

Small Plates

Calamari

Citrus Beurre Blanc / Capers / Tomatoes 13

Grilled Octopus

Extra Virgin Olive Oil / Oregano / Lemon 16

Coconut Shrimp Tempura

Spicy Apricot Sauce 16

Ahi Poki

Yellow Fin Tuna / Hawaiian Style / Wonton Chips 17

Maryland Crab Cake

Pommes Frites / Almond Slaw / Jalapeno Aioli 18

Ahi Trio

Carpaccio / Seared Blackened / Poki 19

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Stuffed Dates

Pecan / Blue cheese / Bacon 9

Barbecue Grilled Baby Back Ribs

Plum Sauce / Shoestring Fries 16

Spiced Filet Mignon Tacos

Blackberry & Pear Slaw / Blue Cheese / Chipotle Sauce 15

BBQ Beef Sliders

Caramelized Onions / Brioche Bun 12

Sirloin Ground Beef Sliders

Guacamole / Chipotle Sauce / Crispy Bacon 12

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Artisanal Cheeses and Condiments

Four Cheeses / Fruits / Nuts / Honey Comb 19

Saganaki

Kefalotyri Cheese / Tableside Flambé 14

Vegetable Spring Roll

Spicy Peanut Sauce 9

Charred Edamame

Miso / Yuzu / Citrus Salt 9

Chipotle Hummus

Olive Oil / Pita Bread 9

Grilled Vegetables

Eggplant / Artichokes / Peppers,
Mushrooms / Onion / Zucchini 12

Starters

Soup du Jour - Chef's Daily Seasonal Inspiration 10

Butternut Squash - Chantilly Cream 10

Organic Greens

Red Grapes / Apples / Onions / Pecans / Cranberries

Gorgonzola / Dijon Vinaigrette 10

Citrus City Caesar

Focaccia Croutons / Capers / Parmesan Cheese Shards 10

Spinach Salad

Baby Spinach / Gorgonzola / Apples / Pecans

Dijon Mustard Vinaigrette 10

Butter Leaf

Poached pear / gorgonzola / raspberry vinaigrette 11

Heirloom Beets

Walnut encrusted Feta / chocolate-raspberry sauce 15

Main Course

Chilean Bass

Asparagus Risotto / Lemongrass Beurre Blanc Sauce 42

Grilled Scottish Salmon

Roasted Potato / Arugula, Spinach / Onions / Pesto Sauce 28

Wild Shrimp & Maine Scallops

Roasted Tomato Risotto / Arugula / Feta / tomato-garlic sauce 32

Maple Leaf Duck Confit

Roasted Sweet Potato / Sun-Dried Cherry-Port Wine Reduction 30

All-Natural Mary's Chicken

All-Natural Juices / Roasted Roots 24

All-Natural Stuffed Chicken Breast

Spinach / Feta / Dill / Citrus Beurre Blanc / Jasmine Rice 20

Citrus City Meatloaf

Burgundy Wine Reduction Sauce / Mashed Potato 20

Citrus City Pot Roast

Prime Chuck / Rosemary Demi-Glaze / Mashed Potato 20

USDA Prime Pork Loin Chop 12oz

Roasted Sweet Potato / Caramelized Onions / Fig Demi-Sauce 28

USDA Choice Filet Mignon 8oz

Chef's Daily Selection Preparation 36

USDA Prime Angus Rib Eye 14oz

Roasted Potatoes / Garlic-Butter Sauce 40

Australian Rack of Lamb 12oz

Herb crusted / Mushroom Risotto / Leeks

Zinfandel Reduction Sauce 38

PASTA

Angel Hair

Fire Roasted Tomato / Garlic / Basil / Extra Virgin Olive Oil 13

Mediterranean Vegetable Penne

Artichokes / Fire Roasted Tomato / Broccoli / Garlic / Mushrooms
Onions / Kalamata Olives / Feta Cheese / Tomato-Basil Sauce 15

Wild Mushroom Penne

Roasted Garlic / Thyme / Shallots / Marsala Cream Sauce 15

+ Add: Whole wheat or Gluten free

+ Add: Chicken \$6, Shrimp \$12, Salmon \$12

Six Cheese Ravioli

Tomato Sauce / Artichokes / Spinach / Blue Cheese 17

Seafood Linguini

Calamari / Shrimp / Mussels / Fresh Fish / Tomato-Garlic Sauce 25

SIDES

Grilled Brussels Sprout 9

Roasted Beets 9

CCG Fries 7

Jasmine Rice 7

Asparagus Risotto 9

Grilled Asparagus 9

Sautéed Spinach 9

Seasonal Vegetables 7

Roasted Potatoes 7

Sautéed Mushrooms 9

Macaroni & Cheese 9

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*Consuming raw or undercooked meats, seafood or shellfish
may increase your risk of food-borne illness.*

*At Citrus City Grille, we stand behind our service as well as our food.
Please notify us of any food allergies.*