Eleven South
Bistro + Bar

SMALL PLATES

Royal Red Shrimp
sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread
17

Stuffed Fresh Figs
black mission figs, marinated fresh feta, crispy prosciutto, toasted walnuts, arugula, balsamic reduction
16

Jumbo Lump Crab Cake
watercress and piquillo pepper micro salad with white balsamic vinaigrette, dijonaise plate smear, lemon
17

Burrata Caprese
4oz burrata, heirloom tomatoes, basil, Maldon Sea Salt, extra virgin olive oil, balsamic reduction, grilled ciabatta
18

Tuna & Avocado Tartare*
ahi tuna, avocado, mango salsa, ponzu marinade, soy caramel, ginger aioli, crispy wontons
18

Lobster Bruschetta
Maine lobster claw & knuckle, heirloom tomatoes with basil, shallot and garlic, toasted baguette, balsamic drizzle
22

Grilled Spanish Octopus
gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction
17

Classic Escargot
tarragon scampi butter, parmesan reggiano, toasted crostini
16

Hamachi Crudo
sliced Hamachi, cilantro - lime emulsion, pickled Fresnos, shaved cucumber, yuzu pearls, white shoyu - ponzu
19

Steak Tartare*
Certified Angus Beef® tenderloin, sous vide egg yolk*, caper, shallot, lemon emulsion, parmesan, garlic toast
19

SALADS AND SOUPS

Mixed Berry Salad
blueberries, strawberries, blackberries, Purple Haze Goat cheese, walnuts, arugula & red watercress, blueberry balsamic vinaigrette
15

Beet & Goat Cheese
roasted golden beets, goat cheese, walnuts, vanilla pickled onions, baby cucumbers, artisan baby lettuces, charred orange vinaigrette
15

Butternut Bisque
5 spice crema garnish
8

Classic Wedge
grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing
14

Caesar
whole leaf romaine, asiago croutons, parmesan tuile, shredded reggiano
13

Soup du Jour
8

Salad Additions: Organic Chicken Breast ... 12 Argentinian Red Shrimp ... 12 Faroe Island Salmon ... 15

Artisan Baguette Bread Service ... 5
parsley-garlic butter, Spanish olive oil & aged balsamic, Castelvetrano olive tapenade, and roasted red bell peppers

VISIT OUR SISTER RESTAURANT IN SAN MARCO !!

City Grille & Raw Bar

WWW.CITYGRILLERAWBAR.COM, FACEBOOK AND INSTAGRAM
LOCATED IN SAN MARCO AT 1314 PRUDENTIAL DRIVE

ELEVEN South
BISTRO • BAR

MAIN PLATES

Cape Cod Diver Scallops
garlic herb roasted spaghetti squash,
sauteed haricot verts, fennel puree,
caper beurre blanc
41

Mesquite Grille du Jour
Chef's daily selection of Game or premium Red Meat,
herb roasted tri color pearl potatoes, sauteed broccolini,
celery root puree, cabernet reduction
market price

Local Flounder
warm orzo, sweet corn, sun dried tomato,
edamame & vidalia, sautéed kale,
bell pepper-saffron jam, basil pesto
33

Iberico Pork
caste iron seared (medium to medium rare suggested)
paprika papas bravas, sautéed Swiss chard, romesco sauce,
blistered tomatoes, chimichurri
59

Faroe Island Salmon
toasted fregola with feta, rosemary & lemon, antipasto with
sundried tomato, artichoke, red onion and mixed olives,
oregano - red wine vinaigrette, crispy prosciutto
34

Goat Cheese Chicken Saltimbocca
airline chicken breast, smoked prosciutto, fresh sage,
whipped potatoes, sautéed asparagus,
wild mushroom marsala pan sauce
31

Seafood Paella
Maine lobster tail, Argentinian Red shrimp, diver scallop,
white fish, PEI mussels & Little Neck clams,
pea and carrot saffron risotto, parsley, tarragon oil
45

Rack of Lamb
mesquite grilled New Zealand rack, parmesan gnocchi,
baby spinach, roasted romas, red wine reduction
half rack... 38 / **full rack ...** 51

MESQUITE GRILLED STEAKS

*All steaks are **Certified Angus Beef®,** served with sauteed greens, caramelized cippolini and cabernet*

Our Hand Cut Steaks

Petit Tenderloin (5 oz) ... 43
Full Tenderloin (8 oz) ... 63
NY Strip (14 oz) ... 49
Ribeye (18 oz) ... 65

Steak Toppings

Roasted Wild Mushrooms ... 6
Blue Cheese Crumbles ... 5
White Truffle Compound Butter ... 4
Black Garlic Compound Butter ... 4

Additional Sides

Whipped Potatoes ... 7
Grilled Asparagus ... 7
Sautéed Spinach ... 7
Sautéed Brussels & Bacon ... 8
Baby Carrots ... 7

Steak & Entrée Additions:
5oz Grilled Maine Lobster Tail ... 19
Argentinian Red Shrimp ... 12
Seared Diver Scallops ... 9 ea

split plate charge of $10.00 applies to all main plate and steaks. Full Lamb Rack Cannot be Split.
20%+ gratuity is strongly recommended and appreciated for all parties of 8 or more

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

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.