

citron

FIRST PLATES

Tuna Tartare 18

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

Black Skillet Roasted Mussels 18

Sea Salt, Olive Oil, Citrus

Fried Calamari 17

Basil Dust, Blistered Chilis, Spicy Passion Fruit Glaze

Artisan Cheeses & Charcuterie to Share 24

Fresh & Dried Fruit, Nuts, Olives, Breads, Honeycomb

Crispy Brussel Sprouts & Cauliflower 15

Watermelon Radish, Shaved Parmesan, Pomegranate Syrup

Seasonal Baby Kale Salad 14

Baby Kale, Dried Blueberries, Hearts of Palm, English Cucumber, Little Gem, Spicy Marcona Almonds, Red Wine Vinaigrette

Caesar Salad 13

White Romaine Hearts, Croutons, Parmesan Tuille, Lemon Zest

Chopped Wedge Salad 14

Baby Iceberg Lettuce, Egg, Roma Tomato, Bacon, Scallion, Maytag Bleu Cheese, Champagne Vinaigrette

Chilled Jumbo Shrimp 19

Cocktail Sauce, Citrus

Shrimp Spring Rolls 16

Asian Tso Sauce

Chilled Jumbo Lump Crabmeat 19

Remoulade

White Bean Soup 13

Black Truffle Oil, Pancetta Dust, Scallions

Maine Lobster Bisque 18

Creme Fraiche, Brandy

Wild Mushroom Potato Gnocchi 17

English Peas, Truffle Vin Blanc

SUSHI TUESDAY - SATURDAY

4 piece sashimi 18

Ahi Tuna, Hamachi, Salmon

Maki Rolls

Atlantic Wild Salmon, Avocado 16

Yellowtail Hamachi 17

Ahi Tuna, Cucumber 18

California 19

Fresh Lump Crab Meat, Avocado, Cucumber

Eel Roll 18

Eel & Cucumber, Seaweed Salad, Eel Sauce

Spicy Tuna 22

Inside Out, Cucumber, Chili Tobiko

Poke Bowls

Salmon, Tuna & Hamachi 26

Spicy Shrimp 26

Both Served with Sushi Rice, Veggies, Special Sauce

2 piece nigiri 10

Ahi Tuna, Hamachi, Salmon, Eel

Designer Rolls

Triple Roll 26

Salmon, Tuna, Hamachi

Vegetarian Delight 18

Avocado, Inside Out, Cucumber, Pickled Daikon, Seaweed Salad

Seared & Layered Ahi Tuna 25

Inside Out, Avocado, Cucumber

Black Dragon 26

Shrimp Tempura Inside, Eel

Rainbow Roll 28

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

Goyang Roll 28

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

Wonju Roll 27

Spicy Shrimp, Salmon, Seaweed Salad, Cucumber



Dinner Menu

ENTRÉES

Pan Seared Norwegian Salmon 38

Center Cut, Fennel Confit, Spaghetti Squash, Blood Orange Gastrique

8 oz Citron Jumbo Lump Crab Cake market price

Squash Pasta, Potato Nest

Jumbo Diver Sea Scallops 40

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

Center Cut Swordfish Filet 40

Leek Butter, Pear Apple Compote, Butternut Squash & Kale Risotto

Chilean Sea Bass 49

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

Shrimp & Scallop Maltagliati Pasta 39

Tomato, Capers, Brussel Sprouts, Lemon Butter Sauce

Free Range Chicken Breast 30

Rainbow Baby Carrot, Brussel Sprouts, Sweet Bell Pepper, Chimichurri Sauce

8 oz Center Cut Prime Angus Filet Mignon 50

Peewee Marble Potato, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demiglace

Australian Lamb Chops 48

French Cut, Huckleberry Demiglace, Cauliflower Smash, Rainbow Baby Carrots, Balsamic Cipollini Onions

14 oz Center Cut Prime Angus NY Strip 58

Peewee Marble Potato, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demiglace

14 oz Marcho Farm Veal Chop 60

Peewee Marble Potato, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demiglace

18 oz French Cut Prime Ribeye 64

Peewee Marble Potato, Asparagus, Balsamic Cipollini Onions, Wild Mushroom Demiglace

SIDES 9

Fresh Asparagus Sauté

Crispy Brussel Sprouts & Cauliflower

Wild Mushrooms Sauté

Hand Cut Fries with Truffle Sea Salt

Balsamic Cipollini Onions

Service Charge of 20% Added to Parties of 5 or More

No Separate Checks, Multiple Payments Accepted

To ensure quality we suggest meat not cooked beyond medium.

Private Dining and Events

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

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