

DINNER MENU

Salads + Small Plates

- Marinated olives, marcona almonds - 4
- Osceola organic field greens salad, herbed red wine vinaigrette - 7
- Florida tomato, fresh mozzarella, walnut basil pesto - 12
- Grape tomato, haricots verts, gorgonzola cheese, herbed red wine vinaigrette - 11
- Zucchini "angel hair," chili lemon roasted prawn, lemon thyme vinaigrette - 12
- Citrus crab salad, spicy avocado, Indian River red grapefruit - 13
- Endive and bleu cheese salad, creamy dijon vinaigrette - 9

Pasta

- Truffle macaroni & cheese - 12
- Pappardelle, shrimp, citrus butter, cherry pepper - 26
- Florida shrimp risotto, garlic butter, slow-roasted tomato - 28
- Risotto - 12, 24
- citrus - white truffle - roast garlic - parmesan

Ask about our gluten-free pasta options

Fish

- Pan seared u-10 sea scallops, polenta cake, chili roasted corn - 34
- Local Florida snapper, lemon orzo, tri-color baby heirloom tomato, micro celery - 35
- Norwegian salmon, orange sesame glaze, celery root, shiitake mushroom, lemongrass broth - 30

Meat

- Wagyu top sirloin, curried pumpkin potato puree - 29
- Prime beef burger 12oz, white American cheese, sweet onion, mayonnaise, ciabatta roll - 22
- Spicy grilled Australian loin of lamb, grape tomato, red onion, cucumber, feta, mint - 31
- Grilled veal flank steak, gochujang, spinach tagliolini pasta, fresh spinach, roasted garlic butter - 26

On the side

- Haricot Verts - 5 French Fries - 5
- Truffle-Buttered French Fries - 12 Potato Puree - 5

LUNCH MENU

Salads

- Mesclun haystack salad with herbed vinaigrette - 6
- Vine ripe tomato, fresh mozzarella, walnut basil pesto - 12
- Tuna salad with field greens and baby heirloom tomato - 11

Sandwiches

- Grilled Australian Wagyu hot dog, bacon-onion jam, fries - 10
- The grillhouse burger, arugula, tomato, white american, sambal aioli, brioche roll, fries - 13
- Grilled steak sandwich, caramelized onions, aioli, field greens, brioche bun, fries - 17
- Herb roasted breast of turkey, arugula, tomato, red onion, red wine vinaigrette, toasted sesame bun, kettle chips - 11
- The turkey burger, ground turkey, ground bacon, tomato, crumbled gorgonzola, avocado, herbed aioli, poppy seed roll, kettle chips - 14
- Tuna salad, field greens, vinaigrette, 7-grain bread, kettle chips - 11
- Smoked salmon tartine, 7-grain bread, cream cheese, English cucumber, red onion, field green salad herbed red wine vinaigrette - 12
- Grilled mahi mahi, arugula, lemon aioli, brioche roll, kettle chips - 13

CITRUS PRIX FIXE MENU

2016 Season

THIS MENU IS AVAILABLE AT THE CHEF'S DISCRETION

Monday - Wednesday | 5 PM - 6 PM

(Orders MUST be in by 6PM)

*Salad and entrée \$20.16 - with dessert \$22.16
Add a Bottle of Coastal Vines Pinot Noir, Merlot, Cabernet,
Sauvignon Blanc, Pinot Grigio or Chardonnay - \$10
\$3 for Extra Bread & Hummus*

Mesclun Haystack Salad, Herbed Red Wine Vinaigrette
Tomato, Red Onion & Crouton Salad, Herbed Vinaigrette
Romaine Wedge, Creamy Blue Cheese & Tomato

Norwegian Salmon, Balsamic Onions, White Balsamic Vinaigrette
Seared Sea Scallops, Potato Puree & Bacon Jus
8oz Bone-In Amish Pork Chop, Potato Puree, Haricot Vert
Spinach Tagliolini Pasta, Fresh Spinach, Roasted Garlic Butter

Vanilla panna cotta with strawberry coulis
Key lime pie mini bite, lime crema
Dark chocolate citrus scented cake mini bite, chocolate ice cream

*Prix Fixe Menu cannot be combined with any other offer or coupon.
Menu not available on Holidays. Orders must be entered by 6pm.
\$5.00 charge for any substitutions.*

Executive Chef Scott Varricchio.