



**C I T R U S**

## DINNER MENU

### STARTERS

#### **Idaho French Fries**

Idaho potato French fries, skin on, with sea salt – 5, 8  
With Italian black truffle butter – 9, 16

#### **Mediterranean Olives**

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil – 6

#### **Spicy Moroccan Hummus**

House made hummus, Calabrian chili paste, olive oil, feta, warm bread loaf – 7  
Sliced Bread with butter – 4

#### **Truffled Sacchetti**

Pasta Stuffed with Ricotta & Truffled Cheese, Sitting in a Truffle Broth -10

#### **Truffle Mac'n'Cheese**

Gentile Vesuvio, three truffle cheeses, Italian Black Truffle butter, chive – 16, 31

#### **Exotic Mushrooms**

Roasted Maitake, White Beech, Brown Beech, Oyster Mushroom, Tossed in Ponzu Butter,  
Herbed Goat Cheese -15

### THE SALADS

#### **Haystack**

Local mixed greens, red wine vinaigrette – 7

#### **Beet Salad**

Baby organic red & yellow beets, herbed goat cheese, red wine vinaigrette, almonds – 13

#### **B & W Farms Baby Arugula**

Arugula Tossed in A House Made Lemon-Thyme Vinaigrette,  
Whipped Pecorino Cheese, Grapefruit Supremes -12

## PASTA

### Citrus Risotto

Juice & Zest of lemon, lime, orange, grapefruit, local grapefruit supreme – 28

### Truffle Risotto

Italian Black Truffle butter, Truffle Gouda, Truffle pecorino – 28

### Spinach Tagliolini

Spinach-infused Cipriani Tagliolini, roasted garlic butter, fresh spinach, fresh parmesan – 27  
Shrimp – 34

### Truffled Tagliolini

Cipriani Tagliolini, Italian Black Truffle butter, Truffle Gouda, Truffle Pecorino – 33

## FROM THE SEA

### U-10 Sea Scallops

Pan seared scallops, citrus risotto – 36

### Local Flounder

Pan-roasted, Lemon Pepper Aioli, Fennel Pollen Bread Crumbs, chilled lemon-scented pasta, baby heirloom tomato, lemon thyme vinaigrette – 36

### Local Snapper

Pan-roasted Snapper, Chilled Lemon-scented pasta, baby heirloom tomato, lemon-thyme vinaigrette -36

## FROM THE LAND

### 12oz Prime Burger

Grilled ciabatta bun, sweet onion, American cheese, mayo, fries – 25

### 12 oz. Wagyu NY Strip Steak

MS 4/5 Strip, Potato Puree, Haricot Verts, Caramelized Shallot Butter -48

### Grilled Duroc Pork Chop

Potato Salad, Peach Chutney -32

## SIDES

Creamy potato puree – 5

Haricot verts or daily vegetable – 7

Sliced baked bread – 4

MENU MAY CHANGE BASED UPON AVAILABILITY