



Lunch Menu

February 2019

Starters

- Seafood Scampi** Argentinian red shrimp, diver scallop, lump crab meat, garlic butter with basil & paprika, grilled baguette, parsley ... 17
- Chicken Lettuce Wraps** sautéed chicken with Asian vegetables, water chestnuts, hearts of palm and hoisin glaze, crushed peanuts, fresh scallions, baby romaine leaves ... 11
- Butternut Squash & Gouda Arancini** butternut puree, asparagus pesto, truffle oil, fried sage, aged pecorino ... 13
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 14

Salads

- Poached Pear and Goat Cheese** red wine poached pears, Purple Haze goat cheese, candied pecans, dried cranberries, caramelized onion, Urban Farms organic baby lettuce, spiced apple ... 14
- Burrata Plate** 4oz burrata, soppressata, heirloom tomatoes, baby arugula, basil vin, aged balsamic, sea salt, grilled ciabatta ... 13
- Classic Wedge** grape tomatoes, blue cheese crumbles, vanilla pickled red onions, Nueske's bacon, iceberg, blue cheese dressing ... 12
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 10

Salad Additions: *Local Fresh Catch ... 11** *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

- Steak Burger*** 6oz house ground steak burger, melted aged cheddar, Neuske's bacon, roasted local oyster mushrooms, caramelized onion, black garlic aioli, toasted brioche bun... 16 add 1 over easy egg ... 2
- NY Deli Warm Pastrami** melted provolone, sauerkraut, Dijon mustard, toasted marble rye, kosher garlic dill pickle ... 16
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, toasted croissant ... 15
- Fresh Catch Soft Tacos*** cumin-coriander dusted & seared, Napa cabbage - carrot - bell pepper slaw, black bean salsa, avocado crema, cojita cheese, micro cilantro & lime garnish, soft shell flour tacos ... 15
- Local Flounder** lightly blackened & seared, melted cheddar, lemon - caper aioli, roma tomato, bibb lettuce, Kings Hawaiian bun... 16
- Sandwich du Jour** ... market price

Entrees

- Veal Chop Parmesan** de-boned veal chop pounded thin, panko crusted & quick fried, melted mozzarella, San Marzano marinara, fresh tagliatelle pasta, sautéed broccolini, fresh Italian herbs, aged pecorino ... 26
- Salmon Poke Bowl*** Faroe Island salmon tartare with ginger - yuzu vinaigrette & fresh chive, Chinese black rice with soy glaze, edamame, avocado, wakame, house pickled cucumber, shaved radish, toasted white sesame seeds ... 19
- Oyster Mushroom & Asparagus Risotto** roasted roma tomato, sautéed kale, caramelized shallot buerre blanc, pecorino ... 15
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

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

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, Buckhead Beef, Urban Farms, GYO, 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.