

**CITRUS**

**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**

Mozzerella, 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, Grilled Ciabatta, Mayo, Fries – 18

**Grilled Turkey Burger**

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Cheddar., Herbed Aioli, Kettle Chips – 18

**New York Strip**

5oz. Sliced New York Strip Steak, Grilled Medium, Over Roasted Broccolini, Roasted Birdie Hogan Tomatoes, Chimichurri, and Herbed Ricotta – 22

**Ham N Cheese**

Rosmary Focaccia, Cheddar, Prosciutto Cotto, Cherry Tomato & Goat Cheese Salad, Balsamic – 20

**Turkey Sandwich**

Hogie Roll, Herbed Aioli, Sliced Oven Roasted Turkey, Cheddar Cheese, Kettle Chips – 18

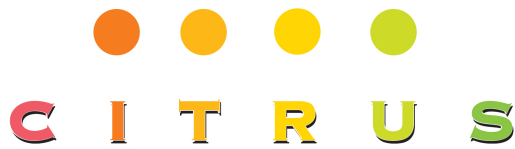
**Upgrade to House Made Chips - 1**

**\*\*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\*



## 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 – 10

#### **Spicy Moroccan Hummus**

House made hummus, Calabrian chili paste, olive oil, feta, warm bread loaf – 10  
Sliced Bread with butter - 4

#### **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 – 18

#### **\*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 – 16

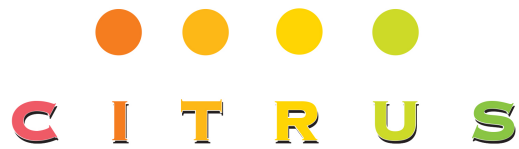
#### **Burrata Salad**

Burrata Over Arugula, Sliced Tomatoes, Olive Oil, Reduced Balsamic, Basil Almond Pesto,  
Crushed Almonds – 18

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**C I T R U S**

**PASTA**

**Citrus Risotto**

Juice & Zest of lemon, lime, orange, grapefruit, local grapefruit supreme – 29

**Truffle Risotto**

Italian Black Truffle butter, Truffle Gouda, Truffle pecorino – 34

**Spinach Tagliolini**

Cipriani Tagliolini, roasted garlic butter, fresh spinach, fresh parmesan – 29

**Truffled Tagliolini**

Cipriani Tagliolini, Italian Black Truffle butter, Truffle Gouda, Truffle Pecorino – 34

**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, Baby Heirloom Tomatoes, Lemon-Thyme Vinaigrette – 39

**\*Local Snapper**

Lemon Capellini, Cherry Tomatoes, Lemon-Thyme Vinaigrette – 39

**FROM THE LAND**

**Organic Chicken**

Herbed Marinated Chicken Breast, Mash Potato Puree, Broccolini, Chicken Jus – 34

**\*14oz Durac Pork Chop**

Grilled Over Truffled Polenta & Chili Lime Corn – 34

**\*12oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries – 26

**SIDES**

Creamy potato puree, Roasted Broccolini – 6

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