



Lunch Menu

December 2019

Starters

- Italian Meatballs** house ground veal, beef & pork meatballs, San Marzano marinara, mozzarella, fried basil, shaved parmesan ... 13
- Smoked Salmon Bruschetta** house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vinaigrette, crispy capers ... 12
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 14

Salads

- Salmon Super Salad** black pepper & honey glazed Faroe Island salmon, red quinoa, cucumber, feta, toasted sunflower seeds, dried pomegranate seeds, chopped romaine, broken sun dried tomato vinaigrette ... 19
- Poached Pear** with red wine poached pear, crumbled goat cheese, candied pecans, dried blueberries, vanilla pickled red onion, baby spinach, champagne vinaigrette ... 13
- Apple & Endive** with honey crisp apples, Belgium endive, shaved radicchio, baby arugula, candied pistachios, crumbled Danish blue cheese, white balsamic - honey vinaigrette ... 13
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 10
- Salad du Jour** ... market price

Salad Additions: **Local Fresh Catch ... 11*** **Argentinian Red Shrimp ... 8** **Grilled Maine Lobster Tail ... 11**
 Faroe Island Salmon ... 8* **Grilled Organic Chicken Breast ... 8** **Grilled Hanger Steak ... 11***

Soups

- Roasted Butternut Squash Bisque** with candied pepitas & fried sage garnish ... 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

- Salmon Wrap** seasoned & pan seared Faroe Island salmon, chopped romaine with feta, dried blueberries, vanilla pickled onions, citrus aioli and tomato mustard seed jam, wrapped in a flour tortilla and grilled ... 17
- Flounder** lightly blackened, red & green cabbage slaw, lemon aioli, spicy sweet pickles, fried mild banana peppers, Hawaiian bun ... 16
- Pesto Chicken** grilled chicken breast, basil pesto, prosciutto, melted provolone, roma tomato, Artisan lettuce, toasted ciabatta bun ... 16
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, toasted croissant ... 15
- Steak Burger*** 6oz house ground steak burger, melted aged cheddar, Nueske's bacon, roasted crimini mushrooms, caramelized onion, black garlic aioli, toasted brioche bun... 16 add 1 over easy egg ... 2
- Sandwich du Jour** ... market price

Entrees

- Bacon Wrapped Meatloaf** made with house ground steak, whipped potatoes, green beans, roasted mushrooms, truffled brown gravy ... 19
- Pan Seared Diver Scallops** spaghetti squash with parsley butter, sautéed rainbow swiss chard, garlic confit tomato, citrus fennel beurre blanc ... 22
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

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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: C & C Fisheries, Bar Harbor, Sea Breeze, 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.