



Lunch Menu

June 2022

Starters

- Tropical Ceviche*** local white fish, mango, peach, lime, lemon, bell pepper, poblano, red onion & cilantro, spiced corn tortilla chips ... 14
- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Burrata Caprese** heirloom tomatoes, burrata cheese, fresh basil, extra virgin olive oil, Maldon Sea Salt, balsamic reduction ... 15
- Short Rib Spring Rolls** braised & pulled beef short ribs, Asian vegetables, wakame salad, ginger aioli, citrus ponzu, sriracha ... 14
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 13
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 15

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
- Spanish Tapas** Serrano ham, shredded Manchego, marinated artichokes, Castelvetrano olives, peppadew peppers, grape tomato, English cucumber, baby arugula, oregano - paprika vinaigrette ... 15
- Peach & Cream** grilled peaches, fresh burrata, aged prosciutto, toasted cashews, orange honey drizzle, Urban Farms organic baby lettuce, white peach balsamic vinaigrette ... 15
- 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 Argentinian Red Shrimp ... 9 Faroe Island Salmon ... 10**
Grilled Organic Chicken Breast ... 8 Seared 8oz Flat Iron Steak... 16

Soups

- Smoked Tomato Bisque** with basil crema 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
- Shrimp Tacos** lightly blackened Royal Red shrimp, Street Corn Salsa, Napa cabbage-red bell pepper-carrot slaw, cilantro - lime crema, grilled flour tortillas ... 16
- Asian Chicken Lettuce Wraps** hoisin-mirin-ginger chicken & Asian vegetables, peanut & scallion garnish, romaine cups... 15
- Turkey Club** smoked turkey, Nueske's bacon, melted provolone, lettuce, tomato, roasted garlic-lemon-parsley aioli, toasted sourdough... 15
- Cuban** citrus mojo braised pulled pork, tavern ham, melted swiss, dill pickles, brown deli mustard, toasted Cuban bread ... 16
- Steak Burger** 8oz patty of house ground steak served on a toasted brioche bun with melted Red Dragon cheese, heirloom tomato, Romaine, sliced red onion and 1000 Island dressing ... 16

Entrees

- Fresh Catch** warm orzo, with sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto ... 22
(price includes the option to substitute Faroe Island Salmon for the Fresh Catch)
- 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.