

CITRON

Bistro

STARTERS



FRIED CALAMARI

Fried Calamari, Marinara 15.

SHRIMP BRUSCHETTA

Jumbo Scampi Style Shrimp, Garlic Butter Sauce, Grilled Sour Dough 16.

HUMMUS

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

MUSSELS

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

SOUP DU JOUR

Cup 6. Bowl 10.

SALADS



HOUSE SALAD

Arcadian Greens, Sweet Drop Peppers, Cucumber, Shredded Radishes, Shaved Red Onion, Parmesan, Tomato, Olives, White Balsamic Vinaigrette 9/14.

BEETS & GOAT CHEESE

Red & Golden Beets, Toasted Almonds, Goat Cheese, Shaved Red Onion, Mandarin Oranges, Arcadian Greens, Ginger Citrus Vinaigrette 10/16.

KALE SALAD

Shaved Kale, Queso Fresco, Butternut Squash, Quinoa, Dried Cherries, Pumpkin Seeds, Sherry Shallot Vinaigrette 10/16.

CLASSIC CAESAR *Contains rawegg

Romaine, Shaved Parmesan, Homemade Croutons & Caesar Dressing * 8/13.

WEDGE SALAD

Iceberg Lettuce, Tomato, Crumbled Blue Cheese, Bacon, Shaved Red Onion, Blue Cheese Dressing 13.

Add Any of the Following:

Chicken 6. Jumbo Shrimp 10.

Scottish Salmon 9. Fresh Catch 9.

SEAFOOD & PASTA



SHRIMP & GRITS

Jumbo Shrimp, Andouille Sausage, Tomato, Scallions, Cheese Grits, Creole Sauce 29.

CITRON FRESH CATCH DU JOUR MP.

MAPLE BALSAMIC GLAZED SALMON

Scottish Salmon, Fried Leeks, Chef's Starch & Vegetable 30.

CRAB CAKES

Pan-seared, Lumped Crab Meat & Fresh Herbs, Mango Salsa, Avocado Emulsion, Chef's Vegetable 32.

SHRIMP FRA DIABLO

Sauteed Jumbo Shrimp, Homemade Pepperoncini Pasta, Spicy Marinara, Grilled Bread 29.

BLACKENED TUNA

Sushi Rice, Asian Slaw, Wasabi Cream Sauce, Ponzu & Pickled Ginger MP.

MEATS & POULTRY



ROASTED HALF CHICKEN

Garlic Mashed Potatoes, Roasted Cauliflower 27.

PORK CHOP

12 oz Bone-In Pork Chop, Garlic Mashed Potatoes, Chef's Vegetables, Port Wine Reduction 32.

CITRON BURGER

8oz Black Angus Beef on Brioche Bun, Served with French Fries 18.

BRAISED SHORT-RIB

Beef Short Ribs, Garlic Mashed Potatoes, Brussel Sprouts 32.

DUCK BREAST

8 oz. Duck Breast, Garlic Mashed Potatoes, Chef's Vegetables, Chef's Sauce of The Day 30.

A LA CARTE



Gourmet Mac & Cheese w/ Truffle Oil 10.

Charred Brussel Sprouts 8.

Sweet Potato Mash 6.

Truffle Fries 8.

Steamed Spinach 6.

Chef's Vegetable 6.

Garlic Mashed Potatoes 6.

Wild Rice 5.

Split Charges Apply 5.