

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 25

Crispy Fresh Calamari 24

Blistered Chilis, Spicy Passion Fruit Glaze

Crispy Brussels Sprouts & Cauliflower 19

Pomegranate Glaze, Shaved Parmesan

Colossal Chilled Texas Gold Shrimp, Cocktail Sauce, Citrus 30

Shrimp Spring Rolls, Asian Tso Sauce 23

Artisan Cheese Board 30

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

Winter Salad 19

Baby Spinach & Red Romaine, French Pear, Roasted Sweet Potato, Applewood Bacon, Maple Dijon Vinaigrette

Caesar Salad 17

White Romaine Hearts, Croutons, Parmesan, Lemon Zest

Citron Salad 18

Hearts of Romaine, English Cucumber, Heirloom Petite Tomato, Hearts of Palm, Shaved Parmesan, Herb Vinaigrette

Seared Rare Filet Mignon Sashimi, Orange Asian Glaze 36

Colossal Chilled Crabmeat, Remoulade Sauce 36

Parisian Butternut Squash Soup 18

Maine Lobster Bisque 24

JUMBO SUSHI

3 Piece Nigiri 22 4 Piece Sashimi 25

Atlantic Wild Salmon, Avocado 35

California 40

Fresh Jumbo Lump Crab Meat, Avocado, Cucumber

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 52

Blistered Stringbeans, Rice Pilaf, Asian Orange Glaze

Jumbo Diver Sea Scallops 64

Parmesan Risotto, Petite Sweet Peppers, Fresh Asparagus, Tomato Beurre Blanc

Gourmet Chilean Sea Bass 68

Center Cut, Fresh Asparagus, Sweet Bell Peppers, Wild Mushroom Risotto, Citrus Beurre Blanc

Citron Jumbo Lump Crab Cake 63

Fresh Asparagus, Sweet Potato Crisps, Roasted Baby Carrots, Remoulade Sauce

Grilled Center Filet of Swordfish 58

Charred Broccolini, Sweet Potato Puree, Bourbon Honey Glaze

Maine Lobster Orzotto 66

Lobster Chunks, Orzo, Charred Tomato, Fava Beans, Asparagus, Brandy Dijon Cream Sauce

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, Rosemary Citrus Jus

Center Cut Mahi Mahi & Jumbo Lump Crabmeat 68

Broccolini, Parmesan Mashed Potatoes, Scampi Beurre Blanc

Lamb Shank Osso Bucco 65

Mashed Potatoes, Cipollini Onion, Roasted Baby Carrots

8 oz Prime Center Cut Angus Filet Mignon 64

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

French Cut Australian Lamb Chops 70

Rainbow Baby Carrots, Sweet Potato Puree, Honey Cider Reduction

26 oz Prime Porterhouse Steak 86

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

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

ADD ONS 56

Jumbo Lump Crab Cake

Center Cut Filet Mignon

SIDES 14

Hand Cut Truffle Salt Fries

Broccolini Spears

Parmesan Herb Mashed Potatoes

Aged Deer Creek Mac N Cheese

20% Staff Service Charge Added.

Private Dining & Events 7 Days a Week

Bar Happy Hour 4:00 - 6:30pm Wednesday - Sunday