

CITRUS DINNER MENU

APPETIZERS

FRENCH ONION SOUP Sherry Infused Beef Broth, Torn Crouton and Gruyère Gratinée	10
HOUSE GREENS Stone Fruit, Capriny Goat Cheese, Quinoa Granola and Acacia Honey Vinaigrette	15
CLASSIC CAESAR Crisp Romaine Lettuce, Herb Baked Croutons, Double Smoked Bacon and Grana Padano Cheese	14
SOBA NOODLE SALAD with Julienned Vegetables, Shiso, Daikon Cress, Crispy Taro Root and Sweet Soy Vinaigrette	16
WATERMELON AND HALLOUMI SALAD with Pickled Rind, Cucumber, Mint and Jalapeño Pesto, Preserved Lemon Dressing	14
LOBSTER MUSHROOM EGG ROLL served with Chili Apricot Dip and Tarragon Emulsion	18
PEA AND AVOCADO TOSTADA Fresh Peas, Minted Guacamole, Radish, Lime and Queso Cotija	14
LOUISIANA FRIED CHICKEN BAO Pickled Carrots, Radish, Blue Cheese Dressing and Shaved Celery Salad	9
BURRATA CROSTINI Fresh and Oven Roasted Tomatoes, Tomato Vinaigrette, Crisp Basil, Aceto Balsamic with Roasted Garlic Loaf	17
TUNA TARTARE Avocado, Cucumber, Cilantro, Sriracha-Sesame Dressing, Crispy Fried Ginger and Shrimp Chips	17
BEEF SHORT RIB SSAM Fresh Lettuce Wraps, Korean Chili Garlic Paste, Pickled Onion, Toasted Rice and Perilla Chimichurri	18

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.

Please inform us of any food allergies

ENTRÉES

- SUNCHOKE TAGLIATELLI** Sautéed Leeks, Wild Mushrooms, Truffle Sunchoke Cream and Goat Cheese 27
- CORN MEZZELUNE** Grilled and Pickled Corn, Basil Pesto, Chorizo Crumb and Queso Cotija 32
- LOBSTER ARRABIATA** Spaghettini with Baby Artichokes, Chilis and Fresh Basil 37
- BBQ THAI CHICKEN** Tamarind Glazed, with Mango-Coconut Rice Salad, Peanuts and Mint 29
- POTATO CRUSTED CHILEAN SEABASS** Crab Stuffed Zucchini Blossoms, Dill, Summer Squash and Saffron Broth 42
- ANGUS STRIPLOIN** Purple Sweet Potato Purée, Corn and Lobster Succotash, Smoked Paprika Oil and Roasted Okra Hush Puppies 45
- 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

TO SHARE

- GRILLED ASPARAGUS** with Truffle Vinaigrette, Hard Boiled Quail Egg, Shaved Pecorino, Torn Crouton 12
- CHARRED CORN** with Jerk Sauce, Garlic Crema, Toasted Coconut, Coriander and Lime 12

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