Small Plates

Calamari
Citrus beurre blanc / capers / tomatoes 13

Grilled Octopus
Extra virgin olive oil / oregano / lemon 15

Steamed Mussels
Garlic / white wine / grilled baguette 14

Coconut Shrimp Tempura
Spicy apricot sauce 16

Ahi Poki
Yellow Fin Tuna / Hawaiian style / wonton chips 15

Crab Cakes
Charred corn / red bell pepper sauce 17

Ahi Trio
Carpaccio / seared blackened / poki 18

Stuffed Dates
Pecan / Blue cheese / bacon 9

Tri Tip Flat Bread
Mozzarella / onions / green chile 11

BBQ Beef Short Rib Sliders
Caramelized onions / brioche bun 12

Sirloin Ground Beef Sliders
Guacamole / chipotle sauce / crispy bacon 12

Spicy Italian Sausage
Caramelized onions / chipotle aioli 10

Barbecue Grilled Baby Back Ribs
Plum sauce / shoestring fries 16

Artisanal Cheeses and Condiments
Four cheeses / fruits / honey comb 18

Saganaki
Kefalotyri cheese / tableside flambé 13

Vegetable Spring Roll
Spicy peanut sauce 9

Charred Edamame
Miso / yuzu / citrus salt 9

Chipotle Hummus
Avocado / pita chips 9

Grilled Vegetables
Eggplant / artichokes / peppers,
mushrooms / onion / zucchini 12

Starters

Soup du Jour - Chef's daily seasonal inspiration 9

Butternut Squash - Chantilly cream 9

Organic Greens
Red grapes / apples / onions / pecans / cranberries,
Gorgonzola / Dijon vinaigrette 9

Citrus City Caesar
Focaccia croutons / capers / Parmesan cheese shards 9

Spinach Salad
Baby spinach / gorgonzola / apples / pecans
Dijon mustard vinaigrette 9

Heirloom Beets
Pistachio encrusted Feta / balsamic / olive oil 15

Seared Rare Yellow Fin Tuna
Sushi grade tuna / avocado roll / mango-cucumber tower /
cilantro-orange vinaigrette 17

Main Course

Chilean Bass
Asparagus risotto / lemongrass beurre blanc sauce 38

Grilled Scottish Salmon
Roasted potato / arugula, spinach / onions / pesto sauce 26

Blackened Yellow Fin Tuna
Jasmine rice / tropical fruit relish / veggie spring roll 30

Prosciutto Wrapped Diver Scallops
Saffron risotto / lemongrass beurre blanc 30

Maple Leaf Duck Confit
Roasted potato / sun-dried cherry-port wine reduction 28

All Natural Mary's Chicken
Sautéed spinach / mashed potato / citrus oil 22

Stuffed Chicken Breast
Spinach / feta / dill / citrus beurre blanc / jasmine rice 20

Citrus City Meatloaf
Burgundy wine reduction sauce / mashed potato 18

Citrus City Pot Roast
Prime chuck / rosemary demi–glace / mashed potato 20

USDA Prime Pork Loin Chop
Roasted potatoes / caramelized onions / balsamic fig sauce 28

USDA Choice Filet Mignon
Chef's daily selection preparation 36

USDA Prime Corn Fed Ribeye
Roasted potatoes / red wine reduction sauce 38

Australian Rack of Lamb
Pistachio encrusted / mushroom risotto / leeks
Zinfandel reduction sauce 38

PASTA

Angel Hair
Fire roasted tomato / garlic / basil / extra virgin olive oil 12
Mediterranean Vegetable Penne
Artichokes / fire roasted tomato / broccoli / garlic / mushrooms
Onions / Kalamata olives / feta cheese / tomato-basil sauce 14
Farfalle
Asiago / garlic / basil / pine nuts / tomato-cream sauce 14
Wild Mushroom Penne
Roasted garlic / thyme / shallots / marsala cream sauce 14
Six Cheese Ravioli
Tomato sauce / artichokes / spinach / blue cheese 15
Seafood Linguini
Calamari / shrimp / mussels / fresh fish / tomato-garlic sauce 25
Wild Shrimp Scampi
Saffron Risotto / arugula / feta / tomato-garlic sauce 25

+ Add: Whole wheat or Gluten free, Chicken-$6, Shrimp-$8, Salmon-$12

SIDES

Grilled Brussels Sprout 9

Cauliflower Couscous 9

Roasted Beets 9

CCG Fries 7

Asparagus Risotto 9

Grilled Asparagus 9

Jasmine Rice 7

Sautéed Spinach 9

Creamed Spinach 9

Roasted Potatoes 7

Sautéed Mushrooms 9

Macaroni & Cheese 9

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Consuming raw or undercooked seafood may increase your risk of food-borne illness.
At Citrus City Grille we stand behind our service as well as our food.
Please notify us of any food allergies.
1/2016