

CITRUS CITY GRILLE



DINNER MENU

APPETIZER

- Chimichurri Skewers (6 pc)** 21
Tender filet mignon skewers served with a house-made chimichurri sauce.
- Blue Cheese Stuffed Dates** 15
Dates filled with blue cheese, wrapped in smoked bacon, topped with caramelized pecans and finished with a brandy reduction.
- Calamari Fritti** 20
Crispy-fried calamari served with lemongrass beurre blanc, capers and tomato.
- Mediterranean Grilled Octopus** 25
Grilled octopus drizzled with extra virgin olive oil, oregano, kalamata olives, and lemon.
- Coconut Shrimp Tempura** 21
Crispy shrimp with a vibrant spicy orange-chili sauce.
- CHARRED EDAMAME** 15
Edamame tossed in savory miso and finished with bright citrus salt.

SOUP / SALAD

- Avgolemono Soup** 13
Tender chicken and rice in a silky egg-lemon broth, balanced with bright citrus notes and a rich, velvety finish.
- Organic Greens Salad** 14
A mix of organic greens topped with sweet red grapes, crisp apples, and shaved onions, accented by caramelized pecans and dried cranberries. Finished with your choice of gorgonzola or feta and a tangy Dijon mustard vinaigrette.
- Butter Leaf Salad** 14
Butter lettuce with ripe pear and fresh berries, complemented by toasted pecans and blue cheese crumbles, finished with a bright raspberry vinaigrette.

DESSERTS

- Crème Brûlée 11
Carrot Cake 11
Cheesecake 11
Chocolate Ganache Cake 11
Chocolate Soufflé* 15
Grand Marnier Soufflé* 15

*Please allow 30 min. to bake

ENTRÉE

- Greek Style Lamb Chops** 44
Marinated in our signature blend of Greek herbs and grilled to perfection, served with house-made hummus, Mediterranean rice pilaf, warm pita bread, roasted tomatoes, and garlic.
- Certified USDA Choice Angus Bone in Ribeye 16 oz** 54
A premium, marbled ribeye cooked to perfection, featuring the chef's daily-inspired preparation for a bold and flavorful dining experience.
- Wild Caught Chilean Sea Bass** 54
Wild caught Chilean sea bass atop creamy asparagus risotto, finished with a bright citrus-caper butter sauce.
- Easter Honey Baked Ham** 31
Glazed with sweet honey and baked to perfection, served alongside creamy scalloped potatoes and a medley of tender seasonal vegetables.
- Lamb Shank** 36
Slow-braised, served over creamy mushroom risotto with fresh asparagus, finished with a rich sweet vermouth sauce.
- Filet Mignon** 54
Filet mignon crowned with melted brie and a house-made pomegranate reduction, accompanied by roasted potatoes and grilled asparagus.
- Short Rib** 33
Slow-braised prime short rib in a sweet vermouth reduction, served with creamy mashed potatoes
- Chicken Fettuccine Alfredo** 29
Tender fettuccine tossed in our rich, homemade Alfredo sauce with perfectly cooked chicken.
Add succulent shrimp for \$2.
- Tomahawk Chicken** 29
Succulent roasted chicken paired with roasted asparagus, garlic mashed potatoes and drizzled with a citrus-garlic butter sauce.
- Spicy Chicken Vodka Rigatoni** 24
Rigatoni tossed with tender chicken in a spicy vodka tomato cream sauce.
- TAGLIATELLE** 21
Tagliatelle with wild mushrooms and shallots, gently simmered in a rich, aromatic Marsala cream and finished with fresh thyme.
- SEAFOOD LINGUINE** 31
Linguine with succulent calamari, shrimp, mussels, and fresh fish, gently coated in a rich tomato-garlic sauce.

