

CITRON

Bistro

STARTERS



MUSHROOM RISOTTO

Vegetarian 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

Cup 5. Bowl 9.

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.

KALE SALAD

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

CLASSIC CAESAR *Contains rawegg

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

WEDGE SALAD

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

Add Any of the Following:

Chicken 6. Jumbo Shrimp 10.

Scottish Salmon 9. Fresh Catch 9.

SEAFOOD & PASTA



SHRIMP & GRITS

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

CITRON FRESH CATCH

Grilled or Blackened, Roasted Corn & Shrimp Salsa, Citrus Buerre Blanc, Sweet Potato Mash, Chef's Vegetable MP.

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, Chef's Vegetable 26.

SEARED TUNA*

Sushi Rice, Bok Choy, Ponzu, Seaweed, Pickled Ginger 34.

SURF & TURF

Shrimp & Andouille Risotto Topped with Short Ribs 34.

BUTTERNUT SQUASH RAVIOLI

Brown Butter Sauce, Sage, Roasted Butternut Squash, Pine Nuts 22.

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.

BEEF TENDERLOIN

Grilled, Roasted Mushrooms, Demi Glaze, Garlic Mashed Potatoes, Chef's Vegetable 38.

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 8.

Steamed Spinach 5.

Chef's Vegetable 5.

Garlic Mashed Potatoes 5.

Wild Rice 5.

Split Charges Apply 5.