



LUNCH MENU

Starters

Osceola Organic Field Greens with Red Wine Vinaigrette – 10
Side Idaho Fries – 8,14
Black Truffle Fries – 12, 22
Side House Made Chips – 5

Main Courses

Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette – 18

Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Hoagie Roll, Chips – 17

Caprese Salad

Mozzarella, Sliced Tomatoes, Over a Small Bed of Arugula, Olive Oil, Crushed Almonds, Aged Balsamic -
19

Smoked Salmon Tartine

Smoked Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red
Wine Vinaigrette – 20

*Grilled Wagyu Burger

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 18

Grilled Turkey Burger

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Cheddar Cheese, Grilled Ciabatta, Herbed
Aioli, Chips – 19

* Steak Salad

5oz. Sliced Steak, Grilled Medium, Field Greens, House Made Blue Cheese Dressing, Mix Olives &
Almonds, Cucumber, Blue Cheese Crumbles – 24

Ham & Cheese

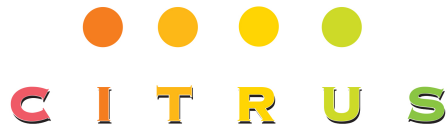
Baguette, Cheddar, Prosciutto Cotto Ham, Cherry Tomato & Goat Cheese Salad, Balsamic - 20

****Shared Lunch Plate Charge - 5**

MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuuity added to large parties.

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions



C I T R U S

DINNER MENU

STARTERS

Idaho French Fries

Idaho potato French fries, skin on, with sea salt – 8, 14
With Italian black truffle butter – 12, 22

Mediterranean Olives

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil -15

Spicy Moroccan Hummus

House made hummus, spicy Calabrian chili paste, almonds, minced olives, olive oil, feta, warm bread loaf –16

Truffle Mac

Rigatoni, truffle cheeses, Italian Black Truffle butter, chive - 18, 36

Ricotta Meatballs

Ground Beef, Pork & Hot Italian Sausage Meatballs, Spicy Parmesan Broth & Orzo –17

Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter,
Herbed Goat Cheese - 20

***Shrimp Cocktail**

U-6 Shrimp, House Made Cocktail Sauce – 8 Each

Loaf of Homemade Focaccia Bread - 5

SALADS

Haystack

Local mixed greens, Carrots, Tomato, Herbed Red Wine Vinaigrette - 12

Beet Appetizer

Baby organic red & yellow beets, herbed goat cheese, herbed red wine vinaigrette, almonds – 18

Burrata

Sliced Tomatoes, Arugula, Reduced Balsamic Vinegar, Olive Oil, Sea Salt –20

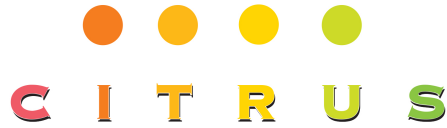
Sweet Potato Salad

Roasted Sweet Potato, Apple Cider Vinaigrette, Topped with Dried Fruit, Crumbled Feta Cheese, Pickled Red Onion, Chilled Pumpkin Seed -18

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C I T R U S

PASTA

Citrus Risotto

Juice & Zest of Lemon, Lime, Orange, Grapefruit, Local Grapefruit Supreme – 30

Truffle Risotto

Italian Black Truffle Butter, Truffle Gouda, Truffle Pecorino – 35

Spinach Tagliolini

Cipriani Tagliolini, Roasted Garlic Butter, Sauteed Spinach, Parmesan – 32

Truffled Tagliolini

Cipriani Tagliolini, Black Italian Truffle Butter, Truffle Gouda, Truffle Pecorino – 38

Pappardelle

Pappardelle Pasta Tossed in House-Made Citrus Infused Butter, Cherry Peppers, Spicy Lemon and Calabrian Marinaded Shrimp - 36

FROM THE SEA

***Norwegian Salmon**

Grilled Norwegian Salmon, Parmesan Orzo, Blistered Tomato, Charred Tomato Vinaigrette – 40

***U6 Prawns**

Spicy Calabrian Pepper & Lemon Marinaded Prawns Over Lemon Scented Capellini, Birdie Hogan Cherry Tomatoes, Lemon- Thyme Vinaigrette -39

***Fresh Local Fish**

Lemon Scented Capellini, Birdie Hogan Cherry Tomatoes, Lemon-Thyme Vinaigrette – 42

FROM THE LAND

***8oz Onion Ash Flat Iron Steak**

Creamy Potato Puree & Roasted Broccolini, Finished with House Made Garlic Butter – 46

***12oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries -28

Due To Weight of Burger Please Allow the Kitchen to Cook It to Perfect Temp.

**Please Be Patient*

SIDES

Creamy Potato Puree, Haricot Vert – 6

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