

# CITRUS CITY GRILLE

## APPETIZERS

|                                                                                               |           |
|-----------------------------------------------------------------------------------------------|-----------|
| <b>SAGANAKI</b>                                                                               | <b>19</b> |
| Kefalograviera Cheese / Tableside Flambé<br>Served with our Special Greek Style Grilled Bread |           |
| <b>CALAMARI FRITTI</b>                                                                        | <b>20</b> |
| Lemongrass Beurre Blanc Sauce / Capers / Tomato                                               |           |
| <b>WILD AHI POKE</b>                                                                          | <b>21</b> |
| Yellow Fin Tuna / Hawaiian Style / Wonton Chips                                               |           |
| <b>GRILLED OCTOPUS</b>                                                                        | <b>25</b> |
| Extra Virgin Olive Oil / Oregano / Olives / Lemon                                             |           |
| <b>FLAMBE SHRIMP SCAMPI</b>                                                                   | <b>24</b> |
| EVOO-Scampi Butter / Tomato / Basil / Garlic                                                  |           |
| <b>CHARRED EDAMAME</b>                                                                        | <b>15</b> |
| Miso / Citrus Salt                                                                            |           |
| <b>BLUE CHEESE STUFFED DATES</b>                                                              | <b>15</b> |
| Caramelized Pecans / Bacon Wrapped                                                            |           |
| <b>HOMEMADE SPINACH ARTICHOKE DIP</b>                                                         | <b>14</b> |
| Pita Chips                                                                                    |           |

## SOUPS & SALADS

|                                                                                                                                                                   |                          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>SOUP DU JOUR</b>                                                                                                                                               | <b>Cup   8 Bowl   13</b> |
| Chefs Daily Seasonal Inspiration                                                                                                                                  |                          |
| <b>CHICKEN ORGANIC GREENS</b>                                                                                                                                     | <b>20</b>                |
| Red Grapes / Apples / Onions / Pecans /<br>Cranberries / Gorgonzola or Feta / Dijon Mustard<br>Vinaigrette                                                        |                          |
| <b>CHICKEN CAESAR</b>                                                                                                                                             | <b>22</b>                |
| Romaine / Croutons / Capers / Parmiggiano<br>Reggiano                                                                                                             |                          |
| <b>ATHENIAN GYRO SALAD</b>                                                                                                                                        | <b>22</b>                |
| Four Gyro Slices / Romaine / Tomatoes / Onions /<br>Kalamata Olives / Cucumbers / Bell Peppers /<br>Feta Cheese / Oregano / Olive Oil Vinaigrette / Pita<br>Bread |                          |

## PASTA FRESCA

|                                                                                                                                      |           |
|--------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>PENNE</b>                                                                                                                         | <b>21</b> |
| Artichokes / Fire Roasted Tomatoes / Broccoli Garlic<br>/ Mushrooms / Onions / Kalamata Olives / Feta<br>Cheese / Tomato-Basil Sauce |           |
| <b>TRI-COLORED CHEESE TORTELLINI</b>                                                                                                 | <b>32</b> |
| Wild Mushrooms / Diced Filet Mignon / Asparagus<br>Brandy Cream Sauce                                                                |           |
| <b>PAPPARDELLE</b>                                                                                                                   | <b>23</b> |
| Bolognese Meat Sauce / Lemon / Ricotta /<br>Parmesan Cheese                                                                          |           |
| <b>OPA! SHRIMP LINGUINE</b>                                                                                                          | <b>29</b> |
| Ouzo / Shrimp / Garlic/ Tomato / Scampi<br>Butter / Fresh Lemon Juice                                                                |           |
| <b>CHICKEN FETTUCCINE ALFREDO</b>                                                                                                    | <b>29</b> |
| Home Made Alfredo Sauce<br>+ ADD: Shrimp \$2                                                                                         |           |
| <b>SEAFOOD LINGUINE</b>                                                                                                              | <b>31</b> |
| Calamari / Shrimp / Mussel / Fresh Fish / Tomato-<br>Garlic Sauce                                                                    |           |
| <b>CHICKEN PARMIGIANA</b>                                                                                                            | <b>28</b> |
| Breaded Chicken / Mozzarella / Fresh Marinara /<br>Spaghetti                                                                         |           |

## SIDES

**Grilled Brussel Sprouts - Roasted Beets - French Fries -  
Asparagus Risotto - Mushroom Risotto – Sauteed  
Spinach -Grilled Asparagus - Seasonal Vegetables -  
Roasted Potatoes - Sauteed Mushrooms - Charred  
Edamame - Macaroni & Cheese - Homemade Onion  
Rings**

"FATHERHOOD ISN'T DEFINED BY BIOLOGY—IT'S DEFINED BY LOVE,  
GUIDANCE, AND SHOWING UP. HERE'S TO ALL THE MEN WHO LEAD  
WITH HEART."

### PLEASE NOTE

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

*Please be aware that our food may contain or come into  
contact with common allergens, such as dairy, eggs,  
wheat, soybeans, tree nuts, peanuts, fish, shellfish, or  
wheat. \*Consuming raw or undercooked seafood may  
increase your risk of food-borne illness.*

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

# CITRUS CITY GRILLE

## MAIN COURSE

|                                                                                                               |           |
|---------------------------------------------------------------------------------------------------------------|-----------|
| <b>USDA CHOICE FILET MIGNON 8 OZ</b>                                                                          | <b>54</b> |
| Chef’s Daily Selection Preparation                                                                            |           |
| <b>CERTIFIED USDA CHOICE ANGUS</b>                                                                            | <b>54</b> |
| <b>Bone in Ribeye 16 oz</b>                                                                                   |           |
| Chef’s Daily Selection Preparation                                                                            |           |
| <b>WILD CAUGHT CHILEAN SEA BASS</b>                                                                           | <b>54</b> |
| Asparagus Risotto / Lemongrass Beurre Blanc Sauce                                                             |           |
| <b>WILD CAUGHT KING SALMON</b>                                                                                | <b>38</b> |
| Roasted Potatoes / Sautéed Spinach / Arugula / Pesto Sauce                                                    |           |
| <b>CITRUS CITY MEATLOAF</b>                                                                                   | <b>28</b> |
| Burgundy Wine Reduction Sauce / Mashed Potatoes                                                               |           |
| <b>PRIME SHORT RIB</b>                                                                                        | <b>33</b> |
| Sweet Vermouth / Mashed Potatoes                                                                              |           |
| <b>JIM DOTI’S STUFFED CHICKEN BREAST</b>                                                                      | <b>28</b> |
| Spinach / Feta / Dill / Citrus Beurre Blanc / Asparagus Risotto                                               |           |
| <b>GREEK STYLE LAMB CHOPS</b>                                                                                 | <b>44</b> |
| Our Greek Herb Marinade / Homemade Hummus / Mediterranean Rice Pilaf / Pita Bread / Roasted Tomatoes / Onions |           |
| <b>CHICKEN SOUVLAKI</b>                                                                                       | <b>24</b> |
| Homemade Hummus / Mediterranean Rice Pilaf / Pita Bread / Roasted Tomatoes / Onions                           |           |
| <b>Extra Skewer</b>                                                                                           | <b>6</b>  |
| <b>TOMAHAWK CHICKEN</b>                                                                                       | <b>29</b> |
| Garlic Mashed Potatoes / Asparagus / Citrus Garlic Butter Sauce                                               |           |

### CHEF’S SUGGESTION

SURF & TURF  
SHAREABLE 110

8 oz Sea Bass / 8 oz Filet Mignon  
Filet Mignon/ Demi-Glaze / Sea Bass  
Drowned Butter / Roasted Potatoes  
Asparagus Risotto / House Vegetables

INDIVIDUAL 65  
4 oz Sea Bass / 4 oz Filet Mignon

## FEATURED COCKTAILS

15

|                                                                                          |
|------------------------------------------------------------------------------------------|
| <b>PEAR DROP</b>                                                                         |
| Absolut Pear Vodka / St. Germain Elderflower / Lemon                                     |
| <b>ESPRESSO MARTINI</b>                                                                  |
| Vanilla Vodka / Kahlua / Baileys / Espresso                                              |
| <b>OLD FASHIONED</b>                                                                     |
| Buffalo Trace Bourbon Whiskey / Angostura Bitters / Flamed Orange                        |
| <b>SOUTHERN BELLE</b>                                                                    |
| Buffalo Trace Bourbon / Peach / Honey / Lemon                                            |
| <b>SMOKE &amp; ASHES</b>                                                                 |
| Xicaru Mezcal / Lemon / Pineapple / Habanero / Averna Amaro                              |
| <b>JUNIPER ROSE</b>                                                                      |
| Tanqueray Gin / Rosemary / Pomegranate Lemon / Cinnamon                                  |
| <b>ZOMBIE</b>                                                                            |
| Flor de Cana White Rum / Ron Zacapa 23 Aged Rum / CCG House Citrus Blend / Passion Fruit |

*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 Orexi! (Bon Appetit in Greek)*

HAPPY  
FATHER’S  
DAY