

## BRUNCH

Caramelized Banana & Pecan Classic French Toast

Bourbon Syrup, Applewood Smoked Bacon

Citron Egg Scramble

Scrambled Eggs, Cherry Tomato, Creme Fraiche, Chives, Home Fries Add Jumbo Lump Crabmeat

Buttermilk Pancake Stack

Fresh Berries, Powdered Sugar, Whipped Cream, Bacon

Avocado Toast 19

Fresh Arugula, Fresh Avocado, Lime, Cilantro, Tomato, English Cucumber, Breakfast Radish, Grilled Sourdough, Seasonal Berries

Wagyu Citron Burger 25

10 oz Craft Burger, Special Sauce, White Cheddar, Applewood Smoked Bacon, House Cut Fries, Pickle, Lettuce, Onion, Vine Ripe Tomato Add Fried Egg

Norwegian Sliced Smoked Salmon

Served with Bagel, Tomato, Red Onion, Cream Cheese, Capers, Seasonal Fresh Fruit

Baltimore Chicken 'N Waffles 22

Honey Hot Sauce, Maple Brown Sugar Butter

Chef's Citron Omelette 18

Summer Baby Lettuce Greens

Old Bay Shrimp & Crabmeat Imperial 30

Spring Baby Lettuce, Shaved Asparagus, Parmesan Crostini

8 oz Filet Mignon Tournedos & Eggs 36

Eggs to Order, Home Fries, Roasted Cherry Tomato

8 oz Jumbo Crab Cake on Brioche Market Price

Gem Lettuce, Cilantro Aioli, House Cut Fries

Pan Seared Norwegian Salmon

Center Cut, Fennel Confit, Spaghetti Squash, Celery Root Puree, Blood Orange Gastrique

### SALADS & MORE

Seasonal Arugula Salad 14

Stone Fruit, Hearts of Palms, Heirloom Tomatoes, Red Wine Vinaigrette

Caesar Salad 13

White Romaine Hearts, Croutons, Shaved Parmesan Reggiano, Lemon Zest

Classic Wedge Salad

Baby Iceberg Lettuce, Egg, Roma Tomato, Thick Bacon, Scallions, Maytag Bleu Cheese Dressing

Salad Add Ons:

Crispy Chicken Breast 14 Chilled Jumbo Shrimp 16 Maryland Crab Soup

Fresh Crabmeat

Crispy Brussel Sprouts & Cauliflower

Pickled Watermelon Radish, Parmesan, Apple Pomegranate Syrup

Chilled Jumbo Shrimp

Cocktail Sauce, Citrus

Sides

Hand Cut Fries with Truffle Sea Salt Seasonal Fresh Fruit & Berries 9

Citron Bacon 6

# There's Always Something Special at Citron

Private Dining & Events Daily Monday thru Sunday including Citron entire buyout Club Room, Fireplace Rooms, The Cove, Year-round Lakefront Terrace

Happy Hour 4 - 7pm, Tuesday thru Friday

Dinner 4pm - close, Tuesday thru Sunday

Sunday Brunch 11 - 2:30pm

Sunday Dinner 3pm - close

Sushi **Tuesday** 

Wine **Wednesday** 

Live Music Thursday

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#### **COCKTAILS & WINES** 10

**Aperol Spritz** Mimosa Bellini Pinot Grigio **Bloody Mary Pinot Noir** Cabernet Sauvignon Prosecco Chardonnay Red Sangria

#### **SPECIALTIES** 12

Tequila Sunrise **Orange Crush** Don Julio Tequila, Orange Juice, Combier Kettle Oranje

Lillet Lemontini Pineapple Blush Mimosa Grey Goose Vodka, Lillet Blanc, Combier, Champagne, Pineapple Juice, Simple Syrup Orange Juice, Grenadine

## **DESSERTS**

Citron Sundae 12 Classic Crème Bruleé 10 Vanilla Ice Cream, Chocolate Ganache, Golden Pineapple Crush

Chocolate Bites, Fresh Whipped Cream

Madagascar Cheesecake 10 Scoop of Ice Cream or Gelato 9 Fruit Compote

S'more Chocolate Chip Tart 10 Belgian Chocolate Macadamia Gold Dusted Chocolate Truffle Filling

## CHILDREN 12 & UNDER

Orange Juice, Apple Juice, or Milk 16

French Toast Jumbo Waffle or Pancake Fresh Strawberries, Powdered Sugar, Fresh Whipped Cream, Maple Syrup,

Whipped Cream & Bacon Chocolate Sauce

Simply Scrambled Eggs Bacon & Hash Browns

> Service Charge of 20% Added to Parties of 6 or More. No Separate Checks. Multiple Payments Accepted. Please advise your server of any allergies and food preferences.







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