

citron

RESTURANT WEEK 2018

FIRST COURSE

Corn & Crab Chowder

Served with Cheddar-Chive Flatbread

Baby Spinach Salad

Grilled Portobello Mushrooms, Shaved Red Onion, Candied Bacon,
Chopped Egg in a Warm, Hard Cider Vinaigrette

Citron Caesar Salad

Pecerino Romano, Garlic Croutons

SECOND COURSE

Beef Tenderloin Tournedos

Creamy Roasted Garlic Polenta, Crispy French Beans, Cognac-Peppercorn Sauce

Pan Seared Mahi Mahi

Roasted Carrot Mash, Grilled Cauliflower, Shellfish Pan Sauce

Tomato, Kale, Olive & Feta Stuffed Chicken Breast

Served over Angel Hair Pasta, Spinach Artichokes with Lemon Oregano Buerre Blanc

Garlic & Rosemary Rubbed Pork Loin

Smokey Baked Bean Ragu, Charred Brussel Sprouts & Apple-Onion Confit

DESSERT

Chocolate Molten Cake

Served with Raspberry Coulis, Chantilly Cream

Tiramisu Cheesecake

Coffee Soaked House Made Lady Fingers, Mascarpone Cheesecake, Noel Dust, Marsala Glaze

House Selection

Ice Cream, Gelato or Sorbet, Served with Honey Tuile

\$39 Per Person

Tax and Gratuity Not Included



PHOTO CREDIT: LLOYD FOX, THE BALTIMORE SUN

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CITRON'S SUNDAY BRUNCH

11 - 3 pm
with Happy Hour
all day Sunday

Please advise your server of any allergies or food preferences.

Gratuity of 20% added to parties of 7 or more.



PRIVATE EVENTS DAILY

Three Private Rooms
Mirror Room, Club Room,
Fireplace Room
Year Round Private Outdoor Terrace
The Cove, Our Large
Waterfront Venue

DINNER

Tuesday thru Sunday
4 pm to close

LIVE MUSIC THURSDAYS

7:30 pm

HAPPY HOUR

Tuesday thru Friday
4 - 6:30 pm
And all day Sunday

