

CITRUS CITY GRILLE

Christmas Menu

BEGINNINGS

Homemade New England Clam Chowder	13
Grilled Octopus	25
Extra Virgin Olive Oil / Oregano / Olives / Lemon	
Blue Cheese Stuffed Dates	15
Caramelized Pecans / Blue cheese / Smoked Bacon / Brandy Reduction 15	
Organic Greens	13
Red Grapes / Apples / Onions / Caramelized Pecans / Cranberries / Gorgonzola Cheese or Feta / Dijon Mustard Vinaigrette	
Flambe Shrimp Scampi	24
EVOO -Scampi Butter / Tomato / Basil / Garlic	
Calamari Fritti	20
Lemongrass Beurre Blanc Sauce / Capers / Tomato	

DESSERT | 11

New York Style Cheesecake

Chocolate Violet Mousse

Carrot Cake

Gingerbread Souffle

MAIN COURSE

Surf & Turf	Shareable	110
Filet Mignon / Chilean Sea Bass / Roasted Potatoes / Asparagus Risotto / House Vegetable / Demi-Glaze and Beurre Blanc Sauce		
	Individual	55
Shrimp Vodka Linguine		29
Spinach / Tomato / Lemon Vodka Cream Sauce		
Wild Caught Chilean Sea Bass		54
Asparagus Risotto / Lemongrass- Beurre Blanc Sauce		
Fettuccine Alfredo	Shrimp 33	Chicken 29
Home Made Alfredo Cream Sauce		
Wild Shrimp & Maine Scallops		50
Saffron Risotto / Arugula / Feta / Tomato-Garlic Sauce		
Lobster Ravioli		32
Wild Mushrooms / Fennel / Bourbon Cream Sauce		
Certified USDA Choice Filet Mignon		54
Roasted Potatoes / Mushrooms / Thyme Reduction		
Lamb Shank		49
Mushroom Risotto / Asparagus / Sweet Vermouth Sauce		
Tomahawk Chicken		29
Roasted Vegetables / Citrus Garlic Butter Sauce		
Certified USDA Angus Bone-In Choice Ribeye		54
16 oz / Shoe String Potatoes with Green Beans / Demi Glaze		

Merry Christmas!