

CITRON

Bistro

STARTERS



HUMMUS

Roasted Red Pepper Hummus,
Fresh Vegetables, Artisan Bread 12.

SHRIMP BRUSCHETTA

Jumbo Scampi Style Shrimp,
Grilled Sour Dough 16.

MUSSELS

Prince Edward Island Mussels,
White Wine, Garlic, & Scallions 15.

SEARED AHI TUNA

Soba Noodle Salad, Ponzu,
Pickled Ginger 16.

SOUP DU JOUR

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SALADS



HOUSE SALAD

Arcadian Greens, Sweet Drop Peppers,
Cucumber, Shredded Radishes, Shaved
Red Onion, Parmesan, Tomato, Olives,
White Balsamic Vinaigrette 7/12.

BEETS & GOAT CHEESE

Red & Golden Beets, Toasted Almonds,
Goat Cheese, Shaved Red Onion,
Mandarin Oranges, Arcadian Greens,
Ginger Citrus Vinaigrette 8/14.

WEDGE SALAD

Iceberg Lettuce, Crumbled Bleu Cheese,
Bacon, Shaved Red Onion,
Bleu Cheese Dressing 11.

KALE SALAD

Shaved Kale, Queso Fresco, Butternut
Squash, Quinoa, Dried Cherries, Pumpkin
Seeds, Sherry Shallot Vinaigrette 8/14.

CLASSIC CAESAR

Romaine, Shaved Parmesan, Homemade
Croutons & Caesar Dressing * 7/12.

Add Any of the Following:

Chicken 6. Jumbo Shrimp 10.
Scottish Salmon 9. Fresh Catch 9.
NY Strip 10.

CHILDREN'S MENU

&

PALEO MENU AVAILABLE

SEAFOOD



SHRIMP & GRITS

Jumbo Shrimp, Sautéed Mushrooms, Spinach,
Scallions, Cheese Grits, Garlic Butter Sauce 26.

CITRON FRESH CATCH

Grilled or Blackened, Peach-Mango Salsa,
Citrus Buerre Blanc, Sweet Potato Mash,
Chef's Vegetable MARKET PRICE.

BLACK GROUPER

Pan-Sauteed, Cherry Tomato, Jumbo Shrimp,
White Wine Herb Butter, Jasmine Rice, Asparagus 38.

MAPLE BALSAMIC GLAZED SALMON

Scottish Salmon, Fried Leeks, Chef's Starch
& Vegetable 29.

CRAB CAKES

Pan-seared, Lumped Crab Meat & Fresh Herbs,
Mango Salsa, Avocado Emulsion, Quinoa Salad,
Chef's Vegetable 26.

LOBSTER RAVIOLI

Creamy Tomato Sauce & Tarragon Cheese Velouté 32.

MEATS & POULTRY



HALF ROASTED CHICKEN

Breast & Leg, Garlic Mashed Potatoes,
Chef's Vegetable 24.

PORK CHOP

Marinated & Pan-Seared, Mango Chutney, Port Wine
Sauce, Garlic Mashed Potatoes, Chef's Vegetable 28.

NY STRIP STEAK

12oz. Certified Black Angus Strip, Shiitake Truffle Butter,
Sautéed Mushrooms, Garlic Mashed Potatoes 35.

BRAISED SHORT-RIB

Beef Short Ribs, Garlic Mashed Potatoes,
Brussel Sprouts 30.

A LA CARTE



Gourmet Mac & Cheese w/ Truffle Oil 10.
Charred Brussel Sprouts 8.
Sweet Potato Mash 5.
Truffle Fries 7.
Steamed Spinach 5.
Chef's Vegetable 8.
Garlic Mashed Potatoes 5.
Wild Rice 5.