



## 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 – 17

#### Tuna Salad Sandwich

Tuna salad, mayo, field greens, herbed red wine vinaigrette, kettle chips – 17

#### Caprese Salad

Mozzarella and sliced tomatoes over a small bed of arugula, olive oil, aged balsamic, basil walnut pesto – 18

#### \*Smoked\* Salmon Tartine

\*Smoked\* raw salmon open-faced, cream cheese, cucumber, red onion, field greens, herbed red wine vinaigrette – 19

#### Grilled Wagyu Burger

8oz Wagyu, sweet onion, white American cheese, grilled ciabatta, mayo, fries – 18

#### Grilled Turkey Burger

Turkey burger with ground bacon, avocado puree, tomato, blue cheese, herbed aioli, kettle chips – 18

#### New York Strip

5oz. sliced New York strip steak, grilled medium, over roasted broccolini, roasted birdie hogan tomatoes, chimichurri, herbed ricotta – 24

#### Ham & Cheese

Baguette, cheddar, prosciutto cotto ham, cherry tomato & goat cheese salad, balsamic – 20

Upgrade to house-made chips – 1

\*\*Shared lunch plate charge – 5

**MENU MAY CHANGE BASED UPON AVAILABILITY**

Gratuity 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 – 12

**Spicy Moroccan Hummus**

House made hummus, Calabrian chili paste, almonds, minced olives, olive oil, feta, warm bread loaf – 14

**Truffled Mac-n-Cheese**

Gentile Vesuvio, truffle cheeses, Italian black truffle butter, chive – 18, 34

**Ricotta Meatballs**

Ground beef, pork & hot Italian sausage meatballs, parmesan broth & orzo – 17

**Exotic Mushrooms**

Roasted Maitake, White & Brown Beech, Oyster Mushroom, ponzu butter, herbed goat cheese – 19

**\*Shrimp Cocktail**

U-6 Shrimp, House Made Cocktail Sauce – 7 Each

**SALADS**

**Haystack**

Local mixed greens, carrots, tomato, red wine vinaigrette – 12

**Beet Salad**

Baby organic red & yellow beets, herbed goat cheese, red wine vinaigrette, almonds – 17

**Burrata Salad**

Burrata over arugula, sliced tomatoes, olive oil, reduced balsamic, basil walnut pesto, crushed almonds – 18

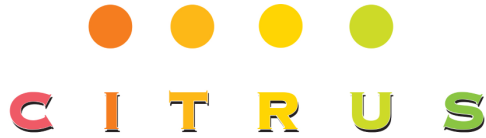
**Haricot Vert Salad**

French green beans, baby tomatoes, blue cheese crumbles, red wine vinaigrette – 14

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**DINNER MENU**

**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, fresh spinach, fresh parmesan – 30

**Truffled Tagliarelli**

Cipriani Tagliarelli, Italian Black Truffle butter, Truffle Gouda, Truffle Pecorino – 36

**Pappardelle**

Pappardelle pasta tossed in house-made citrus butter, cherry peppers and rock shrimp – 36

**FROM THE SEA**

**\*Norwegian Salmon**

Grilled Norwegian salmon, parmesan orzo, blistered tomato, charred tomato vinaigrette – 39

**\*U6 Prawns**

Calabrian & lemon prawns over lemon angel hair pasta, Birdie Hogan cherry tomatoes, lemon-thyme vinaigrette – 39

**\*Fresh Local Fish**

Lemon capellini, Birdie Hogan cherry tomatoes, lemon-thyme vinaigrette – 42

**FROM THE LAND**

**New York Strip**

Creekstone Farms 10oz, Bistro Style – 50

**Veal Flank Steak**

Marinated veal flank steak, spinach infused Cipriani tagliolini, house-made roasted garlic butter, sauteed spinach – 40

**\*12oz Prime Burger**

Grilled ciabatta bun, sweet onion, white American cheese, mayo, fries – 28

**SIDES**

Creamy potato puree, Roasted broccolini – 6

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