

citron

*"But I always say, one's company,
two's a crowd, and three's a party"*

Andy Warhol

FIRST PLATE

Ahi Tuna Tartare 26

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

Jumbo Skillet Harrington River Mussels 26

Crispy Fresh Calamari 24

Blistered Chilis, Spicy Passion Fruit Glaze

Crispy Brussels Sprouts & Cauliflower 19

Pomegranate Glaze, Shaved Parmesan

Colossal Chilled Shrimp, Cocktail Sauce, Citrus 29

Shrimp Spring Rolls, Asian Tso Sauce 24

Creamy Butternut Squash Soup 18

Artisan Cheese Board 30

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

Fall Baby Spinach Salad 18

Red Oak Lettuce, Poached Pear Balls, Marcona Almonds, Barberries, Maple Dijon Vinaigrette

Caesar Salad 17

White Romaine Hearts, Croutons, Parmesan, Lemon Zest

The Wedge 18

Iceberg Heart, Maytag Bleu Crumbles, Cajun Maple Bacon, Egg, Herb Vinaigrette

Seared Rare Filet Mignon Sashimi, Orange Asian Glaze 36

Colossal Chilled Crabmeat 35

Stone Mustard Sauce

Chilled Fresh Seafood Platter 78

Colossal Maryland Crabmeat, Texas Gold Shrimp, Diver Jumbo Sea Scallops, Remoulade Sauce

DESIGNER SUSHI

3 Piece Nigiri 22 4 Piece Sashimi 25

Atlantic Wild Salmon, Avocado 35

California 40

Fresh Jumbo Lump Crab Meat, Avocado, Cucumber

Eel Roll 36

Eel & Cucumber, Seaweed Salad, Eel Sauce

Vegetarian Delight 30

Avocado, Inside Out, Cucumber, Daikon, Seaweed Salad

Triple Roll 45

Salmon, Tuna, Hamachi

Rainbow Roll 46

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

Goyang Roll 48

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

Janbo Sushi Platter 80

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

ENTRÉES

Grilled Faroe Island Salmon Center Cut 50

Pineapple Glaze, Blistered Sesame String Beans, Rice Pilaf

Jumbo Diver Sea Scallops 64

Tri Color Orzo, Spiral Primavera Vegetables, Sweet Pepper Relish

Gourmet Chilean Sea Bass 69

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

8 oz Citron Jumbo Lump Crab Cake 64

Fresh Asparagus, Heirloom Tomato Cucumber Salad, Remoulade Sauce NO SUBSTITUTIONS

Grilled Tall Swordfish Mignon 57

Baby Spinach & Cauliflower Mash, Charred Sweet Petite Pepper

Roasted Statler Chicken Breast 45

Broccolini, Tri Color Orzo, Honey Pineapple Glaze

Agnolotti Ricotta & Spinach Fresh Pasta 44

Lemon-Basil Cream, Blistered Tomatoes, Sweet Petite Peppers, Pesto Drizzle

Center Cut Mahi Mahi & Jumbo Lump Crabmeat 69

Fresh Jumbo Asparagus, Tri Colore Orzo, Scampi Beurre Blanc

16 oz French Herb Marbled Veal Chop 74

Broccolini, Pee Wee Potatoes, Carmelized Onion, Mushroom Demi-glace

9 oz Prime Center Cut Angus Filet Mignon 65

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

Lamb Shank Osso Bucco 67

Cauliflower Mash, Cipollini Onion, Roasted Baby Carrots

14 oz Prime Thick New York Strip 68

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

16 oz Prime Boneless Cowboy Rib Eye 70

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

26 oz Prime Porterhouse Steak 88

Broccolini, Pee Wee Potatoes, Carmelized Onion, Mushroom Demi-glace

French Cut Australian Lamb Chops 75

Black Currant Demi-glace, Parmesan Herb Mashed Potatoes, Rainbow Baby Carrots

**Policy: Meat ordered beyond medium will be cooked well,
and is a final purchase, regardless of texture or appearance.**

ADD ONS 58

Broiled 8 oz Jumbo Lump Crab Cake

Prime 9 oz Center Cut Filet Mignon

SIDES 15

Hand Cut Truffle Salt Fries

Broccolini Spears

Parmesan Herb Mashed Potatoes

Aged Deer Creek Mac N Cheese

**20% Service Charge & 3% Credit Card Transaction Fee Added. No Separate Checks
Citron Accepts Up To 4 Credit Card Payments.**

Private Dining & Events 7 Days a Week