



Lunch Menu

May 2021

Starters

- Baked Oysters** (6) lemon - garlic - parsley compound butter, melted parmesan... 14
- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Empanadas** (4) house made chorizo & monterey jack cheese empanadas, avocado crema, black bean & corn salsa, cotija cheese ... 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
- Bibb Salad** organic bibb lettuce, orange supremes, toasted macadamia, hearts of palm, shaved sweet onion, citrus poppy vin ... 14
- Classic Wedge** grape tomatoes, vanilla pickled red onions, Nueske's bacon, 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

- Tomato Basil Bisque** with grated pecorino and basil oil garnish ... 7
- Soup du Jour** ... market price

Sandwiches

includes choice of side: Caesar Salad, Pommes Frites, Sweet Potato Fries, Blue Cheese & Bacon Potato Salad or Truffle Frites +\$1

- 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
- Asian Chicken Lettuce Wraps** hoisin-mirin-ginger chicken & Asian vegetables, peanut & scallion garnish, romaine cups... 16
- Steak Tacos** blackened steak, avocado crema, Napa cabbage & veg slaw, chimichurri drizzle, cotija cheese, soft flour tortillas ... 14
- Classic Pastrami** sauerkraut, melted provolone, spicy brown mustard, toasted marble rye ... 17
- Steak Sliders*** house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls ... 13

Entrees

- Fresh Catch** warm orzo, sweet corn, sun dried tomato, edamame & vialia, sautéed kale, bell pepper-saffron jam, basil pesto ... 22
- Fried Chicken** (2) crispy chicken confit quarters, blue cheese & bacon potato salad, green bean & grape tomatoes with shallot vinaigrette, finished with a black pepper honey drizzle ... 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.