

Small Plates

Calamari

Citrus beurre blanc / capers / tomatoes 13

Grilled Octopus

Extra virgin olive oil / oregano / lemon 16

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

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Stuffed Dates

Pecan / Blue cheese / bacon 9

Barbecue Grilled Baby Back Ribs

Plum sauce / shoestring fries 16

Spiced Filet Mignon Tacos

Blackberry & Pear Slaw / blue cheese / chipotle sauce 15

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

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Artisanal Cheeses and Condiments

Four cheeses / fruits / nuts / 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

Olive oil / pita bread 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 Tomatoes

Pistachio encrusted Feta / champagne vinaigrette 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 40

Grilled Scottish Salmon

Roasted potato / arugula, spinach / onions / pesto sauce 28

Prosciutto Wrapped Diver Scallops

Saffron risotto / lemongrass beurre blanc 32

Maple Leaf Duck Confit

Roasted sweet potato / sun-dried cherry-port wine reduction 30

All Natural Mary's Chicken

Corn risotto / roasted red pepper sauce 24

Stuffed Chicken Breast

Spinach / feta / dill / citrus beurre blanc / jasmine rice 20

Citrus City Meatloaf

Burgundy wine reduction sauce / mashed potato 20

Citrus City Pot Roast

Prime chuck / rosemary demi-glace / mashed potato 20

USDA Prime Pork Loin Chop 12oz

Roasted sweet potato / caramelized onions / fig demi-sauce 28

USDA Choice Filet Mignon 8oz

Chef's daily selection preparation 36

USDA Prime Angus Rib Eye 14oz

Roasted potatoes / garlic-butter sauce 40

Australian Rack of Lamb 12oz

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

Roasted 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-\$12, Salmon-\$12

SIDES

Grilled Brussels Sprout 9

Roasted Beets 9

CCG Fries 7

Sweet Potato Fries 7

Asparagus Risotto 9

Grilled Asparagus 9

Jasmine Rice 7

Sautéed Spinach 9

Seasonal Vegetables 7

Roasted Potatoes 7

Sautéed Mushrooms 9

Macaroni & Cheese 9

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*Consuming raw or undercooked meats, seafood or shellfish
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.

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