

## for the table

**Jumbo Lump Crabcake (DF)**  
Watercress Salad / Remoulade **19**

**Maple Glazed Thick Sliced Bacon (DF/GF)**  
Sun-dried Fruit Compote / Parsley Salad **15**

**Sizzling Roasted Garlic (V)**  
Tomato Chutney / Cambozola Cheese /  
Grilled French Baguette **14**

**Filet Mignon Eggroll**  
Red Cabbage Slaw / Sweet Chili Sauce / Boursin Cheese **16**

**Cornmeal Dusted Calamari**  
Chorizo / Pickled Red Chili / Broiled Lime / Island Aioli /  
Shaved Parmesan Cheese **15**

**Slider Trio (DF)**  
Sliced Steak / Aged Cheddar Cheese / Garlic Aioli / Pickled  
Red Cabbage / Onion Roll **15**

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## soups & greens

**Lobster Bisque (GF)**  
Butter Poached Lobster / Green Onion Crème Fraîche **16**

**Caramelized Onion Soup**  
Gruyère / Mozzarella / Grilled French Baguette **10**

**Heirloom Caprese Salad (GF)**  
Florida Toy Box Tomatoes / Baby Mozzarella /  
Truffle Balsamic Glaze / Lemon Basil / Olive Oil **14**

**Arugula Salad (GF)**  
Feta Cheese Crumbles / Sweet Orange / Toasted Walnut /  
Red Wine Vinaigrette **11**

**Reunion Caesar Salad**  
Half of Romaine / Garlic Caesar Dressing / Shaved Parmesan  
/ Crostini / Sun-dried Tomatoes **12**

**Wedge Salad (GF)**  
Candy Peppercorn Crumbled Bacon / Gorgonzola Crumble /  
Pickled Red Onion / Florida Toy Box Tomatoes /  
Ranch Dressing **12**

eleven

## steaks and chops

### Buckhead Certified Angus Prime

PRIME Filet Mignon (GF) / 8oz **43** / 10oz **49**

PRIME New York Strip (GF) / 11oz **39**

PRIME Bone-In 'Cowboy' Ribeye (GF) / 16oz **53**

PRIME Baseball Sirloin (GF) / 8oz **35**

### Eleven Signature Cuts

Grass Fed Rack of Lamb (GF) **42**

Berkshire Pork T-Bone (GF) **35**

Grilled Veal Chop (GF) / 12oz **37**

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

### Enhancements

Togarashi Rub

Peppercorn Glace (GF)

Tarragon Béarnaise (GF)

Crab Oscar **10**

Chimichurri (DF/GF)

Truffle Balsamic Glaze (DF/GF)

Jalapeño Hoisin Sauce (DF/GF)

Blue Cheese Crust **3**

### 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.

**Robert Sanabria**  
CHEF DE CUISINE

**Kyle Kronemeyer**  
RESTAURANT MANAGER

## house creations

**Pan Seared Salmon (GF/WC)**  
Over Night Roasted Tomatoes and Broccoli Slaw /  
Creamy Dill Sauce **29**

**Crab Crusted Florida Grouper (WC)**  
Roasted Tomato Grits / Local Market Vegetables / Thyme /  
Citrus Butter **35**

**Jumbo Scallops (GF/WC)**  
Pan Roasted / Warm Potato and Watercress Salad /  
Lobster Butter Sauce **33**

**Joyce Farms Roasted Chicken (GF)**  
Boursin Mash Potatoes / Roasted Malibu Carrots / White  
Wine Sauce **27**

**Steak and Frites (GF)**  
10oz Skirt Steak / Citrus Garlic Parmesan Fries /  
Peppercorn Sauce **39**

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## accompaniments

**Roasted Mushrooms (DF/GF)** Caramelized Onions **9**

**Creamy Organic Grits (GF)** Aged Cheddar **7**

**Sautéed Malibu Carrots (DF/GF)** **8**

**Boursin Whipped Potatoes (GF)** **8**

**Citrus Garlic Parmesan Cheese Fries (GF)** **7**

**Grilled Asparagus (DF/GF)** Sea Salt **8**

**Creamed Spinach** **8**

**Baked Potato** Sour Cream, Candy Peppercorn Bacon,  
Cheddar Cheese, Chive **7**

Member discount applies.

20% gratuity will be 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. 08/18