

# *Citron Bistro*

## *Valentine's Menu*

### *APPETIZERS*

***LUMP CRAB & SHRIMP CAKE*** 6.99

*Atop citrus aioli and roasted red pepper coulis*

***TIROPITA & SPANAKOPITA*** 5.99

*Feta & Kaseri Stuffed / Spinach and Feta Stuffed  
Phyllo triangles*

***STUFFED PEPPERS*** 6.99

*Mini red and yellow peppers stuffed with Mizithra  
and feta cheese, roasted red peppers-tomatoes  
and garlic, grilled pita*

***COCONUT SHRIMP*** 6.99

*Three large shrimp coconut crusted,  
Mango dipping salsa*

### *SALADS*

***ROASTED BEET and KALE SALAD*** 4.99

*Grana Padano cheese, candied almonds,  
crumbled imported feta, Balsamic reduction*

***ICEBERG WEDGE SALAD*** 4.99

*Pancetta cracklings, diced roma tomatoes,  
candied walnuts, gorgonzola buttermilk dressing*

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***NEW ENGLAND CLAM CHOWDER SOUP*** 4.99

## **ENTREES**

### **SEABASS ALMANDINE**

*Bur noisette, sauteed green beans,  
imported Greek orzo 18.99*

### **CRAB TOPPED FILET MIGNON**

*8oz USDA Angus beef cut, béarnaise sauce  
mashed potatoes, sautéed asparagus 28.99*

### **STUFFED SHRIMP**

*Crab stuffed shrimp, chard lemon Hollandaise sauce,  
Bistro rice, sautéed asparagus 21.99*

### **PRIME RIB (4pm till out)**

*12oz Black Angus cut, horseradish sauce, au-jus  
mashed potatoes, sautéed asparagus 28.99*

### **BISTRO STEAK OSCAR**

*12oz angus flat iron cut, crab, asparagus, hollandaise,  
mashed potatoes 21.99*

### **SHRIMP & CRAB ENCHILADA**

*Between corn tortillas, goat cheese, onions,  
cilantro, salsa Suiza, pico, Bistro rice 16.99*

### **SEAFOOD ORZO**

*Lobster, calamari, shrimp, mussels, piquillo  
peppers, basil cream sauce, Greek orzo 22.99*

### **RACK of LAMB CHOPS 25.99**

*CO lamb, lemon pepper-oregano rubbed, demi-glace,  
mashed potatoes, roasted seasonal vegetables*

### **LEMMON PEPPER CHICKEN 15.99**

*Red Bird all natural chicken breast, lemon caper sauce,  
imported Greek orzo, sautéed asparagus*

### **FIVE CHEESE RAVIOLIS 14.99**

*Pecorino, ricotta, parmesan, stuffed pasta,  
tossed with basil gorgonzola cream sauce*

## **DESSERT**

### **Crème Brule Napoleon 6.49**

*Layers of phyllo pastry and crème brule  
Raspberry coulis, fresh berries*

### **Baklava 5.49**

*Layers of phyllo, walnuts, honey, vanilla bean Ice cream*

### **(GF) Chocolate Soufflé 6.49**

*Moist chocolate cake, creamy chocolate heart,  
topped with vanilla bean ice cream*