



## DINNER MENU

## APPETIZERS

### Garlic Bread

*Oven Baked House Bread With Garlic Herb Butter* 7

### Shrimp Scampi

*Sautéed in Garlic and White Wine Lemon Butter* 17

### Sautéed Mushrooms

*in a Garlic and White Wine Sauce* 13

### Seared Ahi

*Pepper Crusted, Trio of Sauces* 17

### Scallops

*Onion Purée and Corn* 17

### Crabcakes

*Alaskan King Crab with Cream of Horseradish* 20

## SALADS

*add Citrone's house cured bacon to any salad +3*  
*add chicken to any salad +6*

### Citrone

*Mixed Greens, Citrus Fruit, Avocado, Currants  
with a Honey-Citrus Dressing* 14

### Wedge

*Iceberg Lettuce, Tomatoes, Citrone Bacon  
with a Creamy Gorgonzola Dressing* 14

### Caesar

*Romaine, Croutons, Parmesan, Anchovies  
with a Caesar Dressing* 16

### Beet

*Mixed Greens, Beets, Goat Cheese, Walnuts  
with a Balsamic Vinaigrette* 13

### Full Of Nuts

*Mixed Greens, Caramelized Nuts, Currants,  
Feta, Red Onion with a Raspberry Dressing* 14

## ENTRÉES

<b>Citrone Burger</b> - <i>1/2lb Prime Beef, Citrone Bacon, Gorgonzola Cheese and Grilled Onions</i>	17
<b>Wild Mushroom Asparagus Risotto</b> <i>*add Crispy Prosciutto</i>	25 6
<b>Citrone Stack</b> - <i>Roasted Eggplant, Tomato, Red Pepper, Mushroom, Red Onion, Fresh Mozzarella and Potatoes</i>	20
<b>Manicotti</b> - <i>Crepes Stuffed with Four Cheeses, Spinach, Baked in White and Red Sauces</i>	21
<b>Cannelloni</b> - <i>Crepes Stuffed with Beef, Veal, Chicken and Italian Sausage, Baked in White and Red Sauces</i>	25
<b>Cioppino</b> - <i>Fresh Fish, Shrimp, Mussels, Clams, in a Tomato Stew, served with Garlic Bread</i>	34
<b>Loch Duart Salmon</b> - <i>Champagne Caper Sauce, Grain and Vegetables</i>	32
<b><i>Following entrées served with side of potatoes and vegetables</i></b>	
<b>Pork Chop</b> - <i>Double Cut Bone-in Chop with a Pomegranate Demi-Glaze</i>	34
<b>French Onion Chicken</b> - <i>Pan Seared Chicken with Caramelized Onion Gravy, Thyme and Gruyere Cheese</i>	32
<b>Veal Schnitzel</b> - <i>Breaded Veal Cutlet with German Potatoes</i>	34
<b>Lamb Chops</b> - <i>Pan Roasted with Garlic, Dijon and Herb Butter Sauce</i>	38
<b>Flat Iron</b> - <i>USDA Prime with a Chimichurri Sauce</i>	36
<b>Filet Mignon</b> - <i>USDA Prime, Cabernet Sauce</i> <i>add gorgonzola, sautéed mushrooms, or crispy prosciutto</i>	45 6

## PASTAS

<b>Cheese Tortellini Pesto</b>	22
<i>add grilled chicken breast</i>	6
<i>add shrimp</i>	6
<b>Beef &amp; Peppers - Penne, Prime Filet Mignon, Peppers, Tomatoes and Mushrooms</b>	29
<b>Primavera - Bucatini, Mixed Vegetables, Spinach, Sun Dried Tomatoes in an Aurora Sauce</b>	25
<b>Seasonal Ravioli - ask your server for today's offering</b>	24
<i>add grilled chicken breast or shrimp</i>	6
<b>Gorgonzola - Penne, Creamy Gorgonzola Cheese Sauce, Tomatoes and Pine Nuts</b>	23
<i>add grilled chicken</i>	6
<i>add porcini mushrooms and sausage</i>	6
<b>Bolognese - Bucatini with a Tomato, Veal, Beef and Italian Sausage Sauce</b>	25

*Please let us know if you have any food allergies. Not all ingredients are listed on the menu. Menu subject to change.*