

# CITRUS

monday – saturday 5:30 pm – 9:30 pm

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## appetizers...

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| <b>citrus signature crab cakes 14.</b><br>citrus cilantro hollandaise | <b>chicken drumsticks 10.</b><br>with gorgonzola cheese<br>and honey mustard dip               | <b>hawaiian ahi tartare 12.</b><br>sesame ginger glaze<br>and wonton crisps |
| <b>creek stone steak skewers 12.</b><br>cognac peppercorn sauce       | <b>parmesan crusted calamari 10.</b><br>plum tomato sauce and basil aioli                      | <b>grilled artichokes 10.</b><br>dill aioli                                 |
| <b>grilled jumbo shrimp skewers 14.</b><br>garlic & parsley mojo dip  | <b>hummus trio &amp; pita bread 10.</b><br>garbanzo, roasted peppers<br>with feta and tzatziki | <b>shrimp wonton 10.</b><br>ginger glaze sauce                              |
| <b>jumbo seared scallops 12.</b><br>citrus glaze sauce                |  | <b>artichoke cheese dip 9.</b><br>french baguette slices                    |
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## soups and salads...

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| <b>chopped vegetable salad 12.</b><br>chopped mixed greens, roasted beet, cucumber,<br>asparagus, avocado, tomato, bleu cheese and<br>bacon bits tossed with a pomegranate vinaigrette | <b>baby greens bouquet 10.</b><br>pear tomatoes, spice pecans,<br>cucumber wrap, raspberry vinaigrette,<br>and crumbled gorgonzola cheese |
| <b>valencia caesar 8.</b><br>shaved reggiano and garlic crouton  | <b>cognac lobster bisque 9.</b><br>crème fraîche and toasted pistachios   |
| <b>baby spinach salad 8.</b><br>oven roasted tomatoes, almond crusted<br>goat cheese, caramelized onions,<br>and citrus vinaigrette  | <b>french onion soup 7.</b><br>vidalia onions, toasted foccacia,<br>and gruyère cheese  |
|  | <b>chef's special soup of the day</b>   |

**Chef de Cuisine: Severo Salazar**

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## 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

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