



Lunch Menu

November 2020

Starters

- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Black Truffle Arancini** (5) truffled gouda risotto arancini with parsley panko crust, roasted tomato aioli, black truffle shavings ... 13
- Short Rib Pot Stickers** beef with ginger, garlic & scallion, Hoisin BBQ sauce, pickled cucumber, sweet drop peppers, nuts ... 13
- 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

- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, Artisan baby lettuce, white balsamic vinaigrette, warm pita bread ... 16
- Poached Pear** with red wine poached pear, crumbled goat cheese, candied pecans, dried blueberries, vanilla pickled red onion, baby spinach, champagne vinaigrette ... 13
- Spinach Salad** grape tomato, avocado, bacon lardons, sous vide egg, shaved red onion, baby spinach, cider - Dijon vinaigrette ... 13
- Classic Wedge** grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese crumbles, blue cheese dressing ... 11
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 10

Salad & Veg Plate Additions:

*Local Fresh Catch... 12**

*Faroe Island Salmon ... 9**

Argentinian Red Shrimp ... 9

Grilled Organic Chicken Breast ... 8

Soups

- Wild Mushroom Bisque** with truffle oil garnish... 7
- Soup du Jour** ... market price

Sandwiches

sandwiches include choice of side: Caesar Salad, Pommes Frites, Truffle Frites +\$1 or Sweet Potato Fries

- Local Fresh Catch** lightly blackened, melted cheddar, lemon-caper aioli, lettuce, tomato, toasted French water roll bun ... 17
- 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
- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts, creamy dijonnaise, romaine, roma tomato, toasted croissant ... 15
- Steak Sliders*** house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted brioche bun ... 13
- Beef Tenderloin and Short Rib Melt** sautéed peppers, onion and garlic, melted provolone, chipotle aioli, butter toasted challah bread ... 17

Entrees

- Fresh Catch** warm orzo, sweet corn, sun dried tomato, edamame & vialia, sautéed kale, bell pepper-saffron jam, basil pesto ... 22
- Faroe Island Salmon*** wild rice with dried cranberry & walnuts, wilted spinach, roasted cauliflower, cracked pepper gastrique ... 22
- Steak & Truffle Frites** grilled flat iron steak, herb garlic compound butter, baby arugula, black garlic aioli ... 21
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic ... 15

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, Fisherman's Dock, 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.