

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, chevre, and honey mustard dressing **7**

Panzanella with heirloom tomatoes and pancetta **8**

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

SMALL PLATES

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

Grilled Souvlaki **pork skewers** with cucumber dill sauce and red onion **9**

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

Chilled **shrimp** with sunomono sauce and cucumber **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: basil pesto, baba ganoush, and roasted red pepper **6**

Cheese Plate: feta & watermelon, triple cream brie with mixed berry coulis, fontina with grape chutney **13**

Shrimp **spring rolls** with Thai sweet and sour sauce **6**

FLATBREADS

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

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

Shredded **chicken** with salsa verde and mozzarella cheese **9**

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

ENTREES

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

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

Smoked **duck leg** quarter, cherry bbq sauce, baked beans, and cole slaw **18**

Grilled **pork chop** with green beans, spicy white bean salad, and romesco sauce **22**

Grilled **hot links** with peppers and onions, and smoked gouda polenta **16**

Grilled **tuna** with chilled sesame soba noodles and cucumber kimchi **20**

Bouillabaisse: shrimp, calamari, clams, 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**

Linguine with corn, zucchini, summer squash, and red bell pepper in tomato buerre blanc **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.