

citron

FIRST PLATES

Jumbo Skillet Harrington River Mussels 20

Ahi Tuna Tartare 20

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

Crispy Fresh Calamari 19

Blistered Chilis, Spicy Passion Fruit Glaze

Crispy Brussels Sprouts & Cauliflower 16

Pomegranate Glaze, Shaved Parmesan

Chilled Jumbo Shrimp Texas Brown, Cocktail Sauce, Citrus 23

Shrimp Spring Rolls, Asian Tso Sauce 17

Artisan Cheese & Bread Plate 26

Daily Cheese, Dried Fruit, Candied Pecans, Ciabatta, Brioche

Black Garlic Sesame Chicken 18

Daikon Slaw

Summer Flatbread 19

Grilled Peach and Prosciutto, Arugula, Whipped Ricotta

Spring Baby Kale & Red Romaine Salad 15

Candied Pecans, Hearts of Palm, Blood Oranges, Citrus Balsamic Vinaigrette

Caesar Salad 15

White Romaine Hearts, Croutons, Parmesan, Lemon Zest

Citron Chopped Salad 15

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

Chilled Fresh Seafood Platter 62

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

Sushi Platter 78

1 Jumbo Rainbow Roll, 1 Jumbo California Roll, 3 Pieces Nigiri, 4 Pieces Sashimi *substitutions available*

JUMBO DESIGNER SUSHI ROLLS

Atlantic Wild Salmon, Avocado 20

Yellowtail Hamachi 20

California 29

Fresh Lump Crab Meat, Avocado, Cucumber

Eel Roll 22

Eel & Cucumber, Seaweed Salad, Eel Sauce

Triple Roll 32

Salmon, Tuna, Hamachi

Vegetarian Delight 19

Avocado, Inside Out, Cucumber, Daikon, Seaweed Salad

Chilled Seaweed Salad 13

3 Piece Nigiri 16 **4 Piece Sashimi** 19

Rainbow Roll 34

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

Goyang Roll 35

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

Daegu Supreme 36

Maine Lobster Atop Shrimp Tempura Roll, Tobiko & Avocado

Poke Bowls 38

Salmon, Tuna, Hamachi or Spicy Shrimp & Eel

Both Served with Sushi Rice, Veggies, Special Sauce

citron

ENTRÉES

8 oz Grilled Atlantic Salmon 43

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

Jumbo Day Boat Sea Scallops 52

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

8 oz Chilean Sea Bass 55

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

8 oz Citron Jumbo Lump Crab Cake 56

Beefsteak Tomato, Cucumber Salad, Fresh Asparagus, Crispy Cassava Chips, Remoulade Sauce

Grilled Swordfish Mignon Chicago Cut 48

White Bean Puree, Spinach, Sweet Peperonata, Aged Balsamic Syrup

12 oz Statler Chicken Breast 38

Rainbow Baby Carrots, Spring Grain Pilaf, Sweet Bell Peppers, Chimichurri

8 oz Pan Seared Atlantic Salmon Caesar Salad 40

Hearts of White Romaine, Shaved Parmesan

Piedmont Agnolotti Italian Cheese Pasta 36

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

16 oz Grilled French Cut Veal Chop 64

Saute Broccolini, Caramelized Cipollini Onions, Wild Mushroom Marsala Glace

8 oz Prime Center Cut Angus Filet Mignon 60

Marbled Pee Wee Potatoes, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demi-glace

16 oz Prime Kansas City Strip, Bone In 68

Marbled Pee Wee Potatoes, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demi-glace

20 oz Australian Lamb Chops 70

French Cut, Black Currant Demi-glace, Parmesan Herb Mash Potatoes, Rainbow Baby Carrots

18 oz Prime French Cut Cowboy Rib Eye 72

Marbled Pee Wee Potatoes, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demi-glace

**Meat Policy: All meats ordered beyond medium are a final purchase.
Temperature appearance is subjective.**

ADD ONS 50

Broiled 8 oz Jumbo Lump Crab Cake

Fresh Maine Lobster Chunks, 8 oz Garlic Butter Saute

SIDES 13

Hand Cut Truffle Salt Fries

Creamed Spinach

Fresh Asparagus Sauté

Wild Mushrooms & Caramelized Cipollini Onions

Parmesan Herb Mash Potatoes

Aged Deer Creek Mac N Cheese

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



**Citron Restaurant and The Cove at Citron special event space
have state of the art individualized HVAC systems with
UV light and Ionization systems along with Total Air Purification.**

BALTIMORE — Citron Restaurant and The Cove at Citron in June 2020 added a major upgrade to the existing 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.

“We had 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 added Merv 13 highest rated filters to ensure that all small particles and viruses can be removed from circulated air.

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 overlooks a 40-acre lakeside setting in the Greenspring Valley area of Baltimore County.

Wednesday, June 2, 2021

***Commodity prices have now accelerated to unforeseen levels.
When costs start to recede, Citron will reduce prices accordingly.***

A handwritten signature in black ink, appearing to read "Charles Levine", is positioned to the left of the Citron logo.

The Citron logo, featuring the word "citron" in a lowercase, sans-serif font with a yellow-green "o", is centered below the signature.

Private Dining, Events and Total Citron Buyout

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

citronbaltimore.com • 410-363-0900 • [@citronbaltimore](https://twitter.com/citronbaltimore) #citronbaltimore