

# citron

## FIRST PLATES

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### Tuna Tartare 18

Sesame Black Garlic Vinaigrette, Cucumber Radish, Avocado, Wonton Crisps

### Jumbo Skillet Sea Salt Mussels 18

Harrington River, ME.

### Fried Calamari 17

Basil Dust, Blistered Chilis, Spicy Passion Fruit Glaze

### Crispy Brussels Sprouts & Cauliflower 15

Pomegranate Glaze, Shaved Parmesan

### Chilled U-10 Jumbo Shrimp, Cocktail Sauce, Citrus 20

### Shrimp Spring Rolls, Asian Tso Sauce 16

### Butternut Truffle Mac N Cheese 15

Aged Deer Creek Wisconsin Cheese

### Artisan Cheese & Bread Plate 18

Daily Cheese to include St. André, Sundried Tomato & Nut Free Pesto Torta, Ciabatta, Brioche

### Red Wine Short Rib Flatbread 20

Balsamic Cipollini Onions, Herbs, Romano

### Hand Cut Truffle Salt Fries 10

### Fall Baby Spinach & Red Oak Salad 15

Poached Pear, Candied Pecans, Hearts of Palm, Dried Blueberries, Maple Balsamic Vinaigrette

### Caesar Salad 13

White Romaine Hearts, Croutons, Parmesan, Lemon Zest

### Citron Chopped Salad 14

Chopped Iceberg, Egg, Heirloom Tomato, Bacon, Oregano, Parmesan, Red Wine Vinaigrette

### Maine Lobster Bisque 19

Chive Crème Fraiche

### Chilled Fresh Seafood Platter 40

Old Bay Jumbo Shrimp, Jumbo Lump Crabmeat, Day Boat Scallops, Citrus, Remoulade Sauce

## SUSHI

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### Sushi Platter 65

2 Rolls, 4 Pieces Nigiri, 4 Pieces Sashimi

### Designer Rolls

### Atlantic Wild Salmon, Avocado 18

### Yellowtail Hamachi 19

### California 20

Fresh Lump Crab Meat, Avocado, Cucumber

### Eel Roll 19

Eel & Cucumber, Seaweed Salad, Eel Sauce

### Triple Roll 27

Salmon, Tuna, Hamachi

### Vegetarian Delight 18

Avocado, Inside Out, Cucumber, Daikon, Seaweed Salad

### Smoked Sea Salt Edamame 10

### Chilled Seaweed Salad 13

### 3 Piece Nigiri 15 4 Piece Sashimi 18

### Seared & Layered Ahi Tuna 26

Inside Out, Avocado, Cucumber

### Rainbow Roll 29

California Roll, Nori Inside, Wrapped With Salmon, Tuna, Hamachi, Avocado

### Goyang Roll 29

Jumbo Lump Crab Meat, Shrimp Tempura, Ginger Tobiko, Avocado, Eel Sauce

### Poke Bowls 27

Salmon, Tuna, Hamachi or Spicy Shrimp

*Both Served with Sushi Rice, Veggies, Special Sauce*

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## ENTRÉES

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### 8 oz Grilled Atlantic Salmon 38

Center Cut, Maui Pineapple Glaze, Blistered Sesame String Beans, Five Grain Medley

### Jumbo Day Boat Sea Scallops 39

Cauliflower Soubise, Exotic Mushroom, Crispy Shallot, English Peas, Brown Butter Sauce

### 8 oz Chilean Sea Bass 49

Center Cut, Fresh Asparagus, Sweet Bell Peppers, Cauliflower Mash, Citrus Beurre Blanc

### 8 oz Citron Jumbo Lump Crab Cake 39

Fresh Asparagus, Sweet Potato Nest, Apple Cole Slaw, Sauce Remoulade

### Center Cut Grilled Swordfish Mignon 40

Saffron Lobster Jus, Saute Spinach, Sweet Peperonata

### Free Range Chicken Breast 30

Rainbow Baby Carrot, Fall Grain Pilaf, Sweet Bell Pepper, Chimichurri

### Buttermilk Fried Chicken Citron Salad 29

Chopped Iceberg, Egg, Heirloom Tomato, Bacon, Oregano, Parmesan, Red Wine Vinaigrette

### 8 oz Pan Seared Atlantic Salmon Caesar Salad 34

8 oz Salmon, Hearts of White Romaine, Shaved Parmesan

### Piedmont Agnolotti Italian Cheese Pasta 27

Fresh Spinach, English Peas, Wild Mushrooms, Charred Tomato Cream Sauce

### 10 oz Creekstone Short Rib Filet 39

Kentucky Glaze, Hickory Smoked Bacon, Crispy Brussels Sprouts, Vidalia Onion Ring

### 8 oz Prime Center Cut Angus Filet Mignon 49

Marbled Pee Wee Potatoes, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demiglace

### 12 oz Prime Center Cut Angus NY Strip 55

Marbled Pee Wee Potatoes, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demiglace

### 16 oz Australian Lamb Chops 56

French Cut, Black Currant Demiglace, Garlic Mash Potatoes, Rainbow Baby Carrots

### 35 oz Prime Porterhouse for 2 120

Roasted Brussels Sprouts, Garlic Mash Potatoes, Fall Mushroom Glace, French Bernaise

***Meat ordered beyond medium is a final purchase non-returnable.***

## SIDES 10

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Creamed Spinach

Fresh Asparagus Sauté

Wild Mushrooms & Carmelized Cipollini Onions

Roasted Garlic Mash Potatoes

***20% Service Charge Added to All Checks, No Separate Checks***

**Private Dining, Events and Total Citron Buyout**

Club Room, Fireplace Rooms, The Cove, Year-round Outdoor Terraces

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## **Citron Restaurant Adds UV Light And Ionization Air Purification System To Its State-of-the-Art High Tech HVAC System**

BALTIMORE — Citron Restaurant and The Cove at Citron announce a major upgrade to the state-of-the-art HVAC systems in the Citron Restaurant and The Cove buildings to provide true, pure air filtration systems enhancing the safety of inside dining.

“It is our goal to ensure that the most covid-concerned person is comfortable with indoor dining right now,” said Charles Levine, owner of Citron with his wife Susan. The system installed is a combination of UV lights and ionized state-of-the-art technology utilizing LED Nano units which are mercury and ozone free and proactively treat every cubic inch of HVAC-conditioned space.

Citron has individual air systems in every room and every space in its restaurant. Fortunately, the restaurant was constructed with the type of duct work that could handle a purification system that adds two solutions: one that utilizes UV light and the second that utilizes ionization.

“We installed the highest-rated system which is rated to destroy 99.95% of all viruses, mold, allergens, and bacteria. Citron in its entirety is safe with clean air due to this incredible state of the art facility air purification system,” Levine said.

Established in November 2016, Citron's abundant outdoor and indoor dining sits on a 40-acre lakeside setting in the Greenspring Valley area of Baltimore County.