



THE MOST EXQUISITE VENUE IN PA.



MAIN MENU  
PRIME CUTS



## MAIN MENU

### STARTERS

**Citrus Smoked Wings /17**  
*Choice of Sauce*

**Beef Empanadas /16**  
*Special Sauce*

**Citron Sample /25**  
*Chef's Choice*

**Chicken Fingers & Frites /17**

**Chicken Confit Egg Rolls /19**  
*Sweet & Sour Duck Sauce*

**Mediterranean /21**  
*Chef's Selection of Dips and Vegetables*

**Duck Confit tacos(3) /21**  
*Jalapeno Coleslaw, Avocado Aioli*

**Crispy Tempura Cauliflower & Broccoli /14**  
*Roasted Garlic Aioli*

**Chicken Dumplings /17**  
*With Spicy Soy Dipping Sauce*

**Lamb & Beef Meatballs /19**  
*With Vodka Blush*

### SOUPS & SALADS

**French Onion Soup /9**

**Soup of The Day /9**

**Da House Salad /17**  
*Fig White Wine Vinegar, Cherry Tomatoes, Red Onions, Cucumbers, Apricots, Spring Mix, and Granola*

**Roasted Tofu & Beet Salad /19**  
*Arugula, Baby Spinach, Rainbow Quinoa, Avocado, Spiced Pistachios with a White Balsamic Vinaigrette*

**Tuscan Farro Salad /19**  
*Tuscan Kale, Farro, Pomegranate Seeds, Dried Cherries, Sunflower Seeds with a Champagne Vinaigrette*

**Red Wine Poached Pear Salad /20**  
*Baby Arugula, Red Quinoa, Dried Cranberries, Spiced Candied Pecans with a Charred Lemon Vinaigrette*

**Caesar Salad /17**  
*Herb Brioche Croutons, Garlic Marinated Slow Roasted Cherry Tomatoes with a Classic Caesar Dressing*

**Add Pan Seared Salmon - 14**  
**Add Sliced Steak - 16**  
**Add Grilled Chicken - 7**



## BURGERS & SANDWICHES

### **Bala-Bala Burger /21**

*Grilled 8oz Za'atar Lamb Burger, Caramelized Onions, Mint Jelly Mayo on a Toasted Brioche Bun, Served with Fries*

### **Cowboy Tailgate Burger /25**

*Grilled 8oz Burger, Homemade BBQ Sauce, Sliced Smoked Brisket, Topped with Crispy Onion Rings, on a Toasted Brioche Bun, Served with Fries*

### **Citrón Dragon Burger /23**

*Grilled 8oz burger, Citron Marinated Spicy Peppers, Lettuce, Tomato, Onion, Topped with a Fried Egg, Honey-Mango Habanero Mayo on a Toasted Brioche Bun, Served with Fries*

### **50/50 Burger /24**

*One 4oz Beef Burger and One 4oz Za'atar Lamb Burger, Bib Lettuce, Tomato, Crispy Shallots, Mint Jelly, Mayo, Ketchup, on a Toasted Herb Focaccia Bun, Served with Fries*

### **Cluck n' Waffle /20**

*Crispy Fried Chicken on Homemade Belgian Waffles, Pickles, Jalapeno Syrup, Powdered Sugar, Served with Sweet Potato Fries*

### **Pulled Smoked Brisket /21**

*Choice of BBQ Sauce, Coleslaw, Pickles on Toasted Sourdough, Served with Fries*

### **Sliced smoked Pastrami /20**

*Spicy Mustard, Coleslaw, Pickles, on Toasted Sourdough, Served with Fries*

### **Citron Burger & Fries /19**

*L.T.O. on a Brioche Bun*

## FISH

### **Beer Battered Fish N' Chips /25**

*With Coleslaw and Tartar Sauce*

### **Pan Seared Halibut /37**

*With Corn and Edamame Succotash and Romesco Sauce*

### **Chestnut Dust Crusted Salmon /37**

*Over Butternut Squash Puree, Sautéed Garlic Spinach and Rice*

## PASTA

### **Cannelloni with Butternut Squash /28**

*Brown Butter, Sage, and Toasted Pine Nuts*

### **Chicken & Mushroom Ragu /31**

*Tossed with Trofie Pasta in a Rosemary Thyme Sauce*

### **Pasta Napolitana /28**

*Linguini with Sausage and Beef Meatballs in a Marinara Sauce*

### **Tofu Coconut Curry /21**

*Sautéed Vegetables, Thinly Sliced Tofu, Salted Cashews in a Rich Coconut Curry Sauce, over Steamed White Rice. Without Tofu - 17*

## ENTREES

### **Roasted Chicken and Farro/29**

*Exotic Mushrooms, Onions, Green Peas, and Natural Jus*

### **Pan Seared Hawaiian Rubbed Duck Breast /37**

*With Basil Pesto Risotto*

### **Braised Beef Short Ribs /62**

*Mashed Potatoes, Roasted Vegetables, Red Wine Reduction Sauce*

### **Sliced 8oz Ribeye /44**

*Confit Fingerling Potatoes, Chimichurri Sauce*

### **Slow braised lamb shank /58**

*Mashed Potatoes, Roasted Baby Carrots with Tops, White Asparagus in a Red Wine Reduction Sauce*

## SIDES

### **Fall Roasted Vegetables /8**

### **Spinach and Rice /8**

### **Spicy Green Beans /10**

### **Mashed Potatoes /8**

### **Farro with Mushrooms and Green Peas /12**

### **Fresh cut Fries /6**

### **Sweet Potato Fries /7**

### **Fresh cut Truffle Fries /9**



## PRIME CUTS

*ALL CUTS COME WITH A HOUSE SALAD, BAKED POTATO & SAUTEED SEASONAL VEGETABLES.*

### **22oz Bone in Grilled Ribeye Steak /79.95**

*Herb Brushed.*

*Ribeye is a beef steak from the rib section. The rib section of beef spans from ribs six through twelve.*

### **16oz Aged Grilled Ribeye Steak /65.95**

*Herb Brushed.*

*Ribeye steaks are mostly composed of the longissimus dorsi muscle but also contain the complexus and spinalis muscles.*

### **16oz Grilled Surprise Steak /124.95**

*Special Order.*

*This heavily marbled steak is one the most flavorful cuts available. The crescent is cut from the lip of the rib, the most delicious part of the steer. Tender and mouthwateringly supple, with a creamy richness that cannot be matched.*

### **8oz Center Cut Fillet /52.95**

*Herb Brushed.*

*This prized cut comes from the middle of the tenderloin (also called the short loin), which is found inside the rib cage of the cow.*

### **32oz Grilled Tomahawk Steak /110.95**

*Herb Brushed.*

*The tomahawk steak is essentially a ribeye beef steak specifically cut with at least five inches of rib bone left intact.*

*Please allow 15-20 minutes for medium-rare.*

### **20oz Bone in Grilled Lamb Chop /65.95**

*Herb Brushed.*

*Lamb chops are cuts of lamb which are made by cutting at an angle perpendicular to the spine, generating a single serving of meat which is traditionally cooked and served with the bone in.*

### **16oz Grilled Bone in Veal Chop /75.95**

*Herb Brushed.*

*Veal chops, one of the most expensive cuts of meat, can be wonderfully tender and subtle when cooked properly, but the margin for error is narrow.*