

The Ringling GRILLROOM

START SNACK SHARE

CHEF'S "ARTFULLY" INSPIRED DAILY FLATBREAD **pd**

Created Daily with the Freshest
Ingredients from the Market

CRISPY SICILIAN CALAMARI **16**

Red Pepper, Peperoncini, Lemon, Sweet Chili Sauce
and House-Made Marinara

HOUSE-MADE MEATBALLS **13**

Creamy Polenta, Mascarpone, Eggplant,
Tomato Caponata Ragu

JUMBO LUMP CRAB CAKE **18**

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

SOUTHERN HEIRLOOM TOMATO **12.5 GF**

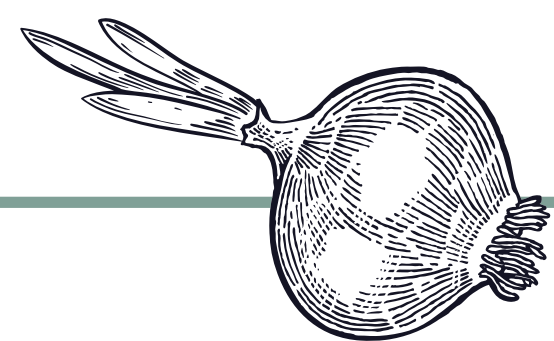
Goat Cheese Stuffed Peppadew, Quinoa,
Pickled Watermelon, Watermelon Radish,
Lemonette, Aged Balsamic

*AHI TUNA POKE **16**

Ahi Tuna, Hawaiian Style, Avocado-Wasabi Crème,
Teriyaki, Scallion, Wonton

SPRING ROLL **14**

Grilled Steak, Cabbage, Carrots, Leeks,
Habanero Peach Jelly



CRISP COOL SALADS

G-ROOM SALAD **9 GF V**

Baby Artisan & Boston Bibb Lettuces,
Radishes, Shaved Carrots, Granny Smith Apples,
Crisp Celery, Spiced Toasted Seeds,
Crumbling Feta, Sweet Herb Dressing

*CRUSTED AHI TUNA NIÇOISE **18 GF**

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

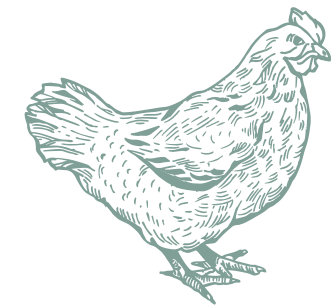
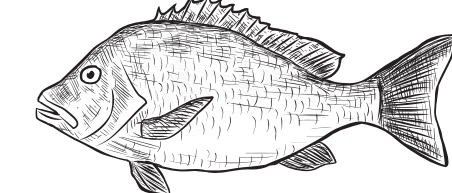
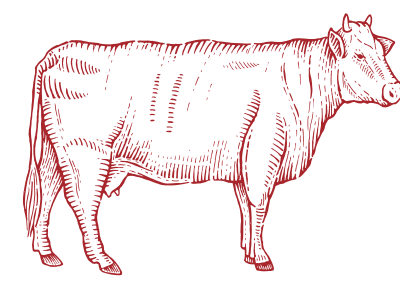
KNIFE & FORK CAESAR **10**

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

ADD CHICKEN 7 SHRIMP 9 SALMON 10

GF GLUTEN FREE V VEGETARIAN

*Executive Chef - Curtis Hawk
General Manager - David Paltrow
Corporate Chef - John Metz, Jr.*



IN SEASON RINGLING FAVORITES

JR's CRISPY CHICKEN **18 GF**

Pan Seared Chicken, Cauliflower Puree, Shaved Asparagus,
Dorati Tomatoes, Roast Chicken Glace

CLASSIC PAPPARDELLE **20**

Fresh Egg Pappardelle, Summer Squashes, Wild Mushrooms, Blistered Grape
Tomatoes, EVOO, Confit Onion Velouté, Parmigiano Reggiano

STEAMED TRIGGER FISH **27**

Bamboo Steamed, Lemongrass, Hong Kong Sauce, Spinach, Artichokes,
Parselied Basmati Rice

*GRILLED CENTER CUT FILET **32 GF**

Crispy Smashed Fingerling Potatoes, Grilled Asparagus,
Red Wine Shallot Demi Reduction

GRILLED ATLANTIC SALMON **24 GF**

Basmati Risotto, Braised Leeks, Asparagus, Kohlrabi, Local Greens,
Parmigiano Reggiano, Chive Oil

*STEAK FRITES **38**

Cracked Pepper, NY Strip, Tiny Green Beans, G-Room Steak Fries,
Wild Mushroom Cognac Peppercorn Gravy

FARFALLE AGLIO OLIO **24**

Seared Shrimp, Spinach, Kohlrabi, Dorati Tomatoes, Garlic, Red Pepper Flakes,
Lemon, Parmigiano Reggiano, EVOO

BIG TOP SANDWICHES

WITH YOUR CHOICE OF A THREE RING SIDE

GRILLED VEGETABLE PANINI **12**

Summer Squashes, Roast Red Pepper, Japanese Eggplant,
Fresh Mozzarella, Basil Aioli, Focaccia

*G-ROOM BURGER **16**

Perfectly Seasoned Burger, Portobella, Caramelized Onions, Swiss
Cheese, House-Made "Steakhouse" Sauce, Toasted Brioche Bun

GRILLED CHICKEN PANINI **13.5**

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

SARASOTA-BAY FISH TACOS **16 GF**

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

BANH MI CHICKEN WRAP **12.5**

Grilled Chicken, Napa Cabbage, Carrot, Cucumber, Cilantro,
Vietnamese Sweet & Spicy Firecracker Sauce, Grilled Tortilla

THREE RING SIDES

ALL 6

Hand-Cut Crispy Fries
Nice Small Salad **GF**
Tiny K & F Caesar
Chef's Daily Vegetable
Basmati Rice Pilaf **GF**
Grilled Asparagus +1 **GF**

SWEET TASTES

CLASSIC CRÈME BRÛLÉE **7.5**

House-Made with
Madagascar Vanilla Bean,
Crispy Sweet Crust **GF**

KEY LIME TART **8**

Toasty Meringue, Graham Cracker

WARM CHOCOLATE CAKE **8.5**

Molten Chocolate Cake, Fresh Whip
Cream, Powdered Sugar

SWEET TREAT **pd.**

Created Daily with the Freshest,
Sweet Ingredients



ITEMS MARKED WITH AN ASTERISK MAY BE SERVED 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.