

CITRUS

monday – saturday 5:30 – 9:30 p.m.

appetizers...

citrus signature crab cakes 14.
citrus cilantro hollandaise

creek stone steak skewers 10.
cognac peppercorn sauce

bacon wrapped chorizo 9.
stuffed with dates over pineapple glaze

chilled jumbo prawns 14.
caper cocktail sauce

shrimp wonton 10.
ginger glaze sauce

parmesan crusted calamari 10.
plum tomato sauce and basil aioli

lobster risotto 14.
buerre blanc sauce

artichoke cheese dip 8.
accompanied by french baguette slices

white bean hummus 10.
with olive relish and spicy pita chips

caprese 9.
mozzarella and tomato wheels

soups and salads...

chopped vegetable salad 12.
chopped mixed greens, roasted beets, cucumbers,
asparagus, avocado, tomato, bleu cheese and
bacon bits tossed with a pomegranate vinaigrette

valencia caesar 8.
shaved reggiano, garlic croutons
and roasted sweet peppers

baby spinach salad 8.
oven roasted tomatoes, almond crusted goat
cheese, caramelized onions
with citrus vinaigrette

baby greens bouquet 10.
pear tomatoes, spiced pecans, cucumber wrap,
crumbled gorgonzola cheese
with raspberry vinaigrette

cognac lobster bisque 9.
crème fraîche and toasted pistachios

french onion soup 7.
vidalia onions, toasted foccacia
and gruyère cheese

Executive Chef : Victor Lopez

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chef's specialties a la carte...

creek stone filet mignon 32.

10oz. cognac peppercorn sauce

rib eye steak 28.

12oz. jack daniel's demi sauce

23oz. bone-in "cowboy cut" **32.**

citrus signature five rub prime rib 24.

12oz. available friday and saturday

28 days aged new york 32.

12oz. diablo sauce

bone-in lamb rack 30.

merlot demi-glaze

braised short ribs 28.

white zinfandel glaze

chardonnay chicken 18.

pan seared with mushroom cream sauce

four jumbo prawns 14.

sashimi seared rare hawaiian ahi 24.

sesame ginger glaze and soba noodles

orange roughy 26.

stuffed with crab meat and dill lemon sauce

chilean sea bass 24.

shiitake butter sauce

salmon wellington 25.

spinach, mushroom, ricotta cheese,
with basil buerre blanc

fettuccini primavera 16.

grilled vegetables, with alfredo tomato duo sauce

grilled tofu stir-fry 16.

over rice noodles with ginger sesame sauce

grilled pork chop 23.

10oz. stuffed with corn bread apricots
with lingonberry sauce

7 oz lobster tail M.P.

sides...

sautéed spinach 6.

nutmeg with toasted pine nuts

steamed asparagus 6.

béarnaise sauce

sautéed wild mushrooms 6.

blended quinoa grain rice 6.

shishito peppers 6.

sea salt

fingerling potatoes 6.

roasted herb and garlic

potato gratin 6.

layered with asiago cheese

mashed potatoes 6.

chef's choice

macaroni & port salut 6.

topped with bacon bits

baked potato 6.

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