

THANKSGIVING PRE-FIX MENU

BEGINNINGS

Butternut Squash | Chantilly cream 13

Stuffed Dates | Caramelized Pecans / Bacon Wrapped 15

Grilled Octopus | Extra Virgin Olive Oil / Oregano / Olives / Lemon 25

Organic Greens | Red grapes / apples / onions / caramelized pecans /

Cranberries / Gorgonzola Cheese or Feta / Dijon Vinaigrette 13

Butter Leaf Raspberry Salad | Pear / Berries / Pecans / Blue Cheese Crumbles /

Raspberry Vinaigrette 13

Heirloom Tomato | Pistachio encrusted Feta / Balsamic Drizzle / Champagne

Vinaigrette 20

MAIN COURSE

Chilean Sea Bass | Asparagus risotto / Lemongrass- beurre blanc sauce 54

USDA Prime Filet Mignon 8oz | Roasted potatoes / asparagus / burgundy wine reduction sauce 54

Greek Style Lamp Chops | Our Greek Herb Marinade / Homemade Hummus /

Mediterranean Rice Pilaf / Pita Bread / Roasted Tomatoes / Onions 44

Prime Short Rib | Sweet Vermouth sauce / Mashed Potato 33

Jim Doti's Stuffed Chicken Breast | Spinach / Feta / Dill / Citrus Beurre Blanc /

Asparagus Risotto 28

Lobster Ravioli | Wild mushrooms / Fennel / brandy cream sauce 34

Penne | Artichokes / Fire Roasted Tomatoes/ Broccoli / Garlic / Mushrooms /

Onions / Kalamata Olives / Feta Cheese / Tomato-Basil Sauce 21

Chicken Fettuccini Alfredo | Home Made Alfredo Cream Sauce 29

Shrimp Linguine | Spinach / Tomato / Lemon Vodka Cream Sauce 29

DESSERT

Pumpkin Pie – Apple Pie – 11

CALL (714) 639-9600 FOR RESERVATIONS

CITRUS CITY GRILLE