

# CITIZEN

◆PUBLIC HOUSE◆

Restaurant Week | \$44 Per Person

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*Choice of Starter*

**WEDGE SALAD** *gf*

Baby Iceberg Head, Balsamic Blue Cheese Dressing, Demerara Candied Bacon, Heirloom Cherry Tomatoes, Crispy Onion, Kettle Chips

**SOUP OF THE DAY**

**BURRATA**

Broccolini, Roasted Garlic, Calabrian Chile Romesco, Lemon Zest

**THE ORIGINAL CHOPPED SALAD**

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Super Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing

*Choice of Entrée*

**AMARO MEATLOAF**

Mashed Potatoes, Roasted Zucchini, Porcini Cream, Demi-Glace

**GUAJILLO ROASTED CHICKEN** *gf*

Spicy Sweet Potato Hash, Roasted Tomatillo Salsa, Capricho De Cabra Goat Cheese

**COCONUT ELOTE PASTA** *Vegan upon request*

Sonoran Pasta Co. Creste de Gallo, Super Sweet Corn, Wild Mushrooms, Chipotle Chive Crema, Queso Fresco

*Choice of Dessert*

**BANANAS FOSTER BREAD PUDDING**

Candied Walnuts, Aged Rum, Banana, Stiffened Cream

**GERMAN CHOCOLATE CAKE** *gf*

Coconut Caramel, Whipped Ganache, Coconut-Pecan Crumble

*\* Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

**AVAILABLE FOR DINE-IN ONLY**

*gf - gluten free item (not a gluten free kitchen)*

# CITIZEN

◇PUBLIC HOUSE◇

Restaurant Week | \$55 Per Person

Choice of Starter

**WEDGE SALAD** *gf*

Baby Iceberg Head, Balsamic Blue Cheese Dressing, Demerara Candied Bacon, Heirloom Cherry Tomatoes, Crispy Onion, Kettle Chips

**SOUP OF THE DAY**

**BURRATA**

Broccolini, Roasted Garlic, Calabrian Chile Romesco, Lemon Zest

**THE ORIGINAL CHOPPED SALAD**

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Super Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing

Choice of Entrée

**SEARED SEA SCALLOPS** \* *gf*

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens

**FAIR TRADE COFFEE SHORT RIBS** *gf*

Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens

**CORVINA SEA BASS** *gf*

Mashed Potatoes, Charred Broccolini, Crab Beurre Blanc, Crispy Leeks

~ Substitute Filet Mignon for additional \$20 ~

**FILET MIGNON** \* *gf*

Gorgonzola Mashed Potatoes, Mushroom-Tamari Demi Glace, Calabrian Chile Butter, Grilled Asparagus - *additional +\$20*

Choice of Dessert

**BANANAS FOSTER BREAD PUDDING**

Candied Walnuts, Aged Rum, Banana, Stiffened Cream

**GERMAN CHOCOLATE CAKE** *gf*

Coconut Caramel, Whipped Ganache, Coconut-Pecan Crumble

*\* Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

**AVAILABLE FOR DINE-IN ONLY**

*gf - gluten free item (not a gluten free kitchen)*