

APPETIZERS

CHICKEN FINGERS\$9
with SIGNATURE SRIRACHA CITRUS sauce, BBQ
sauce and Chef's Honey Dijon sauce

CHICKEN WINGS\$10
Hot, medium, mild, BBQ, or SIGNATURE
SRIRACHA CITRUS glaze

DUCK LEG DRUMMIES\$8
Tossed in our SIGNATURE SRIRACHA CITRUS
glaze, with raspberry swirled honey-yogurt dip

PAN-FRIED FRESH MOZZARELLA\$8
with tomato bruschetta and pesto

HOMEMADE HUMMUS\$7
with Grilled Pita, balsamic roasted tomato, and
roasted red pepper aioli

FRIED LASAGNA BITES\$7
with roasted tomatoes, smoked Gouda
cream sauce and pesto sauce

FRIED WONTON SHRIMP\$10
with cherry pepper pineapple relish, cocktail
sauce, and SIGNATURE SRIRACHA CITRUS sauce

TOASTED CROSTINI\$7
with our House Mascarpone-Tapenade dip,
onion Ancho dip, and tomato bruschetta

FRUIT and CHEESE\$10
Muenster, Fontina, Havarti, Cheddar and
smoked Gouda and fresh fruit, served with
honey Dijon dip

Clams Oreganatto\$13
One dozen clams steamed in white wine and
herbs. Served with garlic toast points

Crab Cake\$9
Homemade jumbo lump crab cake served with
roasted red pepper coulis and white BBQ sauce

Nachos Supreme\$10
Fresh nacho chips topped with taco meat,
cheddar cheese, olives, jalapeno, sour cream,
guacamole, tomato and salsa

SALADS

CAESAR SALAD.....\$6

Fresh Romaine lettuce with garlic croutons, Parmesan cheese curls, and home made dressing

THAI CHOPPED SALAD\$9

Napa cabbage, peppers, onion, carrots, and snow peas with SIGNATURE SRIRACHA CITRUS Thai vinaigrette

Add Chicken \$11

Add Shrimp..... \$12

MOZZARELLA ROLLED WITH PROSCIUTTO... \$13

Artichoke hearts, banana peppers, sundried tomatoes and basil, finished with white balsamic basil vinaigrette

RYAN'S CITRUS SALAD \$11

Mixed greens, Mandarin oranges, Craisins, sliced kiwi, candied pecans, and SIGNATURE SRIRACHA CITRUS Thai vinaigrette

Add Chicken.....\$13

Add Shrimp.\$14

Add Vegetables.....\$12

GRILLED PIZZA

CREATE YOUR OWN\$7

Choice of toppings: pepperoni, sausage, mushrooms, peppers, onions
\$.50 per topping

PESTO SPINACH \$10

Roasted red peppers and feta cheese

BUFFALO CHICKEN\$10

Chicken tenderloins in a spicy bleu cheese cream sauce, topped with blended cheeses

ASPARAGUS, PROSCIUTTO, FONTINA..... \$11

With roasted garlic oil

GORGONZOLA..... \$10

With candied pecans, caramelized onions and roasted garlic oil

BACON CHICKEN RANCH.....\$10

Bacon and chicken with ranch, topped with blended cheeses

CLAMS CASINO..... \$10

Tender clams and bacon in garlic cream sauce with mozzarella

BISTRO STYLE SANDWICHES and WRAPS

Served with our Signature Potato Chips

MESQUITE SMOKED TURKEY.....\$8

with lettuce, tomato, cucumber, roasted red peppers and bacon on toasted ciabatta roll with a trio of infused mayonnaises

FRENCH DIP WITH CHILLED FRIED TOMATO\$8

Slow roasted beef with chilled fried tomato, lettuce, sliced pickle on toasted ciabatta roll. Served with au jus, white BBQ, and horseradish cream

JUMBO LUMP CRAB CAKE\$10

with lettuce, fried tomato on toasted ciabatta roll with a trio of mayonnaises

GRILLED ITALIAN SAUSAGE\$7

with onions, peppers and provolone cheese on toasted ciabatta roll

THE BUFFALO WRAP\$8

Chicken with hot sauce, blue cheese, and lettuce

Switch Chicken with
Wonton Shrimp \$12

THE CITRUS THAI VEGETABLE WRAP \$7

Napa cabbage, bell peppers, carrots, onion and snow peas tossed in our SIGNATURE SRIRACHA CITRUS Thai vinaigrette

Add Chicken.....\$10

Add Wonton Shrimp\$12

Half Pound Burger..... \$10

Served with French fries.

Choice of toppings: cheddar, American, provolone, bacon, sautéed mushrooms or onions \$\$.35 per topping

Turkey Burger \$9

With pesto aioli. Served with French fries.

Choice of toppings: cheddar, American, provolone, bacon, sautéed mushrooms or onions \$\$.35 per topping

Grilled Chicken Breast..... \$10

On a Kaiser roll with herbed mayonnaise.

Served with French fries.

Choice of toppings: cheddar, American, provolone, bacon, sautéed mushrooms or onions \$\$.35 per topping

FROM THE GRILL

GRILLED CHICKEN DI NUZZO.....\$14

Boneless grilled chicken topped with pepperoni, sundried tomato and smoked Gouda. Served with capellini in our Signature Blush Sauce

OPEN-FACED CAJUN GRILLED SIRLOIN\$18

with Texas fried onions and fries

VEGETARIAN RISOTTO\$11

Asparagus and basil risotto served with sautéed vegetables

BBQ Ribs ~ Full rack..... \$22

~ 1/2 rack..... \$13

Served with French fries

FRIED LASAGNA NAPOLEON \$9

Crispy fried lasagna stacked with mozzarella and served with our Signature Blush Sauce

Add Chicken.....\$13

Add Sausage.....\$13

Add Vegetable.....\$12



ORANGE CRUSH

Svedka Clementine Vodka, Pineapple Juice and
Cranberry Juice

SITRUS COOLER

Black Velvet Whiskey, Sour Mix and Orange Juice

ORANGE RITA

Tequila, Triple Sec, Lime Juice, Sour Mix, Orange
Juice and Agave Nectar

SITRUS DREAM MARTINI

Pinnacle Whip Cream Vodka, Orange Juice and
Cream