



Dinner Menu

Appetizers

- Royal Red Shrimp** sautéed in butter, garlic, parsley, shallot and red chili flake, lemon & scallion finish, warm artisan bread ... 14
- Grilled Spanish Octopus** gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction ... 16
- Smoked Salmon Bruschetta** house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vin, crispy capers ... 12
- Short Rib Pot Stickers** beef with ginger, garlic & scallion, Hoisin BBQ, pickled cucumber, sweet drop peppers, crushed nuts ... 13
- Burrata Caprese** 2oz burrata, heirloom tomatoes, arugula, soppressata, grilled ciabatta, basil pesto vin, aged balsamic ... 13
- Italian Meatballs** house ground veal, beef & pork meatballs, San Marzano marinara, mozzarella, fried basil, aged parmesan ... 13
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
- Steak Tartare*** Certified Angus Beef® tenderloin, sous vide egg yolk*, caper, shallot, lemon emulsion, parmesan, garlic toast ... 15

Salads

- Watermelon & Feta** basil infused watermelon, pine nuts, arugula & jicama salad, English cucumber, papaya vinaigrette ... 12
- Warm Goat Cheese** hazelnut crusted, strawberries, dried currents, caramelized onion, Urban Farms greens, balsamic vin ... 12
- Classic Wedge** grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese crumbles, blue cheese dressing ... 9
- Caesar** whole leaf romaine, parmesan tuile, herbed croutons, shredded parmesan, Eleven South's famous Caesar Dressing ... 8
- Salad & Veg Plate Adds: **Argentinian Red Shrimp** ... 9 **Faroe Island Salmon** ... 9* **Grilled Organic Chicken Breast** ... 8*

Soup

- Summer Corn Bisque** with red shrimp salad & chive oil ... 7

Entrees

- Local Black Grouper** warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto ... 30
- Faroe Island Salmon*** sautéed grape tomato, artichoke hearts & chick peas, baby spinach, sweet drop peppers, shaved radish ... 28
- Tuscan Shrimp Pasta** Royal Red shrimp, artichokes, tomatoes, crimini mushrooms, baby spinach, fresh orecchiette pasta, light parmesan cream sauce, aged pecorino ... 27
- 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, Brussels & Nueske's bacon lardons, herb roasted red bliss potatoes, carrot puree, honey Dijon glaze ... 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*

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| Petit Tenderloin (5 oz) ... 29 | Full Tenderloin (8 oz) ... 41 |
| NY Strip (14 oz) ... 34 | Ribeye (18 oz) ... 42 |

Steak Toppings

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| Roasted Wild Mushrooms ... 5 | Blue Cheese Crumbles ... 5 |
| Truffle Compound Butter ... 4 | Black Garlic Compound Butter ... 4 |

Sides

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| Herb Roasted Potatoes ... 4 | Grilled Asparagus ... 5 | Sautéed Baby Spinach ... 5 |
| Sautéed Brussels & Bacon ... 6 | Heirloom Baby 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.