

CITRUS DINNER MENU

APPETIZERS

FRENCH ONION SOUP Port Spiked Beef Broth garnished with Gruyère Cheese and Baked Crouton	10
THAI CORN CHOWDER with Coconut Quinoa Granola	10
HOUSE GREENS Heirloom Carrots, Candy Cane Beets, Field Radish and Kirby Cucumber with Tarragon Mustard Vinaigrette	12
GEM LETTUCE CAESAR Roasted Garlic Dressing, Herb Baked Croutons, Strip Bacon and Grated Padano Cheese	13
WARM MUSHROOM SALAD with Sautéed Oyster, Shitake and Cremini Mushrooms on Baby Arugula with Parmigiano Reggiano and Lemon Vinaigrette	13
FAVA BRUSCHETTA Housemade Goat Ricotta, Edamame and Mint	13
CRISPY LOBSTER BAO Sriracha Tartar Sauce, Garden Radish, Cilantro, Pickled Carrots and Kirby Cucumbers	19
SEARED BEEF CARPACCIO Baby Arugula, Parmigiano Reggiano, Truffle Vinaigrette and Crispy Panko Egg	17
CHICKEN CHILMOLE TOSTADAS Lime Avocado Crema, Pickled Onion, Cotija Cheese and Salsa Verde	14

EXECUTIVE CHEF DANIEL C. MARCHETTI

We will do our best to accommodate any requests or special dietary needs.
Please inform us of any food allergies

ENTRÉES

LOBSTER CHOPPED SALAD Baby Gem Lettuce, Cherry Tomato, Edamame, Avocado, Roasted Corn and Smoked Bacon	27
CORZETTI with Tomato Passata, Seared Eggplant, Olives and Housemade Goat Ricotta	21
ARTICHOKE & SQUID SPAGHETTINI Garlic Olive Oil, Red Finger Chili, Cherry Tomato and Squid Ink Crumb	22
SPINACH FETTUCINI & LAMB MEATBALLS Cretan Meatballs with Toasted Pine Nuts, Raisins, Dodoni Feta and Mint	21
HALF CHICKEN Jerk Rubbed Chicken, Mango Red Cabbage Slaw and Smoked Paprika Plantain Chips	27
CHAFE FARM BEEF TENDERLOIN Sliced Medium, Blistered Corn, Shishito Peppers, Cilantro, Pickled Onion, Greens and Cotija Cheese	37
GRILLED VEAL CHOP Taggiasca Olive Mash, Smoked Tomato Relish and Piedmontese Spinach	48
COBIA SPIEDINI Charred Lemon, Pistachio Wild Rice Salad and Mint Tahini	36
THE “GRAND” BURGER 6oz of Canadian Ground Chuck, Lettuce, Tomato, McClure’s Sweet and Spicy Pickles, Dill Aioli, Thick Cut Bacon and Aged Cheddar Cheese on a Toasted Sesame Bun with Fries	17

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