



Lunch Menu

November 2017

Starters

- Lobster Mac & Cheese 2.0** Maine lobster in a fontina - parmesan bechamel with fresh parsley and red bell pepper, cavatappi pasta, tempura fried lobster claw ... 16
- Short Rib Spring Rolls** Asian braised beef, Napa cabbage, carrot, red bell pepper, ginger & scallion, Thai peanut dipping sauce... 12
- PEI Mussels** sautéed in a white wine butter broth with fresh herbs, tomato & scallion, grilled Artisan bread toast points ... 13
- Ahi Tuna Tartare** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 14
- Truffle Parmesan Frites** ... 6 **Herbed Pommes Frites** ... 5 **Sweet Potato Fries** ... 5

Salads

- Seafood Trio** with vanilla butter poached 1/2 main lobster tail, citrus poached Mayport shrimp & jumbo lump crab in lemon aioli on organic baby lettuce with avocado, artichokes, hard boiled egg & kalamatas, citrus poppy vinaigrette ... 21
- Rotisserie Chicken Salad** made with red grape, dried cranberry, walnuts & dijonaise on mixed greens, aged balsamic vinaigrette, fresh fruit, warm pita wedges... 15
- Baby Kale Salad** Urban Farms baby kale, Honey Crispy apple, fresh raspberries, dried blueberries, toasted pine nuts, crumbled Green Dirt Farms Sheep's milk cheese, Vidalia - Dijon vinaigrette ... 12
- Caesar** chopped hearts of romaine, herbed Spanish loaf croutons, shaved parmesan, Eleven South's famous Caesar Dressing ... 8
- Salad du Jour** ... market price

add a protein to your Salad: Local Fresh Catch ... 9 Sautéed Mayport Shrimp ... 8 Grilled Maine Lobster Tail ... 11
Faroe Island Salmon ... 7* Grilled Organic Chicken Breast ... 7*

Soups

- Artichoke Parmesan Bisque** garnished with lemon crème fraiche and fresh chive ... 7
- Soup du Jour** ... market price

Sandwiches

All sandwiches include choice of side: Caesar Salad, Pommes Frites, Sweet Potato Fries or Blue Cheese Potato Salad

- Slow Roasted Prime Rib** melted provolone, caramelized onion, horseradish cream, butter toasted brioche, beef jus ...17
- Pork Belly BLT Sliders** BBQ dry rub braised pork, house made spicy butter pickles, romaine, roma, garlic aioli, potato roll ... 15
- Asian Chicken Lettuce Wraps** hoisin-mirin-ginger sauté of chicken & Asian vegetables, peanut & scallion garnish, romaine ... 16
- Mojo Pork Tacos** Monterey jack, roasted corn salsa, cilantro-lime avocado cream, chipotle aioli, toasted soft flour tortillas ... 15
- Fresh Catch** lightly blackened & seared, mango-pineapple slaw with sriracha aioli, sliced avocado, bibb lettuce, Kings Hawaiian bun... 16
- Sandwich du Jour** ... market price

Main Plates

- Tuna Poke Bowl** ponzu seasoned tuna, jasmine rice, sesame seeds, wakame salad, ginger aioli, soy caramel, sriracha, scallions ... 19
- Veal Parmesan** de-boned veal chop, crispy panko crust, San Marzano marinara, melted fontina & fresh mozzarella, broccolini ... 22
- Butternut Squash Risotto** and sautéed brussels sprouts with bacon lardons and an oyster mushroom - white wine pan sauce ... 14
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic ... 14

add a protein to your Main Plate: Local Fresh Catch ... 9 Sautéed Mayport Shrimp ... 8 Grilled Maine Lobster Tail ... 11
Faroe Island Salmon ... 7* Grilled Organic Chicken Breast ... 7*

Gluten Free versions for many of our dishes are available. Please Ask Your Server.

Eleven South Bistro promotes an "Ocean & Farm to Table" philosophy and we pledge to cook with the best, locally supported products available. Supply Partners: Safe Harbor, C & C Fisheries, Bar Harbor, Twinn Bridges, Harris Ranch, Buckhead Beef, Freshfields Farms, Cheney Brothers, Sysco

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS. PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.