

CITRON

Bistro

STARTERS



HUMMUS

Roasted Red Pepper Hummus,
Fresh Vegetables, Baked Pita Chips 12.

BRUSCHETTA 9.

MUSSELS

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

SOUP DU JOUR

Cup 5. Bowl 9.

SANDWICHES



CHICKEN SALAD

Roasted Chicken, Celery, Red Onion, Mayo, Grapes,
Toasted Almonds, Fresh Dill, Parsley, Dijon Mustard,
Arugula, Tomato, Choice of Bread 11.5

TUNA SALAD

Tuna, Celery, Red Onion, Mayo, Arugula, Tomato,
Choice of Bread 11.

TOASTED CHEESE

Sharp Cheddar, White American Cheese, Tomato,
Bacon, Arugula, Choice of Bread 12.

CITRON BLT

Smoked Bacon, American Cheese, Arugula, Tomato,
Mayo, Toasted Rosemary Focaccia 11.

FRESH CATCH

Catch of the Day, Tomato, Homemade Remoulade,
Arugula, Brioche Bun MP.

LOBSTER ROLL

Fresh Maine Lobster, Lemon-Mayo, Lettuce, New
England Roll 25.

TURKEY CLUB WRAP

Oven Roasted Turkey Breast, Avocado, Bacon,
Tomato, Arugula, White Cheddar 14.

AVOCADO TOAST

Multi-grain Toast, Goat Cheese, Tomato,
Balsamic Glaze, Served With Side Salad 12.

TUNA TACOS *

Seared Ahi Tuna, Asian Slaw, Avocado, Ponzu,
Wasabi Cream Sauce, Pickled Ginger, Soft Tortillas 16.

OPEN-FACED CHICKEN CAPRESE

Grilled Chicken Breast, Mozzarella, Tomato, Balsamic
Glaze, Fresh Basil & Pesto, Rosemary Focaccia 13.5

TURKEY BURGER

Ground Turkey, Arugula, Tomato,
Cranberry-Mayo, Brioche Bun 14.5

CITRON BURGER

8oz. Black Angus Beef, Mushroom, Bacon, Swiss,
Pepper Bacon Jam on Brioche Bun 15.

SALADS & ENTREES



QUICHE DU JOUR

Arcadian Greens or Homemade Kettle Chips 12.5

ASIAN TUNA SALAD*

Pan Seared Tuna, Napa Cabbage Arugula Slaw, Cucumbers,
Avocado, Tomato, Mandarin Orange Dressing, Fried Noodles,
Roasted Peanuts, Sesame Seeds 16.

COBB SALAD

Roasted Chicken, Avocado, Tomato,
Bacon, Crumbled Blue Cheese, Arcadian Greens, Hard-
Boiled Egg, Lemon Oregano Vinaigrette 14.

CURRY APPLE CHICKEN

Roasted Chicken, Arcadian Greens, Crumbled Blue
Cheese, Caramelized Brussels Sprouts, Apples, Toasted
Almonds, Coconut-Curry Dressing 14.

CRAB CAKE SALAD

Lumped Crabmeat, Arcadian Greens, Roasted Corn,
Avocado, Cucumber, Tomato, Lemon Oregano Vinaigrette 16.

HONEY BASIL SALMON

Scottish Salmon, Baby Spinach, Strawberries, Mandarin Oranges,
Toasted Almonds, Feta Cheese, Shaved Red
Onion, Poppy-Seed Dressing 17.

ISLAND SALAD

Fresh Maine Lobster, Roasted Corn, Arcadian Greens,
Mango, Avocado, Red Onion, Citrus Vinaigrette 25.

BEETS & GOAT CHEESE

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

HOUSE SALAD

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

KALE SALAD

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

CLASSIC CAESAR *Contains Raw Egg

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

WEDGE SALAD

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

Add Any of the Following:

Chicken 6. Jumbo Shrimp 10. Scottish Salmon 9.
Fresh Catch 9. Crab Cake 8.

A LA CARTE



Gourmet Mac & Cheese w/ Truffle Oil 10.
Kettle Chips 5.
Truffle Fries 8.
Charred Brussels Sprouts 8.
Sautéed Spinach 5.
Split Charges Apply 3.

ALL OUR FOOD IS COOKED TO ORDER
MOST DISHES CAN BE MADE GLUTEN/DAIRY FREE

(Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.) *Denotes Raw Item