



SMALL PLATES

Beef Tenderloin Carpaccio * ... 11

capers, Flor de Sol, red onion, parmesan, olive oil, parmesan tuile with roasted peppers & arugula salad

Snow Crab Crabcake ... 11

Alaskan Snow Crab cake, mango-kiwi-napa cabbage slaw, Meyer lemon beurre blanc

Bacon Wrapped Shrimp ... 12

Mayport shrimp, Applewood smoked bacon, chipotle BBQ sauce, tomato fondue, sweet corn cornbread

Crispy Duck Spring Rolls ... 10

shredded house made duck confit, raspberry gastrique

Lobster Mac & Cheese ... 13

fresh lobster baked with ditalini pasta, truffled goat cheese cream, roasted tomatoes, panko crust

Seared Foie Gras ... 19

Hudson Valley foie gras, hazelnut mini-waffle, Maui onion chutney, black fig-balsamic vinaigrette

Tuna Tataki ... 12

seared rare & thin sliced, ponzu sauce, sliced scallion, pickled cucumber-leek salad, sriracha

Individual Beef Wellington ... 10

beef tenderloin, roasted mushrooms & demi in puff pastry, melted goat cheese, arugula salad, balsamic

Sweet Potato Ravioli ... 11

sweet potato & vanilla filling, sage-brown butter sauce, shaved black truffle

Classic Escargot ... 12

broiled in scampi butter, melted parmesan, pancetta-micro basil salad, rosemary focaccia

— MONDAY NIGHT 1/2 PRICE APPETIZERS WITH THE PURCHASE OF AN ENTRÉE —

SOUPS AND SALADS

Roasted Beet Napoleon ... 9

marinated & diced local grown gold and red beets, goat cheese, arugula with feta cheese vinaigrette, lavash

Caesar Salad ... 7

hearts of romaine, herbed croutons, shaved parmesan

“New Orleans” Gumbo ... 7

with Mayport shrimp, andouille, white fish, chicken, rice

Goat Cheese Salad ... 8

warm hazelnut crusted goat cheese, strawberries, currents, caramelized onions, spring mix, balsamic vinaigrette

Bibb ... 8

hearts of palm, mango, avocado, toasted macadamia nuts, shaved sweet onion, citrus poppy vinaigrette

Soup du Jour ... market place

SALAD ADDS: GRILLED CHICKEN, ROSEMARY SKEWERED SHRIMP OR GRILLED ATLANTIC SALMON ... 8

NEWS AT ELEVEN

NIGHTLY SPECIALS

MONDAY

1/2 PRICE APPETIZERS WITH ENTREE

TUESDAY

ANY LISTED MARTINI FOR \$7.00

WEDNESDAY (BAR ONLY)

ANY 3 OLIVES VODKA DRINK FOR \$5.00

THURSDAY (BAR ONLY)

ANY PREMIUM DRAFT PINT FOR \$3.50

SUNDAY (NON-HOLIDAYS)

1/2 PRICE ON SELECT BOTTLED WINES

SPECIAL EVENTS

VALENTINES DAY WEEKEND

Saturday February 13th and

Sunday, February 14th

Live Music by C1 Jazz, starting at 7:00pm

Drink Specials, Roses for the Ladies

RESERVE NOW

ELEVEN SOUTH CATERING

Please ask a Manager about personalizing your party or special event.



MAIN PLATES

Black Angus Tenderloin ... 31 *

mesquite grilled tenderloin, roasted mushrooms, truffled cheddar risotto, sautéed kale, red wine demi

Chilean Sea Bass ... 29

crispy bell pepper spaetzle, melted leeks and red peppers, baby bok choy, soy - ginger vinaigrette

Flat Iron Steak & Frites ... 24*

8oz, marinated, grilled & sliced steak, fresh cut Idaho fries, sautéed greens, black truffle compound butter

Seared Hawaiian Tuna ... 28

coriander crusted and pan seared, spinach-basil spaetzle, yellow tomato coulis, hearts of palm & red onion salad

Boneless Rack of Lamb ... 29*

whole, de-boned New Zealand rack, rosemary-garlic marinated & slow roasted, sautéed spinach, asparagus and caramelized onion bread pudding, basil-mint pesto, lamb jus

Seared Diver Scallops ... 27

hazelnut crusted U-10 scallops, mascarpone-polenta cake, roasted pepper & arugula salad, bourbon beurre blanc

Goat Cheese Crusted Chicken ... 23

pan roasted chicken breast, fresh herbed goat cheese, aged prosciutto, whipped potatoes, haricot verts

Sautéed Flounder ... 22

haricot verts & marcona almonds, creamy cheese grits, lemon - brown butter sauce

Braised Short Rib ... 26

14 oz slow roasted beef rib, grilled broccolini, smashed red bliss potatoes with bacon, cheddar & scallion

Daily Fish Special ... market price

Daily Entree Special ... market price

Eleven South Mediterranean Pasta ... 16 full order / 12 half order

sautéed artichokes, blistered tomatoes, fresh spinach, black olives and red onion, house made herbed fettuccini, white wine-parmesan sauce, shaved reggiano

PASTA ADDS: GRILLED CHICKEN, SAUTÉED SHRIMP OR GRILLED ATLANTIC SALMON ... 8

— A SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL ENTRÉE ITEMS TO ALLOW FOR EXTRA SIDES —

ADDITIONAL SIDES

Grilled Asparagus ... 5

Sweet Potato Casserole ... 4

Haricot Verts & Wild Mushroom ... 5

Creamy Parmesan Grits ... 4

Herbed Pommes Frites ... 4

Whipped Potatoes ... 4

Brussel Sprouts with Smoked Bacon ... 6

Truffled White Cheddar Risotto ... 5

Sautéed Spinach ... 5

Truffled Pommes Frites ... 5

— 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 10 OR MORE —

DINNER

LUNCH

MONDAY thru SUNDAY starting at 5:00 pm

TUESDAY thru FRIDAY starting at 11:00 am

Exec. Chef - Nick Robson G.M. - Craig Sammons

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.

BREAD AND BUTTER IS INCLUDED IN THE PRICE OF YOUR MEAL.