

CITRON *Bistro*

STARTERS

HUMMUS

Roasted red pepper hummus served with julienne vegetables & fresh artisan bread 10.

SHRIMP BRUSCHETTA

Jumbo shrimp scampi style with tomatoes & scallions, on grilled sourdough 15.

MUSSELS

Steamed Mussels in a white wine herb butter sauce & scallions 14.

SOUP DU JOUR

Cup 5. Bowl 9.

SALADS

HOUSE SALAD

Arugula, basil, mozzarella, cucumbers, kalamata olives, tomatoes & shaved red onion with a white basil-balsamic vinaigrette 12.

KALE SALAD

Shaved kale, roasted butternut squash, quinoa, queso fresco, red grapes & sunflower seeds with sherry-shallot vinaigrette 14.

BEETS & GOAT CHEESE

Roasted red & golden beets thinly sliced, with goat cheese, mandarin oranges, candied almonds & shaved red onion over mesclun greens, with an orange-ginger vinaigrette 13.5

CLASSIC CAESAR

Fresh romaine with Parmesan cheese, homemade croutons & Caesar dressing 12.

Add any of the following:

Chicken 6. Salmon 8. Fresh Catch 8. Shrimp 10.

ENTREES

SHRIMP & GRITS

Jumbo shrimp sautéed with mushrooms & spinach over cheese grits 25.

MAPLE BALSAMIC GLAZED SALMON

Scottish Salmon baked on cedar planks, topped with fried leeks, served with starch & vegetables 29.

CITRON FRESH CATCH

Caribbean spice rub, tropical fruit salsa, served with a plantain-sweet potato mash & vegetables 25.

CRAB CAKES

Pan-seared, with a mango salsa & cilantro-avocado emulsion served with starch & vegetables 26.

SEAFOOD SCAMPI

Jumbo shrimp & fresh Maine lobster, scampi style with tomatoes & scallions, over angel hair pasta 32.

PORK OSSO BUCCO

Braised pork shank in Marsala wine & demi glaze, served with mashed potatoes & vegetables 30.

HALF ROASTED CHICKEN

Served with mashed potatoes & fresh vegetables 22.

PALEO MENU & CHILDREN'S MENU AVAILABLE

Corkage Fee 15.

Sharing Charge 5.
