



## Lunch Menu

February 2021

### Starters

- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Jumbo Lump Crab Cake** mango chutney, lemon aioli, red pepper coulis ... 15
- Short Rib Spring Rolls** with bell pepper, carrot, onion, Napa cabbage & ginger, ponzu dipping sauce, sriracha, fresh scallion ... 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, served on a bed of Artisan baby lettuce with grape tomato, aged balsamic vinaigrette and warm naan bread ... 16
- Beet & Goat Cheese** sliced red & gold beets, goat cheese crumbles, crushed pistachios, vanilla pickled red onion, baby arugula, orange - tarragon vinaigrette ... 14
- Spinach Salad** grape tomato, avocado, bacon lardons, sous vide egg, shaved red onion, baby spinach, cider - Dijon vinaigrette ... 13
- Caesar** chopped hearts of romaine, shaved parmesan, herbed Spanish loaf croutons, Eleven South's famous Caesar Dressing ... 10
- Salad & Veg Plate Additions:*
- |                                   |   |
|-----------------------------------|---|
| <i>Local Fresh Catch ... 12*</i>  | <i>Argentinian Red Shrimp ... 9</i>         |
| <i>Faroe Island Salmon ... 9*</i> | <i>Grilled Organic Chicken Breast ... 8</i> |

### 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
- Shrimp Tacos** lightly blackened Royal Red shrimp, Napa cabbage, warm Mexican Street Corn salsa, soft flour tortillas ... 14
- Italian Meatball** house made veal & pork meatballs, San Marzano marinara, melted mozzarella, basil pesto aioli, toasted hoagie ... 15
- Steak Sliders\*** house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted brioche bun ... 13

### Entrees

- Fresh Catch** warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto ... 22
- Beef & Mushroom Ragout** slow braised beef steak, carrots, celery & onions, tomato - thyme - rosemary veal stock reduction, orecchiette pasta, aged pecorino, fresh parsley ... 19
- 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.