# Citra Grill Menu - Draft



## **Grilled**

Grilled items are prepared on skewers and are seasoned with extra virgin olive oil, salt and pepper, and fresh citrus juices. All are served hot on a bed of fresh baked Citra bread together with small sides of crisp and tangy cabbage and a marinated mix of cucumbers and cherry tomatoes.

Filet Mignon – cuts of premium beef tenderloin prepared to your specification \$16.95

Halibut – tender pieces of seasonally available filet of wild halibut \$17.95

Salmon – deliciously prepared pieces of all natural salmon with citrus tanginess \$14.95

Shrimp – perfectly grilled, tender and delicious \$15.95

Chicken – juicy cuts of fresh chicken breast \$13.95

Vegetables – mushrooms, yellow squash, cauliflower, onions, peppers, and tomatoes \$12.95

#### <u>Sides</u>

Compliment your choice of items from our grilled selections with delicious sides that are made with the freshest ingredients.

Mashed Potatoes – a traditional favorite made fresh every day \$5

Dill Potatoes – warm and satisfying cubes of lightly seasoned potatoes with fresh dill \$5

Citra Cucumbers – peeled spears of delicate cucumbers and tangy citrus juices \$3

## **Soups**

Made fresh every day with a distinguishing touch of citrus flavors and extra virgin olive oil \$5/\$7 cup/bowl

Cream of Potato
Cream of Spinach and Mushroom
Cream of Tomato and Basil

#### <u>Salads</u>

All salads are offered with the option of individual skewers for an additional price. Choose Filet Mignon \$12, Halibut \$13, Salmon \$10, Shrimp \$11, Chicken \$9, or vegetables \$7.

**Tossed Romaine** – crisp cuts of romaine hearts, cucumbers, cherry tomatoes, balsamic vinegar, fresh lime juice, and extra virgin olive oil \$8

**Greek Salad** – fresh romaine hearts, onions, peppers, cucumbers, olives, cherry tomatoes, feta cheese, lime juice, and extra virgin olive oil \$10

**Citra Cucumber Salad** – crisp cucumbers and cherry tomatoes dressed in citrus juices and extra virgin olive oil \$6

**Baby Arugula or Baby Spinach** – choose fresh baby arugula or baby spinach. Comes with cherry tomatoes, balsamic vinegar, extra virgin olive oil, and a hint of lime \$7

For an extra \$2.50, add especially roasted crushed almonds and dried sour cherries.

**Citra Potato Salad** – a refreshing mix of potatoes, diced pickles and onions, green peas, finely chopped fresh dill, citrus juices, and extra virgin olive oil \$8

#### **Desserts**

Citra desserts are delightful and satisfying bites of local gourmet creations that are carefully selected to compliment our food offerings for a pleasing conclusion to your dining experience.

**Gourmet Cake Pops** – delicious premium cakes. Choose vanilla, carrot, red velvet, lemon, or chocolate \$5

**Truffles** – scrumptious nibble of highest quality chocolate in a variety of flavors. Choose Sonoma Brut or Rustic Bitter Sweet, or mint, espresso, dark chocolate, cabernet, Meyer lemon zest, or blackberry \$2

Cheesecake Bites – cheese cupcakes made of the highest quality ingredients and served chilled. Choose blueberry, cappuccino, chocolate, Key lime, raspberry, vanilla, or strawberry \$2 Ice Cream Lollicones – individual scoops of tasty ice cream on bite-size sugar cones. Enjoy vanilla, chocolate, or strawberry \$1

## **Drinks**

Limeade – fresh-made with a hint of mint \$3.75

Pomegranate Juice – refreshing and tasty \$7.50

Sour Cherry Drink – a surprisingly refreshing summery drink \$3.50

Iced Tea – Citra house blend, brewed fresh and chilled \$2.75

Soft Drinks – Coke, Sprite, Diet Coke, Fanta Orange, Coke Zero, root beer \$1.95

Wine – by the glass or by the bottle

**Beer** – by the bottle

**Coffee** – regular, decaf \$2.95

**Espresso** – double \$3.00. For an extra \$2, enjoy your espresso in an edible chocolate sugar waffle cup

**Café Latte** – double espresso \$4.50

Cappuccino – double espresso \$4.50

Café Mocha – double espresso \$4.95

**Tea** – fresh brewed house loose leaf tea \$2.75

**Green and Other Teas** – select from a variety of premium tea bags \$2.75