



Lunch Menu

October 2018

Starters

- Butternut Squash & Gouda Arancini** butternut puree, asparagus pesto, truffle oil, fried sage, aged pecorino ... 13
- Empanadas** house made chorizo & Monterey Jack empanadas, black bean & corn salsa, avocado crème, Cotija crumbles ... 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

- Maine Lobster Tail** poached 5oz tail (no shell), Urban Farms organic lettuce, apricot - champagne vinaigrette, 1/2 avocado sliced, marconas, vanilla pickled red onion, mango puree, white peach beurre blanc ... 19
- Peaches & Cream** grilled Georgia peaches, fresh burrata cheese, sliced Iberico ham, local orange honey, candied cashew dust, Urban Farms baby lettuce, yuzu (Japanese citrus) vinaigrette... 17
- Greek Salad** grape tomatoes, crumbled feta, English cucumber, kalamata olive, pickled onion, banana peppers, Peppadew peppers, Urban Farms organic greens, oregano - red wine vinaigrette ... 10
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 9

- Salad Additions:* **Local Fresh Catch ... 9*** **Sautéed Mayport Shrimp ... 8** **Grilled Maine Lobster Tail ... 11**
 Faroe Island Salmon ... 8* **Grilled Organic Chicken Breast ... 7** **Grilled Hanger Steak ... 11**

Salad du Jour ... market price

Soups

- Lobster Bisque** puff pastry vol-au-vent and smoked paprika oil ... 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

- Herb Roasted Prime Rib** melted provolone, horseradish cream, butter toasted onion roll, side of beef au jus ... 17
- Steak Burger*** 6oz house ground steak burger, melted aged cheddar, Neuske's bacon, roasted wild mushrooms, caramelized onion, black garlic aioli, toasted brioche... 16
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine & roma, warm croissant ... 15
- Chicken Lettuce Wraps** sauteed chicken with Asain vegetables, water chestnuts, hearts of palm and hoisin glaze, crushed peanuts, fresh scallions, baby romaine leaves ... 14
- Crispy Shrimp Soft Tacos** lightly breaded & fried Mayport shrimp, creamy Thai chili crema, Napa cabbage-carrot-bell pepper slaw, pickled Fresno chilis, wakame salad, soft shell flour tacos ... 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

Entrees

- Red Shrimp Gnocchi** Argentinian sweet shrimp, house made gnocchi, scampi compound butter sauce, parsley & aged pecorino ... 19
- Beef Steak Stroganoff** sliced hanger steak, crimini mushroom, sautéed spinach, red wine & sour cream demi sauce, fresh orecchiette pasta, crispy onion ring garnish ... 21
- Tuna Poke Bowl*** ponzu seasoned ahi, jasmine rice, sesame seeds, wakame salad, ginger aioli, soy caramel, sriracha, scallions ... 19
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

- Veg Plate Additions:* **Local Fresh Catch ... 9*** **Sautéed Mayport Shrimp ... 8** **Grilled Maine Lobster Tail ... 11**
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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, Urban 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.