

CITRUS CITY GRILLE

APPETIZERS

CALAMARI FRITTI	20
* WILD AHI POKE	21
GRILLED OCTOPUS	25
BLUE CHEESE STUFFED DATES	15
CHARRED EDAMAME	15
SAGANAKI	19
FLAMBE SHRIMP SCAMPI	24
HOMEMADE SPINACH ARTICHOKE DIP	14

SOUPS & SALADS

SOUP DU JOUR	CUP 8 BOWL 13
Chefs Daily Seasonal Inspiration	
CITRUS	15
Cabbage / Oranges / Mango / Jicama / Cashews Wontons / Rice Noodles / Oriental Vinaigrette	
ORGANIC GREENS	13
Red Grapes / Apples / Onions / Pecans Cranberries / Gorgonzola or Feta / Dijon Mustard Vinaigrette	
CAESAR	15
Romaine / Croutons / Capers / Parmigiano Reggiano	
GREEK	16
Romaine / Tomatoes / Onions / Kalamata Olives Cucumbers / Bell Peppers / Feta Cheese / Oregano Olive Oil-Vinaigrette	
<i>+ Add: Chicken \$7 / Shrimp \$10 / Wild Caught Salmon \$14</i>	
CHICKEN COBB	20
Bacon / Tomatoes / Avocado / Egg / Gorgonzola	

PLEASE NOTE

Corkage fee \$20 limit 2 bottles | Split order \$5
Parties of 6 or more gratuity of 20% will be added.

PASTA FRESCA

CAPELLINI	19
Fire Roasted Tomatoes / Garlic / Basil / EVOO	
PENNE	21
Artichokes / Fire Roasted Tomatoes / Broccoli Garlic / Mushrooms / Onions / Kalamata Olives / Feta Cheese / Tomato-Basil Sauce	
TAGLIATELLE	21
Wild Mushrooms / Thyme / Shallots / Marsala-Cream Sauce	
PAPPARDELLE	23
Bolognese Meat Sauce / Lemon Ricotta / Parmesan Cheese	
GNOCCHI	21
Pesto Cream Sauce / Organic Basil / Parmesan Cheese	
RAVIOLI	22
Five Cheese / Tomato Cream Sauce / Spinach	
SPAGHETTI	24
Mamma Angela's Home Made Meatballs / Tomato Sauce / Basil	
FETTUCCINI ALFREDO	22
Home Made Alfredo Sauce	
SEAFOOD LINGUINE	31
Calamari / Shrimp / Mussel / Fresh Fish Tomato-Garlic Sauce	
PASTA CARBONARA	23
Linguine / Homemade Carbonara Sauce / Roasted Pancetta / English Peas	

*+ Add: Chicken \$7 - Meatballs \$7 - Shrimp \$10
Wild Caught Salmon \$14
Whole wheat - Gluten free upon request -\$3*

FOR THE TABLE

Grilled Brussels Sprouts - Roasted Beets - French Fries
Asparagus Risotto - Mushroom Risotto - Broccolini
Grilled Asparagus - Seasonal Vegetables - Sautéed
Spinach - Roasted Potatoes - Sautéed Mushrooms
Charred Edamame - Macaroni & Cheese
Chilli Macaroni & Cheese - Homemade Onion Rings

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At Citrus City Grille, we craft each dish from scratch, with passion, using only the freshest, real ingredients to bring out bold, unforgettable flavors. Our homemade pastries, artisan sauces, and gourmet breads—each a creation you won't find in any store—take you back to a time when food was an art, now elevated with a modern twist.

Kali Orevi! (Bon Appetit in Greek)

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Mon-Tues 11AM - 9 PM - Wed - Thurs 11AM - 10PM - Fri - Sat 8AM - 10PM - Sun 9AM - 9PM

CITRUS CITY GRILLE

SANDWICHES & BURGERS

CITRUS CITY CAPRESE	21
Grilled All-Natural Chicken Breast Melted Fresh Mozzarella / Tomatoes / Pesto / Fresh Basil / Homemade Focaccia	
FAMOUS PRIME RIB DIP	20
Piled High on a Demi Baguette / Au Jus / Fries Horseradish on the Side	
MAKE IT A MELT	22
Melted Pepperjack Cheese & Grilled Onions	
GYRO PITA	18
Tomatoes / Onions / Tzatziki Sauce	
CHICKEN CAESAR WRAP	18
Spinach Flour Tortilla / Grilled Chicken / Romaine / Capers / Parmesan Cheese / Caesar Dressing	
CLUB SANDWICH	18
Turkey / Apple Wood Bacon / Swiss Cheese / Lettuce Tomatoes / Mayo / White Bread	
VEGGIE	18
Balsamic Aioli / Cheddar Cheese / Butter Lettuce Cucumbers / Tomatoes / Alfalfa Sprouts / Squaw Bread	
FAB PHILLY	22
Sliced Prime Rib / Sautéed Onions / Bell Peppers Melted Swiss / Chipotle Aioli / Ciabatta Bread	
SHORT RIB TACOS	20
Onions / Cilantro / Homemade Green Salsa	
CCG BURGER*	22
American Kobe Beef / Bacon / Lettuce / Tomato Onions / Cheddar Cheese / 1000 Island / Brioche Bun	

*Choose: Fresh Fruit / French Fries / Organic Vegetables
Roasted Beets*

PIZZA

MARGHERITA	18
Tomato Sauce / Mozzarella / Roma Tomatoes / Basil	
PEPPERONI	22
Tomato Sauce / Mozzarella / Pepperoni	
MEAT LOVERS	24
Tomato Sauce / Mozzarella / Sausage / Pepperoni Canadian Bacon / Prosciutto	
MEDITERRANEAN CHICKEN	24
Pesto Marinara / Mushrooms / Mozzarella Feta Cheese / Red Onions / Fire Roasted Tomatoes Kalamata Olives / Basil / Roasted Garlic	
THE ITALIAN	22
Tomato Sauce / Spicy Sausage / Mozzarella Mushrooms	
BBQ CHICKEN	24
Fire Roasted Tomatoes / Red Onions / Cilantro Mozzarella	

Gluten free crust upon request - \$3

**Consuming raw or undercooked seafood may increase
your risk of food-borne illness**

Please notify us of any food allergies

HOUSE SPECIALTIES

TODAY'S FRESH FISH	MP	
Chef's Daily Preparation		
WILD CAUGHT KING SALMON	38	
Sautéed Spinach / Roasted Potatoes / Pesto Sauce		
JIM DOTI'S STUFFED CHICKEN BREAST		
Spinach / Feta / Dill / Citrus Beurre Blanc / Asparagus Risotto		28
CHICKEN SOUVLAKI	24	
Home Made Hummus / Mediterranean Rice Pilaf Tzatziki / Pita Bread / Roasted Tomatoes / Onions		
EXTRA SKEWER	6	
PRIME SHORT RIB	33	
Sweet Vermouth Sauce / Pappardelle / Parmesan Cheese		
CITRUS CITY MEATLOAF	28	
Burgundy Wine Reduction Sauce / Mashed Potatoes		
WILD CAUGHT CHILEAN SEABASS	54	
Asparagus Risotto / Lemongrass Beurre Blanc Sauce		
* CHOICE FILET MIGNON	54	
Choice of Roasted Potatoes or Mash Potatoes / Wild Mushrooms / Wine Reduction		

DESSERT | 11

Sorbet or Ice Cream | Vanilla Bean Crème Brûlée
Flourless Chocolate Cake | New York Cheesecake
Sticky Toffee Pudding Cake | Bread Pudding |
Tiramisu

* Chocolate Soufflé **15**

* Grand Marnier Soufflé **15**

* Please allow 30 minutes to bake

*All of our Desserts are handmade by our in house
Pastry Chef*

COFFEE

COFFEE ESPRESSO	5
CAPPUCCINO CAFÉ LATTE ICED LATTE	
CAFÉ MOCHA HOT TEA	5
IRISH COFFEE	14

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