



Happy Thanksgiving

November 24th, 2016

3 COURSE MENU, \$39 PER PERSON (TAX & GRATUITY ADDITIONAL)

(NO SUBSTITUTIONS, NO TEAL DEALS, THANKSGIVING DAY MENU IS A PROMOTIONAL MENU)

SALAD OR SOUP (CHOICE, DESCRIPTIONS BELOW)

Caesar Salad, Wedge Salad, Roasted Butternut Squash Bisque or Beef Vegetable Barley Soup

ENTRÉE (CHOICE, DESCRIPTIONS BELOW)

Herb Roasted Turkey, Jumbo Local Flounder, Faroe Island Salmon or Bone-in Pork Chop

DESSERT (CHOICE)

Dark Chocolate Mousse Cake, Apple-Cranberry French Tart, Old Fashioned Carrot Cake, Pumpkin Cheesecake, Cinnamon Ice Cream, Vanilla Ice Cream or Raspberry Sorbet

A LA CARTE MENU

APPETIZERS

Smoked Salmon Crostini ... 12

house smoked Faroe Island salmon, avocado cream, Nueske's bacon, tomato seed jam, toasted brioche

Steak Tartare ... 14

Harris Ranch® tenderloin, sous vide egg yolk, caper, shallot, lemon emulsion, parmesan dust, garlic loaf toast

Grilled Spanish Octopus ... 13

gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction

Crispy West Coast Oysters ... 12

arborio rice dust crusted, kumquat - jalapeño marmalade, fried wakame garnish

Classic Escargot ... 11

tarragon scampi butter, melted parmesan reggiano, toasted baguette

SALADS AND SOUPS

Caesar Salad ... 7

whole leaf romaine, asiago cheese croutons, parmesan tuile, shredded reggiano

Classic Wedge ... 7

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing

Roasted Beet & Purple Haze ... 8

red & gold beets, Purple Haze® goat cheese, candied pistachios, orange supremes, bibb, lemon-thyme vin

Roasted Butternut Squash Bisque ... 7

nutmeg cream garnish

Beef & Vegetable Barley Soup ... 7

fresh herb garnish

ENTREES

Herb Roasted Fresh Turkey ... 28

mashed potato, herbed chestnut stuffing, glazed heirloom carrots, haricot vert, truffled brown gravy, cranberry relish

Jumbo Local Flounder ... 29

orzo with sweet corn, grape tomato, edamame & vialia, sautéed spinach, tomato-mustard seed jam, basil pesto

Double Bone-in Pork Chop ... 30

grilled 16oz Duroc pork, Dijon whipped potato, sautéed brussels & bacon, white peach-bourbon BBQ glaze

Faroe Island Salmon* ... 28

pistachio crusted salmon, roasted butternut risotto, asparagus-spinach pesto, meyer lemon oil

Petite Beef Tenderloin ... 35

5 oz filet, whipped Yukon gold potatoes, roasted crimini, sautéed baby spinach, braised cippolini, demi

Rack of Lamb ... 38

marinated & grilled New Zealand rack, parmesan gnocchi, wilted baby spinach, roma tomato, lamb jus

FAMILY STYLE SIDES

Yukon Whipped Potatoes with Gravy ... 8

Chestnut Stuffing with Gravy ... 8

Brussel Sprouts with Bacon ... 9

Brown Sugar Glazed Heirloom Carrots ... 9

KIDS MEAL OPTIONS

1/2 portion Turkey Plate ... 14

Beef Sliders with Pommes Frites ... 12

COCKTAIL SPECIALS

\$5 EACH

**BLOODY MARY'S, SCREWDRIVERS,
MIMOSAS AND CHAMPAGNE**

**SVEDKA VODKA AND JEAN LOUIS CHAMPAGNE
NO SUBSTITUTIONS**



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