

SAMPLE LUNCH MENU, SUBJECT TO CHANGE.

# *citrus*

R E S T A U R A N T

## APPETIZER

SHRIMP & LOBSTER FRITTERS, shrimp, maine lobster, roasted sweet corn, grilled jalapeno, pineapple salsa, avocado crema  
CHIPOTLE CRAB DIP, blue crab, aged mozzarella & manchego, stone-ground blue corn tortilla chips  
BLUE CORN FISH TACOS, pan seared market fresh fish, habanero slaw, black bean & corn salsa  
KOBE CARPACCIO, chilled kobe beef, champagne mustard aioli, baby mixed greens, flatbread crouton  
TUNA TARTARE, yellowfin tuna, chilean avocado, habanero-chipotle aioli, jalapeno, cucumber-lime relish, plantain chips  
SHRIMP & CRAB FLATBREAD, shrimp, blue crab meat, vermont cheddar, manchego & cream cheese, spinach  
SKIRT STEAK & CHEESE FLATBREAD, marinated skirt steak, vermont cheddar & manchego, caramelized onions, roquefort cream  
BBQ CHICKEN FLATBREAD, bbq roasted chicken, vermont cheddar & manchego, red onions, cilantro, roasted tomato sauce

## SOUP

BLACK BEAN WITH CHORIZO, avocado sour cream, chopped sweet vidalia onion  
CHEF'S SOUP, fresh ingredients, made daily

## SALAD

CITRUS SALAD, mixed baby lettuce, sliced florida oranges, gorgonzola, plantain chips, citrus vinaigrette  
CAESAR, romaine, house made croutons, parmesan, caesar dressing  
MAYTAG WEDGE, crisp iceberg lettuce, grape tomatoes, maytag bleu cheese, applewood smoked bacon, bleu cheese dressing  
FLORIDA TOMATO SALAD, sliced red & yellow tomatoes, fresh mozzarella, marinated portabella, citrus-balsamic drizzle, sweet basil  
TUNA NICOISE, seared peppercorn yellowfin tuna, romaine, grape tomatoes, sliced florida oranges, lime vinaigrette  
MAYOR DYER'S LIME CHICKEN, grilled lime marinated chicken, romaine, black beans, sweet corn, plantain chips, lime vinaigrette  
GRILLED SKIRT STEAK & VEGETABLE, romaine, spinach, marinated bell peppers, red onions, green beans, balsamic vinaigrette  
ADD: *MARINATED CHICKEN - 6 oz SKIRT STEAK - 6 oz ATLANTIC SALMON - 8 oz YELLOWFIN TUNA - 4 oz*

## SANDWICH

CHEF'S FEATURE, daily chef's selection of mini sandwiches, roasted corn & black bean salad  
PULLED PORK, slow braised, latin seasoning, citrus bbq sauce, jicama slaw  
ROASTED CORN & BLACK BEAN BURGER, 6oz vegetarian burger, cheddar & manchego, pico de gallo, avocado, adobo fries  
CHICKEN AVOCADO, lime grilled chicken breast, vermont cheddar, applewood smoked bacon, avocado crema, jicama slaw  
BACON CHEDDAR BURGER, 8oz CAB, citrus steak seasoning, vermont cheddar, applewood smoked bacon, adobo fries  
BLEU BURGER, 8oz CAB, citrus steak seasoning, bleu cheese crusted, adobo fries  
MARKET FRESH FISH, pan seared fish filet, habanero citrus tartar, jicama slaw  
HALF & HALF, daily chef's grilled sandwich, choice of citrus, wedge, caesar salad or soup

## ENTREE

MARKET FRESH SEAFOOD, daily selection of market fresh seafood, chef's vegetables  
MARINATED SKIRT STEAK, grilled marinated skirt steak, yuca fries, abuela's chimichurri sauce  
POMEGRANATE GLAZED SALMON, grilled atlantic salmon, wild mushroom orzo, chef's vegetables, pomegranate-port molasses  
FILET MIGNON, wood grilled 8oz center cut, wild mushroom orzo, chef's vegetables, roasted garlic & citrus butter  
YELLOWFIN TUNA, grilled atlantic tuna, spinach & fire roasted pepper risotto cake, chef's vegetables, charred 3-tomato salsa  
IDAHO BROOK TROUT, pan seared magic valley farms macadamia crusted trout filet, wild mushrooms orzo, chef's vegetables