



THE RINGLING GRILLROOM



START * SNACK * SHARE

CHEF'S "ARTFULLY" INSPIRED DAILY FLATBREAD 15

Created Daily with the Freshest Ingredients from the Market

CRISPY SICILIAN CALAMARI 17

Red Peppers, Pepperoncini, Lemon, Sweet Chili, & Housemade Marinara

JUMBO LUMP CRAB CAKE 22

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

NEW-STYLE HUMMUS 14

Creamy Hummus, Crispy Brussels & Cauliflower, Harissa, Toasty Seasoned Pita, & Extra Virgin Olive Oil

GARLIC CHEESE KNOTS 12

Homemade Garlic Cheese Knots with Marinara

SOUP OF THE DAY 8



CRISP COOL SALADS

G-ROOM SALAD* 12

Baby Artisan & Boston Bibb Lettuce, Radish, Crisp Celery, Shaved Carrots, Granny Smith Apples, Spiced Toasted Seeds, Crumbled Feta, & Sweet Herb Dressing

KNIFE & FORK CAESAR 12

Crisp Hearts of Romaine, Egg, Parmesan, Caesar, Crisp Ciabatta, Parmigiano Reggiano

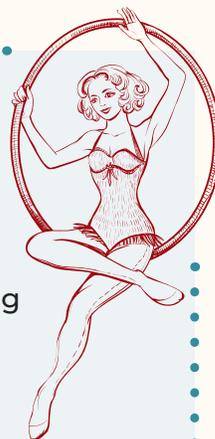
BURRATA & HEIRLOOM TOMATO 15

Fresh Burrata, Watermelon Radish, Stuffed Peppadew Pepper, Lemonette, Aged Balsamic, & Grilled Focaccia

CRUSTED AHI TUNA NIÇOISE* 22

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

ADD CHICKEN 7 | SHRIMP 9 | SALMON 12 | CRAB CAKE 14



SWEET TASTES

CLASSIC CRÈME BRÛLÉE 10

Housemade with Madagascar Vanilla Bean & a Crispy Sweet Crust

CHOCOLATE CAKE 10

Triple-Layered Chocolate Cake

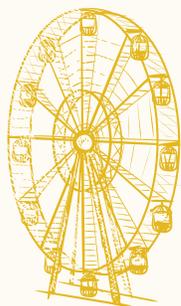
KEY LIME PIE 10

BAVARIAN CREAM CHURROS 10

WARM APPLE CRUMBLE CAKE 11

Housemade Apple Cake Served with Vanilla Ice Cream

GLUTEN-FRIENDLY CHOCOLATE CAKE 11



Ringling
Culinary
GROUP



ringlingculinarygroup
ringling.mydininghub.com

**Items marked with an asterisk may be 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. Please be aware that food prepared here may contain or come in contact with nuts.*

RINGLING FAVORITES

CHICKEN MILANESE 23

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

CHEESE RAVIOLI 25

Roasted Tomatoes, Mushrooms, & Sausage Marsala Cream Sauce

CHEESE TORTELLINI 22

Artichokes, Olives, Roasted Tomatoes, Parmesan, & Pesto Sauce

BLACKENED SALMON 26

Served over Rice Pilaf, Corn Succotash, & Tomato Beurre Blanc

NEW YORK SIRLOIN 37

Grilled New York Sirloin, Baby Carrots, Oven-Roasted Potatoes, Red Wine Demi-Glace, & Herb Garlic Butter

KEY LIME SNAPPER 30

Local Snapper, Sautéed Spinach and Artichokes, Rice Pilaf, & Key Lime Butter Sauce

FISH & CHIPS 24

Fried Cod Fillet, Hand-Cut French Fries, Cole Slaw & Tartar Sauce



BIG TOP SANDWICHES

TURKEY & BACON CLUB 18

Roasted Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, & Basil Aioli

TOASTED MEATBALL SUB 20

Housemade Meatballs, Mozzarella Cheese, & Marinara Sauce on a Toasted Roll

TRUFFLE BURGER* 20

Perfectly Seasoned Beef Patty, Swiss Cheese, Truffle Aioli, Lettuce, Tomato, & Caramelized Onions on a Toasted Brioche Bun

G-ROOM BRUNCH BURGER* 21

Perfectly Seasoned Beef Patty, Cheddar Cheese, Bacon, Fried Egg, Crispy Potatoes, Lettuce, & Tomato on a Toasted Brioche Bun

BLACK BEAN BURGER 16

Vegan Black Bean Burger, Harissa Aioli, Caramelized Onions, Lettuce, & Tomatoes on a Toasted Bun

SALMON BLT 22

Fresh Salmon (Blackened or Grilled), Bacon, Lettuce, Tomato, Lemon Dill Aioli on a Brioche Bun

GRILLED CHICKEN PANINI 16

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

SARASOTA-BAY TACOS 18

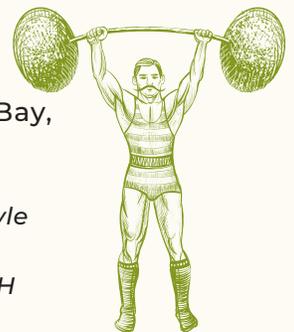
Caribbean-Spiced Mahi, Shrimp, or Blackened Chicken, Red Cabbage, Key Lime & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream and Warm Corn Tortillas

JR'S LOBSTER ROLL 30

Fresh Steamed Lobster, Old Bay, & Chives on a Butter Brioche Lobster Roll.

Served Maine or Connecticut-Style

ALL SANDWICHES SERVED WITH YOUR CHOICE OF ONE SIDE



Hand-Cut Crispy Fries 6 
 Sweet Potato Fries 8 
 Side G-Room Salad 6  
 Side Caesar Salad 7

Chef's Daily Vegetables 6 
 Basmati Rice Pilaf 6 
 Grilled Asparagus 8 


 MADE WITHOUT
 GLUTEN


 VEGETARIAN


 VEGAN

WINE

FREAKSHOW™

A "MICHAEL DAVID JOINT"

CHARDONNAY 11 | 44

CABERNET 11 | 44

PETITE PETIT 11 | 44

ZINFANDEL 11 | 44

WHITE GRAPES

SPARKLING BUBBLY & ROSE

MICHELLE BRUT, Columbia Valley, NV 10 | 32

BENVOLIO PROSECCO, Italy 9 | 32

ROSÉ ALL DAY, South France 12

FRUITY, REFRESHING & NOT TOO DRY

PINOT GRIGIO, STEMMARI, Sicilia 9 | 28

RIESLING, Eroica, Columbia Valley, NV 9 | 36

CONUNDRUM, California 9

DRY, FRESH & CRISP

SAUVIGNON BLANC, CH. STE. MICHELLE,
Columbia Valley 9 | 36

ROSÉ, KIM CRAWFORD, France 12 | 48

SAUVIGNON BLANC, WAIRAU RIVER, New Zealand 12 | 48

RICH, CREAMY & VOLUPTUOUS

CHARDONNAY, FERRARI CARANO,
Sonoma County 10 | 40

CHARDONNAY, BLACK STALLION,
Napa Valley 11 | 44

CHARDONNAY, STEMMARI, Sicily 10.50 | 36

RED GRAPES

BERRIES FROM THE BARREL

STEMMARI PINOT NOIR, Sicily 10.50 | 36

PINOT NOIR, ERATH, Oregon 14 | 54

PINOT NOIR, BELLE GLOS CLARK & 20 | 58

TELEPHONE VINEYARD, Santa Maria Valley

EARTHY, FRUIT & BLENDED

MERLOT, JOSH CELLARS, California 12 | 38

RICH, SMOKY, SEXY

CABERNET SAUVIGNON, FLEUR DU CAP,
Western Cape, Africa 10 | 32

BIG BOLD BEAUTIFUL

CABERNET SAUVIGNON, JOSH CELLARS, CA 9 | 36

CABERNET SAUVIGNON,
J. LOHR ESTATES SEVEN OAKS, Paso Robles 12 | 40

CABERNET SAUVIGNON,
JUSTIN VINEYARDS, Napa 18 | 56



BEER

MILLER LITE 7

HEINEKEN 7

HEINEKEN 0.0 (Non-Alcoholic) 7

BLUE MOON 7

CORONA 7

STELLA ARTOIS 7

BUD LIGHT 7

SHOCK TOP 7

MICHELOB ULTRA 7

WHITE CLAW 7

JAI ALAI IPA 8

BELL'S TWO HEARTED 8

ACE PINEAPPLE CIDER 8

ORANGE BLOSSOM PILSNER 8

FAT TIRE 8

ROTATING DRAFT BEER 8

COCKTAILS

THE GIN JOB 12

Bombay Dry Gin, Fresh Basil, Basil
Simple Syrup, Lemon & Lime, Tonic

PINEAPPLE RUM EXPRESS 12

Plantation Pineapple Rum,
Pear Liqueur, Fresh Lime,
Bitters, Fresh Nutmeg

NEW FASHIONED 12

Nelson's Green Brier Bourbon,
Banana Liqueur, Bitters, Expressed
Orange on the Rocks

JR'S MANHATTAN 12

High West Double Rye,
Sweet Vermouth, Bitters, Bittercube
Bolivar, Luxardo Cherry

GRAPEFRUIT RICKY 12

Tito's Vodka, St. Germain, Fresh
Grapefruit Juice & Squeeze of Lime

KID'S MENU

Homestyle Chicken Fingers \$8

Choose Lightly Breaded Chicken Tenders or Grilled Chicken with BBQ Sauce

Surf & Turf \$9

Slider Burger with Cheddar Cheese & Fried Shrimp*

Slider Burgers \$8

2 Slider Burgers with Cheddar Cheese

Grilled Cheese \$8

Grilled Bread with Cheddar Cheese

Pasta Marinara \$8

Penne Pasta with Homestyle Marinara Sauce

Served with Your Choice of One Side:

Hand-Cut Crispy Potatoes • Tiny Caesar Salad • Chef's Daily Vegetable • Basmati Rice

All Meals Include an Apple Juice Box

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