



Lunch Menu

November 2022

Starters

- Royal Red Shrimp** sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread ... 15
- Fresh Catch Ceviche** citrus marinated catch in mint, basil, cilantro, lime & mirin sauce, garnished with cucumber, scallion, sweet drop peppers and crispy wontons ... 15
- Smoked Faroe Island Salmon** apple cider-mustard glazed, lemon aioli, brown butter crostini, upland watercress ... 14
- Empanadas** house made chorizo, peppers onions, corn, cilantro & Monterey Jack, salsa verde, queso fresco & pickled onion ... 14
- Classic Escargot** tarragon scampi butter, melted parmesan Reggiano, toasted baguette ... 14
- Ahi Tuna Tartare*** mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons ... 15

Salads

- Rotisserie Chicken Salad** red grapes, dried cranberries, walnuts & creamy dijonaise, served on a bed of Artisan baby lettuce with grape tomato, aged balsamic vinaigrette and warm naan bread ... 16
- Pear & Blue Cheese Cheese** prosecco poached pear, crumbled blue cheese, cardamon spiced candied cashews, dried blueberries, baby arugula & watercress, whole grain mustard vinaigrette ... 14
- Tuscan Panzanella** heirloom grape tomatoes, marinated fresh mozzarella, diced avocado, herbed croutons, shaved red onion, basil leaves, white balsamic vinaigrette, baby arugula ... 14
- 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 ... 10 Faroe Island Salmon ... 11*
Grilled Organic Chicken Breast ... 8 Seared 8oz Flat Iron Steak... 16*

Soups

- Carrot Curry Bisque** with coconut 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 grilled flour tortilla ... 17
- Classic Pastrami** thin sliced pastrami, melted swiss sauerkraut, deli mustard, toasted marble rye, dill pickle spear ... 16
- Fresh Catch Tacos** lightly blackened local white fresh catch, avocado, cabbage slaw with ginger aioli, fresh cilantro and scallion, grilled flour tortillas, optional Cholula® hot sauce on the side ... 16
- Loaded Grilled Cheese** melted swiss and cheddar, applewood smoked Nueske's bacon, roma tomato, brown butter toasted challah bread, finished with a honey drizzle ... 16
- Turkey Club** smoked turkey, Nueske's bacon, melted provolone, lettuce, tomato, roasted garlic-lemon-parsley aioli, toasted sourdough... 15
- 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 & vialia, 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 ... 16

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.