

CITRUS

monday – saturday 5:30 pm – 9:30 pm

appetizers...

citrus signature crab cakes 14.
citrus cilantro hollandaise

creek stone steak skewers 12.
cognac peppercorn sauce

grilled jumbo shrimp skewers 14.
garlic & parsley mojo dip

jumbo seared scallops 12.
citrus glaze sauce

chicken drumsticks 10.
with gorgonzola cheese
and honey mustard dip

parmesan crusted calamari 10.
plum tomato sauce and basil aioli

hummus trio & pita bread 10.
garbanzo, roasted peppers
with feta and tzatziki

hawaiian ahi tartare 12.
sesame ginger glaze
and wonton crisps

grilled artichokes 10.
dill aioli

shrimp wonton 10.
ginger glaze sauce

artichoke cheese dip 9.
french baguette slices

soups and salads...

chopped vegetable salad 12.
chopped mixed greens, roasted beet, cucumber,
asparagus, avocado, tomato, bleu cheese and
bacon bits tossed with a pomegranate vinaigrette

valencia caesar 8.
shaved reggiano and garlic crouton

baby spinach salad 8.
oven roasted tomatoes, almond crusted
goat cheese, caramelized onions,
and citrus vinaigrette

baby greens bouquet 10.
pear tomatoes, spice pecans,
cucumber wrap, raspberry vinaigrette,
and crumbled gorgonzola cheese

cognac lobster bisque 9.
crème fraîche and toasted pistachios

french onion soup 7.
vidalia onions, toasted foccacia,
and gruyère cheese

chef's special soup of the day

Manager: Marcelo Figueroa

CITRUS

chef's specialties a la carte...

creek stone filet mignon 34.
10oz. cognac peppercorn sauce

rib eye steak 32.
12oz. jack daniel's demi sauce
23oz. bone-in "cowboy cut" 42.

citrus signature five rub prime rib 26.
12oz. available friday and saturday

28 days aged new york 34.
12oz. diablo sauce

bone-in lamb rack 30.
merlot demi-glace

choice of...
roasted or pan seared chicken 18.
citrus champagne sauce or mushroom cream sauce

grilled pork chops 23.
10oz. stuffed with corn bread
apricots and lingonberry sauce

sashimi seared hawaiian ahi 24.
sesame ginger glaze and soba noodles

grilled sword fish 24.
garnish with fresh papaya
and citrus avocado sauce

salmon wellington 26.
spinach, mushroom, ricotta cheese,
basil buerre blanc sauce

grilled tofu stir-fry 16.
over rice noodles with ginger sesame

angel hair pasta 16.
shiitake mushroom, basil, asparagus
and sun dried tomatoes
with shrimp 24.

9oz. lobster tail 32.

sides...

sautéed spinach 6.
with nutmeg and toasted pine nuts

sautéed asparagus 6.
béarnaise sauce

sautéed wild mushrooms 6.
garlic butter, white wine and chives

almond brown rice 6.

sautéed broccolini 6.
garlic butter and white wine

fingerling potatoes with peas 6.
roasted herb and garlic

potato gratin 6.
layered with asiago cheese

mashed potatoes 6.
chef's flavor of the day

butternut squash risotto with sage 6.
buerre blanc sauce

large baked potato 6.
toppings on the side

Manager: Marcelo Figueroa