citron

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

Andy Warhol

FIRST PLATE

Spicy Salmon & Tuna Crispy Rice Cakes 32

Crispy Brussels Sprouts & Cauliflower 20
Pomegranate Glaze, Shaved Parmesan

Jumbo Skillet Harrington River Mussels 25

Crispy Fresh Calamari 24
Blistered Chilis, Spicy Passion Fruit Glaze

Shrimp Spring Rolls, Asian Tso Sauce 24

Artisan Cheese Board 32
Olives, Dried Fruit, Candied Pecans, Ciabatta, Wafers

Citron Seasonal Salad 20
Spinach & Primavera Greens, Goat Cheese, Roasted Sweet Potato, Pepitas, Dijon Vinaigrette

Caesar Salad 17
White Romaine Hearts, Croutons, Shaved Parmesan, Lemon Zest

The Wedge 19
Iceberg Heart, Cucumbers, Bacon, Egg, Tomato, Maytag Bleu Cheese Dressing

Butternut Squash Soup 19

MD Crab & Corn Chowder 23

Colossal Chilled Fresh Crabmeat 40
Remoulade Sauce

Seared Rare Filet Mignon Sashimi 39
Orange Asian Glaze

Sasanian Oscietra Caviar 1.06 oz (30 GR) 180
Crème Fraiche, Egg, Naan Rounds

JUMBO SUSHI

3 Piece Nigiri 25 **4 Piece Sashimi** 27

Atlantic Wild Salmon, Avocado 35

California Roll 40
Fresh Jumbo Lump Crab Meat, Avocado, Cucumber

Vegetarian Delight Roll 30
Avocado, Inside Out, Cucumber, Daikon, Seaweed Salad

Designer Sushi Platter 90
1 Rainbow Roll, 1 Shrimp Tempura Roll,
3 Pieces Nigiri, 4 Pieces Sashimi

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

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ENTRÉES

Grilled Faroe Island Salmon Center Cut 54
Blistered String Beans, Rice Pilaf, Asian Orange Glaze

Jumbo Diver Sea Scallops 67
Parmesan Risotto, Fresh Asparagus, Tomato Beurre Blanc

Gourmet Chilean Sea Bass 76
Center Cut, Fresh Asparagus, Sweet Bell Peppers, Wild Mushroom Risotto, Citrus Beurre Blanc

8 oz Citron Jumbo Crab Cake 68
Roasted Rainbow Carrots, Taro Root Chips, String Beans, Remoulade Sauce

Lobster Orzotto 72
Lobster Tail, Orzo, Charred Tomato, String Beans, Brandy Dijon Cream Sauce

Asparagus & Mascarpone Ravioli 44
Sweet Bell Peppers, Wild Mushrooms, Lemon Parmesan Sauce

Poisson du Jour Center Cut 65
Fresh Broccolini, Rice Pilaf, Scampi Beurre Blanc
Add Colossal Crab Meat....22

Roasted Statler Chicken Breast 46
Jumbo Asparagus, Mashed Potatoes, Pineapple Honey Glaze

Lamb Shank Osso Bucco 68
Herb Mashed Potatoes, Cipollini Onion, Roasted Baby Carrots, BBQ Sauce Reduction

8 oz Prime Center Cut Angus Filet Mignon 70
Marbled Pee Wee Potatoes, Asparagus, Cipollini Onions, Wild Mushroom Demi-glace

14 oz Prime Thick New York Strip 75
Marbled Pee Wee Potatoes, Asparagus, Cipollini Onions, Wild Mushroom Demi-glace

16 oz Prime Boneless Cowboy Rib Eye 78
Marbled Pee Wee Potatoes, Asparagus, Cipollini Onions, Wild Mushroom Demi-glace

26 oz Prime Porterhouse Steak 95
Marbled Pee Wee Potatoes, Asparagus, Cipollini Onions, Wild Mushroom Demi-glace

13 oz American Black SFR Wagyu 100
Mini Rainbow Carrots Saute, Cipollini Onion, Pee Wee Potatoes

Prime Meat

Wagyu Steak will be cooked up to medium only.
All other steaks ordered above medium are cooked to well, and are a final purchase.

ADD ONS 57 40

8 oz Jumbo Lump Crab Cake
8 oz Center Cut Filet Mignon
8 oz Faroe Island Salmon
14 oz Herb Statler Chicken

SIDES 14

Hand Cut Truffle Salt Fries
Broccolini Spears
Herb Mashed Potatoes
Aged Deer Creek Mac N Cheese

20% Staff Service Charge Added

Dinner Reservations Wednesday - Sunday PM

Private Events AM & PM Daily

citronbaltimore.com