



Eleven's

FRESH TABLE & BAR

DINNER SERVED TUESDAY THROUGH SUNDAY 5PM-10PM

We kindly ask all parties to help us share the royal experience with everyone by limiting their stay to an hour and a half. Thank you!

APPETIZERS

Eleven's Dusk Toutine

Garlic Parmesan White Truffle Tater Tots, Sunny Side Up Free-Range Egg, Duck Confit, Maple Bourbon Sausage Gravy, Pickled Onions, Shredded White Cheddar Cheese.

Charred Brussels Sprouts

Chervil Goat Cheese, Rosemary Honey Glaze & Crispy Prosciutto.

Royal Charcuterie Board

Pick 2 Meats and 2 Cheese | Full Board

Chimay Biere Cheese, Stilton Blue Cheese, Derby Sage Cheese, Prosciutto, Stagberry Sausage, and Foie Gras Truffle Pâté served with Castelvetroano Olives, House-Made Blueberry Preserves & Pickled Mustard Seeds, Gherkin Pickles, Candied Pecans and Toasted Pita.

Malibu Roasted Carrots

Black Tea Bourbon Roasted Malibu Carrots, Pickled Onions, House-Made Pickled Mustard Seeds & Candied Pecans.

Crab and Shrimp Dip

Blue Lump Crab Meat, Jumbo Shrimp, Mixed Herbs, Diced Tomatoes & Toasted Pita.

FROM THE GARDEN

(Add Braised Leg of Lamb, Tea Brined Brick Chicken Breast, Shrimp, 7 Hill Farms Filet, Crab Cake)

Deconstructed Caesar Salad

Fresh Romaine Lettuce, House-Made Buttermilk Caesar Dressing, Biscuit Croutons, Freshly Grated Parmesan Cheese & White Anchovies with a Parmesan Crisp.

Fall Harvest Salad

Fresh Spinach and Spring Mix, Caramelized Apples, Candied Pecans, Sage, Stilton Blue Cheese, Pickled Onions & Maple Pumpkin Vinaigrette.

Buckingham Beet Salad

Roasted Red Beets, Orange Segments, Goat Cheese, Basil Micro Greens, Lemon Oil & Beet Lacquer with Walnuts and Cocoa Nibs.

ENTRÉES

(Add Braised Leg of Lamb, Tea Brined Brick Chicken Breast, Shrimp, 7 Hill Farms Filet, Crab Cake)

Seared Duck Breast

Maple Farms Duck Breast, Sweet Potato and Sage Risotto, Charred Brussels Sprouts, Caramelized Apples, Maple Syrup Duck Demi Glace.

Eleven's Deconstructed Beef Wellington

8 oz. Filet, Puff Pastry, House-Made Pickled Mustard Seeds, Wilted Spinach, Sautéed Oyster, Shiitake & Cremini Mushrooms, Prosciutto, Glazed Malibu Carrots and Beef Demi Glace.

English Tea Brined Brick Chicken Breast

Himalayan Salt Brick Cooked Free-Range Airline Chicken Breast, Smashed Smoked Potatoes, Lemon Confit, Sautéed Oyster, Shiitake & Cremini Mushrooms with Glazed Malibu Carrots.

Castle Market Fresh Fish

Crab Cakes

Blue Lump Crab Cakes, Herb Parmesan Risotto, Roasted Asparagus & Charred Tomato Puree.

Eleven's Threeses Smash Burger

7 Hill Farms Ground Beef, Topped with a Fried Onion Ring, Caramelized Onions, House-Made Pickled Cucumbers, Chimay Biere Cheese, Queens Sauce, Lettuce and Tomato on a House-Made Pretzel Bun with Hand-Cut Shoesting French Fries.

Veggie Coriander Fettuccini Tiki Masala

House-Made Coriander Fettuccini, Sautéed Oyster, Shiitake & Cremini Mushrooms, Charred Tomatoes, Tiki Masala Sauce, Pickled Mustard Seeds, Charred Green Onions, Fried Carrots & Roasted Asparagus.

Vegan Smoked Potato Plate

Smoked Potatoes, Sautéed Oyster, Shiitake & Cremini Mushrooms, Roasted Asparagus, Charred Tomato Puree, Glazed Malibu Carrots, Charred Green Onions, House-Made Pickled Mustard Seeds.

SWEET FOR ROYALS

Banana Bread Fosters

Cinnamon Roll Cheesecake, Bruleed Banana, Vanilla Bean Ice Cream & a Caribbean Rum Caramel.

Vanilla Bean Ice Cream

2 Scoops with Whipped Cream.

Eleven's Blueberry Soda Float

Bubbly Blueberry Soda with 2 Scoops of Vanilla Bean Ice Cream.

Petit Four & Macaroon Plate

Four Each with Fresh Berries, Tossed in our House-Made Rosemary Honey.

Cherry Crème Brulee

House-Made Cherry Crème Brulee with Chantilly Cream and Stout Soaked Cherries.

The Chocolate Royal

Serves Two

Chocolate Layered Cake with Raspberry Coulis, Raspberry Pastry Cream and Cocoa Nibs.