

SAMPLE DINNER 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
CALAMARI, flash fried, chimichurri tartar & roasted tomato sauce, fresh cilantro
KOBE CARPACCIO, chilled kobe beef, champagne mustard aioli, baby mixed greens, flatbread crouton
CITRUS SHRIMP MARTINI, chilled rock shrimp, euro-cucumbers, pico de gallo, cilantro infused tomato juice
TUNA TARTARE, yellowfin tuna, chilean avocado, habanero-chipotle aioli, jalapeno, cucumber-lime relish, plantain chips
BLUE CRAB CAKES, twin pan seared cakes, parmesan crusted tomatoes, habanero aioli
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 sauce
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
MAYOR DYER'S LIME CHICKEN, grilled lime marinated chicken, romaine, black beans, sweet corn, plantain chips, lime vinaigrette
FLORIDA TOMATO SALAD, sliced red & yellow tomatoes, fresh mozzarella, marinated portabella, citrus-balsamic drizzle, sweet basil

ADD: *MARINATED CHICKEN - 6 oz SKIRT STEAK - 6 oz ATLANTIC SALMON - 7 oz YELLOWFIN TUNA - 4 oz*

FEATURE

PEPPER BRAISED SHORTRIB, three pepper braised, roasted corn & aged cheddar polenta cake, broccolini, fried parsnips, mole
SWORDFISH, grilled atlantic swordfish, margarita marinade, black beans, cilantro, pico de gallo, avocado crema
SEASONAL SEAFOOD BOWL, atlantic snapper, sea scallops, whitewater clams, P.E.I. mussels, shrimp, tasso ham, lobster saffron broth

ENTREE

MARINATED SKIRT STEAK, grilled marinated skirt steak, yuca fries, abuela's chimichurri sauce
RED SNAPPER, pan seared red snapper, spinach & fire roasted red pepper risotto cake, chef's vegetables, navel orange-peppercorn sauce
POMEGRANATE GLAZED SALMON, grilled atlantic salmon, wild mushroom orzo, chef's vegetables, pomegranate-port wine molasses
CHICKEN PAPPARDELLE, blackened marinated chicken, roasted corn, tasso ham, spinach, fire roasted peppers, pappardelle, lobster cream
MAINE SEA SCALLOPS, blackened maine sea scallops, maytag blue cheese gratin, pico de gallo, blood orange beurre blanc
PORK PORTERHOUSE, amity farms ancho rubbed pork porterhouse, fennel whipped potatoes, chef's vegetables, pineapple mint chutney
YELLOWFIN TUNA, grilled atlantic tuna, spinach & fire roasted red pepper risotto cake, chef's vegetables, charred 3-tomato salsa
FILET MIGNON, wood grilled 8oz center cut, fennel whipped potatoes, chef's vegetables, citrus butter
FLAT IRON CHICKEN, tanglewood farms all natural chicken, fennel whipped potatoes, 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