

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	4.95
Soup du Jour	4.25
Market Green Salad	4.50
Fresh Mozzarella, Tomato and Basil Salad	
<i>Topped with red onion and drizzled with balsamic vinegar and extra virgin olive oil</i>	6.95
Shrimp Cocktail <i>Jumbo shrimp served in a martini glass with cocktail sauce</i>	9.95
Chicken Wings <i>a Circus dozen!</i>	7.95
Shrimp Beggar's Purses <i>Crispy dumplings filled with shrimp and vegetables served with a Thai honey mustard dipping sauce</i>	6.95
Maryland Crab Cakes <i>topped with ginger aioli</i>	8.95
Wagon Wheel Quesadilla <i>melted cheese, sautéed red onions & tomatoes served with salsa and sour cream. Add Guacamole for .75</i>	7.95
	add grilled chicken
	add grilled flank steak
NEW▶ Basket of Sweet Potato Fries	5.95
Jumbo Onion Ring-Lings	6.95
Big Top Bruschetta <i>topped with Mozzarella cheese</i>	5.95
Popcorn Shrimp <i>served with tartar or cocktail sauce</i>	6.95
Mozzarella Sticks <i>served with melba or marinara sauce (add .50 for both sauces)</i>	5.95

Did you know? We use ZERO Trans Fat Oil and our menu is "Gluten Free Friendly." Just ask our servers to assist you!



Substitutions? No problem.
We'll happily accommodate your dining requests.
For parties of 6 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!

Ask about our Nightly Features

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.....* 17.95

Tomato Basil Salmon *Grilled salmon topped with tomato basil salsa served over garlic wilted spinach and jasmine rice.....* 17.95

NEW **Chicken Trevi** *Chicken Breast stuffed with mozzarella cheese, sun dried tomatoes, prosciutto, and spinach; sliced and topped with a light cream sauce. Served with smashed potatoes and sautéed seasonal vegetables.....* 17.95

Shrimp and Chicken Veracruz *Our spicy "Latin Jambalaya"! Jumbo shrimp, grilled chicken and Jasmine rice tossed with a salsa of tomato, onions, jalapeno, cilantro, Tabasco and lime juice.* 16.95

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 14.95*
add grilled chicken \$3; grilled flank steak or 3 jumbo shrimp \$5

NEW **Pasta Primavera** *Penne pasta tossed with fresh vegetables and a light homemade cream sauce. Served with garlic French bread.....* 14.95

Pan Roasted Salmon *Fresh Atlantic Salmon, roasted and topped with our homemade black bean and corn salsa or warm mango salsa. Served with smashed potatoes and fresh seasonal vegetables* 17.95

NEW **Tuna Provencale** *Yellow Fin Tuna topped with garlic, lemon, plum tomatoes, basil and white wine. Served with smashed potatoes and sautéed seasonal vegetables. Our tuna is flash seared and served rare* 18.95

Grilled Vegetable Napoleon *A tiered delight of portabella mushrooms, roasted red peppers, red onions, fresh mozzarella, basil and tomato; drizzled with balsamic vinaigrette and topped with a parmesan roasted red pepper coulis. Served with smashed potatoes and seasonal vegetables or atop a bed of fresh salad greens.....* 15.95

New York Strip Steak *Aged, center cut and charbroiled to your taste. Served with jumbo smashed potatoes and fresh seasonal vegetables. Accompanied by rosemary au jus.....* 22.95

Surf & Turf add 3 sautéed Jumbo Shrimp..... 27.95

NEW **New York Strip Steak Diane** *A delectable center cut strip, flamed with Brandy and topped with mushrooms and our homemade Dijon Cream Sauce. Served with smashed potatoes and sautéed seasonal vegetables* 24.95

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.....* 14.95

Homemade Country Meatloaf *A house specialty! Old fashioned meatloaf served with smashed potatoes and fresh seasonal vegetables* 14.95

Sizzling Fajitas *Tender Tex Mex style steak and 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.....* 15.95

BBQ Ribs *A half rack of mouthwatering St. Louis style pork ribs topped with our homemade caramelized onion and bacon BBQ sauce! Served with smashed potatoes and coleslaw.....* 17.95

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.....* 14.95

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.* 14.95

Yankee Pot Roast
Hearty and simmered to perfection with carrots, potatoes, onions, and celery. Served with garlic French bread. 15.95



**Substitutions or special requests? No problem.
Our Chef is happy to accommodate you!**





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

**Voted Saratoga's
Best Burger**

Circus Burger 7.95

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

Grilled Chicken Breast Sandwich

With roasted red peppers, mozzarella, lettuce, tomato and homemade pesto mayo served on buttered garlic French bread... A House favorite! 10.25

Philly Cheese Steak

With mozzarella cheese, peppers and onions served on buttered garlic French bread.... 9.95

Fresh Mozzarella, Tomato, Basil Sandwich

Served on French bread with slices of red onion and drizzled with balsamic vinegar and extra virgin olive oil..... 9.95

Caesar Salad

Fresh crisp romaine lettuce topped with homemade croutons and shaved parmesan See additions below to customize! 8.95

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 (ask about our Carolina Cobb!)..... 12.95

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..... 10.95

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..... 13.95

Tuna Nicoise

The classic! Prepared with an 8-ounce 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..... 14.95

Spinach Salad

Fresh spinach served with hard boiled eggs, mushrooms, bacon, tomatoes and cucumbers..... 10.95

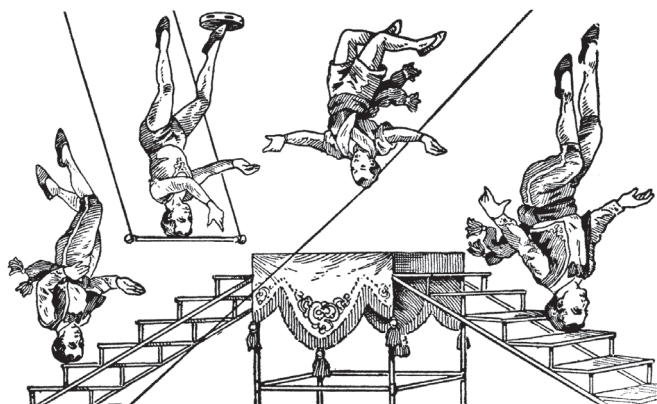
Customize your salad with these delicious additions:

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 Homemade House: Cilantro Lime Vinaigrette





Side Shows

Circus Fries.....	3.00	Sautéed Spinach.....	4.00
Coleslaw.....	2.00	Sautéed Seasonal Vegetables.....	4.00
Smashed Potatoes.....	3.00	French Bread.....	1.00

Beverages

Sodas <i>(Coke, Diet Coke, Sprite, Ginger Ale)</i>	2.00	Saranac Root 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	Tea <i>(Lipton, Chamomile, Peppermint, Earl Grey, Green Tea)</i>	2.00
Iced Tea and Lemonade	2.00	Hot Chocolate <i>served with whipped cream and chocolate syrup</i>	2.75
Authentic Bermuda Ginger Beer	3.00		



Circus Cafe's Fun House of Desserts

NEW → **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

Warm Chocolate Pudding Cake
Sinfully scrumptious chocolate cake filled with luscious warm melted chocolate in the center of your own individual cake. Mmmm!
 (with vanilla ice cream add 1.00)..... 5.95

New York Style Cheesecake
The classic, complete with a buttery graham cracker crust. Each bite is better than the last!..... 5.95

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!..... 5.95

Decadent 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)..... 5.95

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)..... 5.95

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

Homemade Mango Gelato.....4.50
Vanilla Ice Cream.....3.00





Circus Cafe Specialty Cocktails



House Specials

Mojitos! Try the Classic, Mango, Passion Fruit, or Pomegranate 7.00
Frozen Piña Colada 8.00
Mambo King Mango Rum, Blue Curacao & tropical juices 7.00
Caipirinha Brazilian Rum drink 7.00
Dark & Stormy Gosling's Dark Rum & Authentic Bermuda Ginger Beer 7.00
Pink Flamingo P.I.N.K. Vodka, a dash of triple sec with a splash of cranberry juice garnished with a lime 8.00

Circus Cafe's Bloody Mary 7.00
Margarita's – Regular or Frozen! Great flavors: Melon, Mango, Blue, Watermelon, and Strawberry 7.00
 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 available: Full 35.00; Half 18.00

Specialty Martinis 7.50

all martinis are prepared using premium vodkas

Raspberry Cosmopolitan
 Classic Cosmopolitan
 Pomegranate Martini
 French Martini
 Espresso Martini
 The Vendetta

Peach Martini
 Blueberry Lemon Tart Martini
 Watermelon Martini
 Apple Martini
 Ruby Red Martini

Grape Martini
 Caramel Apple Martini
 Lemon Drop
 Chocolate Martini
 Blue Lagoon Martini
 Key Lime Martini

Bringing Back the Old Fashioned 7.00

Manhattan • Tom Collins
 Maker's Mark Old Fashioned
 Mint Julep • Campari & Soda
 Mai Tai • Lime Rickey
 Stinger • Sidecar

NEW 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, Passion Fruit, or Pomegranate puree
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
 Kendall Jackson Chardonnay.....7/26
 Oxford Sauvignon Blanc.....7/25
 Hugel Pinot Blanc.....7/26
 Salmon Run Riesling.....7/26
 Santa Margherita Pinot Grigio.....-/44
 Cakebread Cellars Chardonnay-/58

Red Wine

House Wines

Estrella Cabernet, Estrella Merlot..... 6/-
Premium and Bottles
 Blackstone Merlot.....7/26
 Rutherford Ranch Cabernet.....7/26
 Rosemount Shiraz.....7/26
 Erath Pinot Noir.....8/34
 Louis Jadot Beaujolais.....7/25
 Jordan Cabernet Sauvignon.....-/65
 Estancia Meritage.....-/48
 Sterling Napa Valley Merlot.....-/44
 Aziano Chianti Classico by Ruffino.....-/28

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

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, 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

Glenlivet 12 year, Macallan 12 year, Talisker 10 year

Cognacs, Brandy and Bourbon

Courvoisier VSOP.....9.00
 Remy Martin VS.....8.00
 Remy Martin VSOP.....9.00
 Hennessy VS.....7.00
 Carlos 1 Brandy.....9.00
 Basil Hayden's Bourbon.....8.00
 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

