

DINNER

ELEVEN

MODERN WORLD BISTRO

SOUPS & SALADS

French **onion** with broiled Swiss cheese and house croutons **5**

Soup du Jour **4**

Caesar with creamy dressing, house made sour dough croutons, and parmesan crisps **6**

Italian with salami, mozzarella, olives, pepperoncini, croutons, tomato, and mixed greens **8**

Spinach salad with spiced walnuts, Fuji apple, goat cheese, and honey mustard dressing **7**

Asparagus, artichoke, hard boiled egg, Swiss cheese, and Canadian bacon with mixed greens and creamy herb vinaigrette **8**

Mixed greens with **miso** dressing, carrot, tomato, cucumber, sesame seeds, wonton crisps and scallion **6**

SMALL PLATES

Beef tenderloin **steak tartare** with chive, capers, and crostini **10**

PEI mussels with miso broth and Farmer Dan's kimchi **12**

Seared **pork belly** on bibb lettuce with cucumber kimchi, cilantro, and Korean BBQ sauce **8**

Sautéed **shrimp** with Creole "BBQ" sauce **11**

Charcuterie: prosciutto, salami, and spicy capicola with marinated vegetables and whole grain mustard **9**

Flash fried **calamari** with trio of aiolis; roasted red pepper, chipotle lime, and lemon herb **8**

Hummus trio: Edamame, Roasted garlic, Indian curry lentil **6**

Cheese Plate: ricotta & red wine strawberry sauce, cambozola blue & rhubarb jam, manchego & preserve pear **13**

Crawfish **spring rolls** with house made Louisiana style hot sauce **6**

FLATBREADS

Artichoke heart, red onion, mushroom, Swiss cheese, and red pepper aioli **9**

Chevre, oven dried tomatoes, and **pesto** **11**

Smoked salmon with herb crème fraiche, capers, and shallot **12**

Meats: Canadian bacon, pepperoni, and Italian sausage with mozzarella and marinara **11**

ENTREES

Grilled **bistro steak**, french fries, asparagus, and house-made steak sauce **22**

Seared **Beef tenderloin** with bordelaise sauce, potato au gratin, and baby carrots **29**

Roast **duck** breast with blood orange pad Thai **26**

Frenched **pork chop** with roast cauliflower, fennel, red onion, and fingerling potato with white balsamic pan sauce **22**

Grilled **lamb kebob** with tabbouleh style couscous and cucumber dill sauce **19**

Grilled **yellow fin tuna** with avocado puree, jicama slaw, and pico de gallo **20**

Bouillabaisse: shrimp, calamari, mussels, scallops, salmon in rich saffron, and tomato broth **22**

Miso-glazed salmon with sauteed spinach, pickled shiitake mushrooms, and Asian broth **25**

Grilled **chicken breast** with potato puree, asparagus, and sherry mushroom cream sauce **16**

PASTA

Penne with **Italian sausage**, parmesan cheese, and house marinara **16**

Spaghetti with peas, ham, asparagus and garlic butter **16**

18% gratuity may be added to parties of 6 or more

Please be advised consumption of raw or undercooked

eggs or meat may increase the risk of food-borne illness for certain individuals.