

# citron

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

*Andy Warhol*

## FIRST PLATE

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### Ahi Tuna Tartare 26

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

### Jumbo Skillet Harrington River Mussels 25

### 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 30

### Shrimp Spring Rolls, Asian Tso Sauce 23

### Artisan Cheese Board 30

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

### Spring Caprese Salad 19

Heirloom Tomatoes, Mozzarella Pearls, Watermelon, Arugula, Cucumbers, Balsamic Glaze

### 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 36

Remoulade Sauce

### Chilled Fresh Seafood Platter 75

Colossal Maryland Crabmeat, Texas Gold Shrimp, Seared Ahi Tuna, Remoulade Sauce

## JUMBO SUSHI

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### 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

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### Grilled Faroe Island Salmon Center Cut 52

Asian Orange Glaze, Blistered Stringbeans, Rice Pilaf

### Jumbo Diver Sea Scallops 64

Spring Vegetable Risotto, Pesto Beurre Blanc

### Gourmet Chilean Sea Bass 67

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

### Citron Jumbo Lump Crab Cake 62

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

### Grilled Center Filet of Halibut 62

Polenta Cake, Blistered Stringbeans, Summer Squash Velouté

### Maine Lobster Orzotto 65

Lobster Chunks, Orzo, Charred Tomato, Fava Beans, Asparagus, Lemon Dill

### Agnolotti Ricotta & Spinach Fresh Pasta 43

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

### Roasted Statler Chicken Breast 46

Broccolini, Tri Color Orzo, Honey Pineapple Glaze

### Center Cut Mahi Mahi & Jumbo Lump Crabmeat 66

Broccolini, Parmesan Mashed Potatoes, Scampi Beurre Blanc

### Lamb Shank Osso Bucco 65

Cauliflower Mash, Cipollini Onion, Roasted Baby Carrots

### 8 oz Prime Center Cut Angus Filet Mignon 63

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

### 14 oz Prime Thick New York Strip 67

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 86

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

### French Cut Australian Lamb Chops 70

Pineapple Mint Glaze, Rice Pilaf, Rainbow Baby Carrots

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

## ADD ONS 55

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Jumbo Lump Crab Cake

Center Cut Filet Mignon

## SIDES 14

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Hand Cut Truffle Salt Fries

Broccolini Spears

Parmesan Herb Mashed Potatoes

Aged Deer Creek Mac N Cheese

***20% Staff Service Charge Added.  
No Separate Checks***

Private Dining & Events 7 Days a Week