



Dinner Menu

Monday, May 25th through Sunday, May 31st

Appetizers

- Royal Red Shrimp** sautéed in butter, garlic, parsley, shallot and red chili flake, lemon & scallion finish, warm artisan bread ... 14
- Smoked Salmon Bruschetta** house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vin, crispy capers ... 12
- Tuna & Avocado Tartare*** ahi tuna, avocado, mango, ponzu marinade, soy caramel, ginger aioli, crispy wontons ... 15
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
- Crispy Duck Confit** dry rubbed, baked & quick fried, pickled Asian vegetables, zesty teriyaki - gojuchang glaze, scallion ... 11
- Italian Meatballs** house ground veal, beef & pork meatballs, San Marzano marinara, mozzarella, fried basil, aged parmesan ... 13
- Steak Tartare*** Certified Angus Beef® tenderloin, sous vide egg yolk*, caper, shallot, lemon emulsion, parmesan, garlic toast ... 15

Salads

- Mediterranean Garden** cucumber, feta, pine nuts, gigante beans, banana peppers, red onion, Urban Farms organic greens, broken sundried tomato vinaigrette ... 13
- Classic Wedge** grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese crumbles, blue cheese dressing ... 8
- Caesar** whole leaf romaine, parmesan tuile, herbed croutons, shredded parmesan, Eleven South's famous Caesar Dressing ... 10

Salad & Veg Plate Additions:

Local Flounder ... 12*

Argentinian Red Shrimp ... 9

Faroe Island Salmon ... 9*

Grilled Organic Chicken Breast ... 8

Soup

- Shrimp Bisque** with paprika oil garnish ... 7

Entrees

- Flounder** warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto ... 28
- Faroe Island Salmon*** sautéed grape tomato, artichoke hearts & gigante beans, baby spinach, sweet drop peppers, shaved radish ... 28
- Diver Scallops*** pan seared U10 scallops, lemon thyme risotto, haricot vert, blistered grape tomatoes, dill beurre blanc ... 29
- Shrimp Alfredo** Royal Red shrimp, artichokes, tomatoes, crimini mushrooms, baby spinach, fresh orecchiette pasta, light parmesan cream sauce, aged pecorino ... 26
- Goat Cheese Chicken Saltimbocca** organic chicken breast, smoked prosciutto, fresh sage, sautéed asparagus, herb roasted potatoes, mushroom marsala pan sauce ... 26
- Double Bone-in Pork Chop*** 14oz cut, black tea brined, sous vide and mesquite grilled, honey Dijon crispy Brussels, herb roasted red bliss potatoes, carrot puree ... 32
- Beef Short Rib** pea & carrot thyme scented risotto, sautéed green kale, roasted crimini mushrooms, braising jus ... 32
- Rack of Lamb*** mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted roma tomatoes, red wine reduction **half rack ... 28 / full rack ... 38**
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

Mesquite Grilled Steaks*

Petit Tenderloin (5 oz) ... 29

Full Tenderloin (8 oz) ... 41

NY Strip (14 oz) ... 34

Ribeye (18 oz) ... 42

Steak Toppings

Roasted Wild Mushrooms ... 5

Blue Cheese Crumbles ... 5

Truffle Compound Butter ... 4

Black Garlic Compound Butter ... 4

Sides

Herb Roasted Potatoes ... 4

Grilled Asparagus ... 5

Sautéed Baby Spinach ... 5

Honey Dijon Brussels ... 6

Sautéed Carrots ... 6

Curbside Takeout For Our Complete Dinner Menu is Available, call 904 - 241 - 1112

* 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.