALADS

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



Circus Burger *Our Award Winning Burger! Char-Grilled to your liking.....* 8.99
Add (.99 each item): American, Cheddar, Swiss, Mozzarella, Bleu Cheese Crumbles, guacamole, mushrooms, sautéed onions, onion crisps, fresh Jalapeño or bacon



Ⓥ **Veggie Burger**..... 8.99
Add (.99 each item): American, Cheddar, Swiss, Mozzarella, Bleu Cheese Crumbles, Guacamole, Mushrooms, Sautéed Onions, Onion Crisps or Fresh Jalapeños

Turkey Burger *Homemade!*..... 8.99
Add (.99 each item): American, Cheddar, Swiss, Mozzarella, Bleu Cheese Crumbles, guacamole, mushrooms, sautéed onions, onion crisps, fresh Jalapeño or bacon



Grilled Chicken Breast *w/ roasted red peppers, mozzarella, lettuce, tomato and homemade pesto mayo served on buttered garlic French bread* 10.99

Philly Cheese Steak *with mozzarella cheese, peppers and onions served on buttered garlic French bread* 10.99

Ⓥ **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

Salads: Customize your salad with these delicious additions:

Grilled Chicken or Flank Steak add \$5 • 3 Jumbo Shrimp or Grilled Salmon add \$6

Ⓥ **Caesar Salad** *Fresh crisp romaine lettuce topped with homemade croutons and shaved parmesan. (Caesar dressing can be tossed if desired)* 8.99

Ⓥ **Greek Salad** *Romaine lettuce, Feta, tomatoes, roasted red peppers, red onion and Kalamata olives, chopped and tossed in an herbed vinaigrette dressing* 9.99

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

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..... 13.99

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

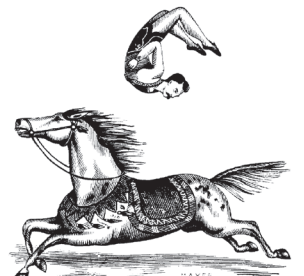
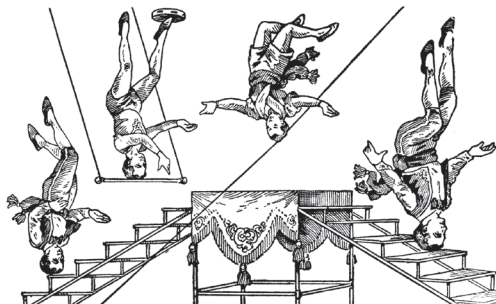
Tuna Nicoise

The classic! Prepared with a grilled yellow fin tuna filet, potatoes, green beans, hard boiled egg and Kalamata 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

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



Ⓥ **These items are vegetarian or CAN BE ALTERED to be vegetarian.**
Yes! Our T-shirts are for sale \$18 • Ask your server! Children's T's \$15





SIDE SHOWS



Basket of Circus Curly Fries4.99	Sautéed Spinach4.00
Basket of Sweet Potato Fries5.99	Sautéed Seasonal Vegetables4.00
Coleslaw2.00	French Bread1.00
Mashed Potatoes or Jasmine Rice3.00	Garlic French Bread3.00

BEVERAGES

Sodas (free refills) <i>(Coke, Diet Coke, Sprite, Ginger Ale)</i> .. 2.50	Saratoga Water <i>(Still or Sparkling)</i> 2.50
Juices <i>(Cranberry, Apple, Orange, Tomato, Pineapple)</i> 2.50	Coffee <i>(Regular or Decaf)</i> 2.00
Milk or Chocolate Milk2.50	Espresso 3.00
Iced Tea and Lemonade (free refills) 2.50	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	Hot Apple Cider (seasonal)..... 2.50
Authentic Bermuda Ginger Beer 3.00	



CIRCUS CAFE'S FUN HOUSE OF DESSERTS



The Circus Maximus Blackout Sundae

A Circus Cafe 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



Homemade Cotton Candy

The real thing! Great for children of all ages! 4.00

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

New York Style Cheesecake

The classic, complete with a buttery graham cracker crust. Each bite is better than the last!..... 6.99

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
(served w/ whipped cream & rainbow sprinkles; add: walnuts or fudge for .50 each)





CIRCUS CAFE SPECIALTY COCKTAILS



CIRCUS COCKTAILS 7.00 unless stated

Mojitos! Try the Classic, Mango, Coconut, or Pomegranate
French Pear Martini Grey Goose La Poire, St Germain Elderflower 9.00
Absinthe The real thing! Kübler Since 1863
Mambo King Mango Rum, Blue Curacao, Mango Puree & Sour Mix
Caipirinha The Classic Brazilian Drink
Dark & Stormy Dark Rum & Bermuda Ginger Beer
Circus Cafe's Bloody Mary
Stoli Strawberry Lemonade

Frozen Piña Colada 8.00
Margaritas – Regular or Frozen!
 Great flavors: Strawberry, Mango, Watermelon, Pomegranate, Blue Curacao, & Melon
Premium Choices:
 Jose Cuervo Gold, Sauza Commemorativo 8.00
 Cabo Wabo Reposado, Patrón Silver 10.00
Pitchers of Frozen Margaritas & Mojitos:
 Full 35.00; Half 18.00
House Sangria (Red or White) Pitcher 22.00

SPECIALTY MARTINIS 8.00

all martinis are prepared using premium labels

Nouveau Cirque Martini
Canton Ginger Martini
Pomegranate Martini
Cotton Candy Cosmo
Black Cherry Martini
Blueberry Lemon Tart Martini

Chocolate Martini
Espresso Martini
Key Lime Martini
Caramel Apple Martini

Lemon Drop Martini
Grape Martini
Grass Skirt Martini
Peach Martini
Watermelon Martini
Raspberry Cosmopolitan



CIRCUS CAFE'S SCORPION BOWL 18.00

The Perfect Tropical Party Drink!
 Serves 2-4

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

CHAMPAGNE COCKTAILS 7.00

Kir Royale Champagne and Crème de Cassis
Bellini Champagne with Mango or Pomegranate Juice
Classic Mimosa Champagne, Orange Juice
La Rosette Champagne and St Germain Elderflower Liqueur

WINE

White Wine Glass/Bottle

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

Matua Valley Sauvignon Blanc..... 7/26

Santa Margherita Pinot Grigio..... -/45

Hugel Pinot Blanc 8/30

Kendall Jackson Chardonnay 8/30

Cakebread Cellars Chardonnay..... -/58

Red Wine Glass/Bottle

House Wines

Estrella Cabernet, Estrella Merlot 6/-

Premium and Bottles (light to full bodied)

Erath Pinot Noir..... 8/30

Rosemount Shiraz 7/26

Blackstone Merlot..... 7/26

Michael David Petite Syrah 8/30

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

NYS approved wine "Doggy Bags"! Order a bottle of wine - if you can't finish it - bring it home to enjoy!

BEER

Draft (Pitchers available!) – Guinness, Bass Ale, Black & Tan, Magic Hat #9, Magic Hat Circus Boy

Domestic Bottles – Anchor Steam, Bud Light, Budweiser, Coors Light, Killians, Michelob Ultra, Miller Lite, Sam Adams, Sierra Nevada Pale Ale, Saratoga Lager, Yuengling, Mickey's Malt Liquor

Imported Bottles – Amstel Light, Corona, Corona Light, Heineken, Heineken Light, Labatt Blue, Red Stripe, Stella Artois

India Pale Ale (IPA) – Dogfish Head

Gluten Free – Redbridge

Non-Alcoholic – Beck's, O'Doul's Amber

Ask about our Seasonal Beers!

SINGLE MALT SCOTCH 9.00-10.00

Glenlivet 12 year, Macallan 12 year, Talisker 10 year,

Oban 14 year, Balvenie 12 year

COGNACS, BRANDY AND BOURBON

Grand Marnier..... 9.00

Courvoisier VSOP 11.00

Remy Martin VS..... 9.00

Remy Martin VSOP 10.00

Hennessey VS..... 9.00

Carlos 1 Brandy..... 9.00

Basil Hayden's Bourbon..... 9.00

Woodford Reserve Bourbon 9.00

Knob Creek Bourbon 9.00

CORDIALS, PORT AND SHERRY 7.00

Baileys, Kahlua, Amaretto, Sambuca, Tuaca, Frangelico, Midori, Godiva White and Dark, Limoncello, Tia Maria, Nocello, Harvey's Bristol Cream, Sandemans Tawny Port, Domaine de Canton, St Germain Elderflower and more, just ask!

Premium: Cointreau, B&B, Chambord, Drambuie.....9.00

HOT SPECIALTY COFFEE DRINKS 7.00

all topped with whipped cream

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

