

for the table

Jumbo Lump Crab Cake

Spiced Crema / Watercress / Remoulade **16**

House Cured Pork Belly ^{GF}

Summer Fruit Trinity / Micro Cilantro / Chili Caramel **15**

Sizzling Roasted Garlic

Tomato Chutney / Cambozola Cheese / Crostini **14**

Filet Mignon Eggroll

Red Cabbage Slaw / Boursin Cheese / Sweet Chili Sauce **16**

Cornmeal Dusted Calamari

Chorizo / Red Chili / Broiled Lime / Parmesan / Island Aioli **14**

Slider Trio

Sliced NY Steak / Aged Cheddar Cheese / Garlic Aioli /
Pickled Red Cabbage / Onion Roll **15**

Bourbon Shrimp

Jumbo Shrimp / Knob Creek Bourbon Cream / Ciabatta **16**

soups & greens

Cognac Lobster Bisque

Florida Blue Crab Salad **12**

Caramelized Onion Soup

Gruyère Cheese Crostini / Microgreens **10**

Heirloom Caprese Salad ^{GF}

Florida Toy Box Tomatoes / Baby Mozzarella
Truffle Balsamic / Lemon Basil / Olive Oil **14**

Prosciutto Salad ^{GF}

Chiffonade Mint / Candied Peaches / Tomatoes
Pumpkin Seeds / Julienne Red Onion / Goat Cheese **12**

Elevated Caesar Salad

Romaine Lettuce / Shaved Parmesan / Blistered Tomatoes
Scallions / Crostinis / Caesar Dressing **12**

Wedge Salad ^{GF}

Candied Bacon / Gorgonzola Crumble / Pickled Red Onion
House-made Ranch Dressing **13**

eleven

steaks and chops

Certified Prime

Filet Mignon ^{GF} / 8oz **43** / 10oz **50**

New York Strip ^{GF} / 11oz **39**

Bone-In 'Cowboy' Ribeye ^{GF} / 16oz **55**

Baseball Sirloin ^{GF} / 8oz **35**

Eleven Signature Cuts

Bone-In Dry Aged KC Strip ^{GF} / 16oz **53**

Grass Fed Rack of Lamb ^{GF} **43**

Pork T-Bone ^{GF} **35**

Chef's Daily Surf and Turf **MRKT**

Enhancements

Eleven Peppercorn Sauce ^{DF}

Chimichurri ^{DF/GF}

Bourbon Cream

Truffle Butter

Tarragon Béarnaise ^{GF}

Blue Cheese Crust **6**

Crab Oscar ^{DF} **9**

Eleven restaurant proudly serves USDA Prime Beef.

USDA Prime Steaks/USDA Prime is the highest grade of steak available.

Of all the beef produced in the US, less than 2% is certified as USDA Prime. USDA Prime steaks have the highest degree of marbling and are known for their amazing tenderness, juiciness and buttery flavor which makes them distinctively superior to any other steak.

house creations

Herb Roasted Salmon ^{GF/WC}

Roasted Tomatoes and Broccoli Slaw / Creamy Dill Sauce **30**

Crab Crusted Florida Grouper ^{WC}

Roasted Tomato Grits / Local Market Vegetables
Lobster Sauce **36**

Steak and Frites ^{GF}

10oz Skirt Steak / Garlic Parmesan Fries / Bourbon Crema **36**

Stuffed Chicken Breast ^{GF}

Bone In / Wild Mushroom Stuffing / Boursin Mashed
Peppercorn Sauce **27**

Chefs Farm to Table ^v

Seasonal Market Vegetables and Grains composed daily **26**

accompaniments

Eleven Roasted Mushrooms ^{DF/GF} **9**

Creamy Grits ^{GF} **7**

Boursin Mashed Potatoes ^{GF} **8**

Garlic Parmesan Fries ^{GF} **7**

Grilled Asparagus ^{DF/GF} **8**

Creamed Spinach **8**

Loaded Marble Potatoes ^{GF} **8**

Cornmeal Fried Onions **7**

Robert Sanabria

CHEF DE CUISINE

Kyle Kronmeyer

RESTAURANT MANAGER

Member discount applies. 20% gratuity added for parties of six or more.
Please alert your server to any dietary restrictions or allergies.

DF - Dairy Free | GF - Gluten Free | V - Vegetarian | WC - Wild Caught

The consumption of raw or under cooked proteins may be hazardous
to your health and should be avoided if you have any health problems. 07/19