

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 Peppers, Pepperoncini, Lemon,
Sweet Chili and House-Made Marinara

HOUSE-MADE MEATBALLS 13
Smoked Gouda Polenta, Tomato Caponata Ragu,
Parmigiano Reggiano

JUMBO LUMP CRAB CAKE 19
Jumbo Lump Crab, Old Bay, Arugula, Grapefruit &
Pickled Red Onion Salad, Horseradish Aioli

BURRATA & HEIRLOOM TOMATO 14 GF V
Fresh Burrata, Watermelon Radish, Stuffed Peppadew
Pepper, Lemonette, Aged Balsamic

***AHI TUNA POKE 17**
Ahi Tuna, Hawaiian-Style, Avocado-Wasabi Crème,
Teriyaki, Scallion, Wonton

NEW-STYLE HUMMUS 13 V
Creamy Hummus, Crispy Brussels & Cauliflower, Harissa,
Toasty Seasoned Pita, Extra Virgin Olive Oil



BIG TOP SANDWICHES

WITH YOUR CHOICE OF A
THREE RING SIDE

VEGGIE WRAP 13 V

Cauliflower, Eggplant, Pickled Red Onion, Arugula,
Harissa, Whipped Feta, Spinach Tortilla

*G-ROOM BURGER 17

Seasoned Perfectly, Funnel Eggplant Fries,
Jalapeno Jam, Gouda Cheese, Romaine,
Beefsteak Tomato, Toasted Brioche Bun

GRILLED CHICKEN PANINI 14

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

SARASOTA-BAY FISH TACOS 17 GF

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

JR's LOBSTER ROLL 30

Fresh Steamed Lobster, Old Bay, Chives,
Butter Brioche Lobster Roll

Served Maine or Connecticut Style

GF GLUTEN FREE
V VEGETARIAN

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

IN SEASON RINGLING FAVORITES

CHICKEN MILANESE 21

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

CLASSIC PAPPARDELLE 20 V

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

BLACKENED SALMON 24 GF

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

*STEAK FRITES 40 GF

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

SHRIMP & SCALLOP POLENTA 26 GF

Smoked Gouda Polenta, Sautéed Spinach, Blistered Tomato,
Applewood Smoked Bacon, Roast Shallot Pan Sauce



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 19 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,
Crisp Ciabatta, Parmigiano Reggiano

ADD CHICKEN 7 STEAK 13 SALMON 12



THREE RING SIDES

ALL 6

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

SWEET TASTES

CLASSIC CRÈME BRÛLÉE 8 GF V

House-Made with Madagascar Vanilla Bean,
Crispy Sweet Crust

KEY LIME TART 8 V

Toasty Meringue, Graham Cracker

WARM CHOCOLATE CAKE 9 V

Molten Chocolate Cake, Fresh Whipped
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.