Eleven South
Bistro • Bar
Jacksonville Beach

SMALL PLATES

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

Fried Green Tomatoes & Goat Cheese
crispy panko crusted tomatoes, herbed goat cheese,
pepper jelly, Sweety Drop® peppers, arugula, fresh chive
14

Grilled Spanish Octopus
gigante bean & arugula sauté, grape tomatoes,
salsa verde, aged balsamic reduction
16

Tuna & Avocado Tartare*
ahi tuna, avocado, mango salsa, ponzu marinade,
soy caramel, ginger aioli, crispy wontons
15

Burrata Caprese
2.5 oz burrata, mixed heirloom tomatoes, fresh basil,
Maldon sea salt, extra virgin olive oil, balsamic reduction
15

Classic Escargot
tarragon scampi butter, melted parmesan reggiano,
toasted baguette
13

Empanadas
house made chorizo & monterey jack cheese empanadas,
avocado crema, black bean & corn salsa, cotija cheese
13

Smoked Salmon Bruschetta
house smoked Faroe Island salmon, lemon aioli,
micro salad with shallot - dill vinaigrette, crispy capers
12

Steak Tartare*
Certified Angus Beef® tenderloin, sous vide egg yolk*,
caper, shallot, lemon emulsion, parmesan, garlic toast
15

SALADS AND SOUPS

Watermelon & Feta
basil infused watermelon, crumbled feta, English cucumber,
toasted pepitas, baby arugula, white balsamic - basil vinaigrette
13

Grilled Peach & Fresh Burrata
crispy prosciutto, toasted cashews, Urban Farms baby greens,
champagne-white peach vinaigrette, orange honey drizzle
13

Tomato Basil Bisque
grated pecorino and basil oil garnish
7

Classic Wedge
grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing
9

Caesar
whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano
8

Soup du Jour
market price

Salad Additions: Organic Chicken Breast ... 8 Argentinian Red Shrimp ... 9 Faroe Island Salmon ... 9*

Artisan Baguette Bread Service ... 4
parsley-garlic butter, Spanish olive oil & aged balsamic,
castelvetrano - kalamata - cured black olive tapenade, and roasted red bell peppers

3palms GRILLE

HAVE YOU BEEN TO OUR SISTER RESTAURANT IN PONTE VEDRA BEACH?

IN THE HEART OF SAWGRASS PLAYERS CLUB, LOCATED IN THE OAKBRIDGE COMMUNITY.

CHECK US OUT AT *WWW.3PALMSGRILLE.COM* AND FACEBOOK.

OPEN FOR LUNCH & DINNER TUESDAY TO SATURDAY AND BRUNCH ON SUNDAY.

ELEVEN South
BISTRO • BAR
Jacksonville Beach

MAIN PLATES

Seafood Paella
Maine lobster tail, Argentinian red shrimp, bay scallops, white fish, PEI mussels & Little Neck clams, pea & carrot saffron risotto, parsley, tarragon oil
36

Faroe Island Salmon*
lemon - basil parmesan risotto, sauteed haricot vert & blistered baby heirloom tomatoes, white balsamic - orange honey - Aleppo pepper emulsion
29

Atlantic Halibut
warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto
30

Bay Scallop Linguini
fresh bay scallops with soleggiati tomatoes, zucchini, starburst squash & marinated artichokes, lemon - white wine - herb butter sauce, fried basil, pecorino romano
29

Mongolian Beef Short Rib
8oz braised boneless short rib, stir fried lo mein noodles with Asian vegetables, coconut curry sauce, hoisen glaze, pickled vegetables & fresh radish garnish
35

Double Bone Pork Chop*
14oz cut, black tea brined, sous vide & mesquite grilled, chive whipped potato, brussels & bacon, baby carrots, white peach BBQ glaze
32

Goat Cheese Chicken Saltimbocca
organic chicken breast, smoked prosciutto, fresh sage, whipped potatoes, sautéed asparagus, mushroom marsala pan sauce
26

Rack of Lamb*
mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction
half rack... 29 / **full rack ...** 39

MESQUITE GRILLED STEAKS

All steaks are Certified Angus Beef®, hand cut and served with sauteed greens, caramelized cippolini and cabernet demi glacé

Our Hand Cut Steaks*

Petit Tenderloin (5 oz) ... 32
Full Tenderloin (8 oz) ... 45
NY Strip (14 oz) ... 36
Ribeye (18 oz) ... 45

Steak Toppings

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

Additional Sides

Whipped Potatoes ... 5
Grilled Asparagus ... 5
Sautéed Spinach ... 5
Sautéed Brussels & Bacon ... 6
Baby Carrots ... 6

Steak & Entrée Additions:
5oz Grilled Maine Lobster Tail... 18
Argentinian Red Shrimp ... 9
Bay Scallops in scampi butter, 6oz ... 16

split plate charge of $5.00 applies to all main plate and steaks. Full Lamb Rack Cannot be Split.

20% gratuity is recommended and appreciated for all parties of 10 or more

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.