

# citron

## Bar Menu

### APPETIZERS & SMALL PLATES

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**Tuna Tartare 18**

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

**Fried Calamari 17**

Basil Dust, Blistered Chilis,  
Spicy Passion Fruit Glaze

**Crispy Brussel Sprouts & Cauliflower 15**

Watermelon Radish, Parmesan,  
Pomegranate Syrup

**Chilled Jumbo Shrimp 19**

Cocktail Sauce, Citrus

**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

**Black Skillet Roasted Mussels 18**

Sea Salt, Olive Oil & Citrus

**Cheese & Charcuterie to Share 24**

Fresh & Dried Fruit, Nuts, Olives, Breads

**Angus Short Rib Sliders 16**

Kentucky Bourbon Glaze, Sweet Potato Chips

**Shrimp Spring Rolls 16**

Asian Tso Sauce

**Hand Cut Fries with Truffle Sea Salt 9**

**Citron Vidalia Onion Rings 12**

Cajun Sauce

### NAAN FLAT BREADS

**Wild Mushroom, Goat Cheese, Pesto 15**

Nut Free

**Prosciutto Fig 16**

Fig Jam, Goat Cheese, Prosciutto di Parma, Arugula

## SALADS, SANDWICHES & BURGERS

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### Chopped Wedge Salad 14

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

### Caesar Salad 13

White Romaine Hearts, Croutons,  
Parmesan Tuille, Lemon Zest

### Seasonal Baby Kale Salad 14

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

### Protein Add Ons

Pan Seared 8oz Wild Salmon 20

Buttermilk Sliced Chicken Breast 16

Chilled U 13-15 Shrimp 17

### 10 oz Wagyu Citron Burger 24

10 oz Craft Burger, Special Sauce, White Cheddar,  
Applewood Smoked Bacon with House Cut Fries,  
Pickle, Lettuce, Onion, Vine Ripe Tomato

### 8 oz Jumbo Crab Cake on Brioche market price

Gem Lettuce, Cilantro Aioli, House Cut Fries

### Crispy Chicken on Brioche 22

Honey Hot Sauce, Kosher Dill Pickle,  
Gem Lettuce, House Cut Fries

### 6 oz Beyond Burger 23

Sriracha Mayonnaise, House Cut Fries,  
Gruyere Cheese, Diakon-Carrot Slaw

## There's Always Something Special at Citron

**Happy Hour** 4 - 7pm, Tuesday thru Friday

**Dinner** 4pm - close, Tuesday thru Sunday

**Sunday Brunch** 11 - 2:30pm

**Sunday Dinner** 3pm - close

### Private Dining and Events

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

Daily Monday thru Sunday

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## SUSHI TUESDAY - SATURDAY

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### Edamame 9

Steamed With Smoked Sea Salt

### Chilled Seaweed Salad 10

Served With Wonton Chips

### 4 Piece Sashimi 18

Ahi Tuna  
Yellowtail Hamachi  
Atlantic Wild Salmon

### 2 Piece Nigiri 10

Eel  
Ahi Tuna  
Yellowtail Hamachi  
Atlantic Wild Salmon

### Spicy Japanese Rainbow Salad 26

Salmon, Tuna, Hamachi, Veggies, Chef's Special Sauce

### Poke Bowls 26

Salmon, Tuna & Hamachi  
Spicy Shrimp  
Both Served with Sushi Rice, Veggies, Special Sauce

### 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

### Designer Rolls

#### Triple Roll 26

Salmon, Tuna, Hamachi

#### Spicy Tuna 22

Inside Out, Cucumber, Chili Tobiko

#### 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

### Japanese Beer

#### Kirin Ichiban 7

### Sake Bottles 300ml

#### Tozai Living Jewel 24

White Grape, Anise & a Hint of Sweet Rice

#### Rihaku Dreamy Clouds 35

Red Plums, Nutty & Fruity Characteristics

#### Ginga Shizuku, "Divine Droplets" Junmai Daiginjo 55

Lychee, Melon, Herbs & Vanilla Essence

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## ENTRÉES

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### Jumbo Diver Sea Scallops 40

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

### Chilean Sea Bass 49

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

### Center Cut Swordfish Filet 40

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

### 8 oz Jumbo Lump Crab Cake market price

Squash Pasta, Potato Nest

### Free Range Chicken Breast 30

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

### Shrimp & Scallop Maltagliati Pasta 39

Tomato, Capers, Brussel Sprouts, Lemon Butter Sauce

### Pan Seared Norwegian Salmon 38

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

### 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

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Fresh Asparagus Sauté

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.*



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