

DINNER

Soups & Salads

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

Soup du Jour **4**

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

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

Spinach with spiced walnuts, fuji apples, chevre, and honey mustard dressing **7**

Bibb lettuce, carrots, radish, and sugar snap peas with **sweet onion dressing** **6**

Mixed greens with **miso** dressing, carrots, tomatoes, cucumbers, sesame seeds, wonton crisps and scallions **6**

Small Plates

Raw beef tenderloin **steak tartare** with chives, capers, and crostini **10**

Crab cakes with creole remoulade **8**

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

Shrimp with ginger-avocado puree and grapefruit **10**

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

Hummus trio: edamame, scallion white bean, and roasted garlic **6**

Flash fried calamari with chipotle lime aioli **8**

Beef skewers, mint chutney and cucumber salad **8**

Cheese plate: triple cream brie and strawberry, maytag and rhubarb preserves, chevre and beet powder truffle **9**

Crab spring rolls with Thai lime sauce **7**

Flatbreads

Artichoke heart with red onions, mushrooms, Swiss cheese, and red pepper aioli **9**

Pesto with oven dried tomatoes and chevre **11**

Asparagus and red onion with fontina and frizzled leeks **9**

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

Pasta

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

Cajun fettuccine with andouille sausage and crawfish in creole cream sauce **16**

Entrees

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

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

Duck confit with snap peas, baby carrots, and pearl onion in duck jus **20**

Grilled **pork chop** with Swiss chard, crispy Yukon gold potato, and gremolata **20**

Grilled **ahi tuna** with avocado and jicama slaw **20**

Tikka masala braised **lamb shank** with baby carrots, cauliflower, and Yukon gold potato **22**

Bouillabaisse: shrimp, calamari, clams, scallops, and salmon in a 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**

<https://www.thebroadwaycolumbia.com/11eleven/>

The logo for 11ELEVEN, featuring the number '11' in a stylized red font followed by the word 'ELEVEN' in a bold, black, sans-serif font.

Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.

20% gratuity may be added to parties of 6 or more.

LUNCH

Soups & Salads

French onion with swiss cheese and house croutons 5

Soup du Jour 4

Caesar with creamy dressing, house made sourdough croutons, and parmesan crisps 6

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

Spinach with spiced walnuts, fuji apples, chevre, and honey mustard dressing 7

Bibb lettuce, carrots, radish, and sugar snap peas with **sweet onion dressing** 6

Mixed greens with **miso** dressing, carrots, tomatoes, cucumbers, sesame seeds, wonton crisps, and scallions 6

Small Plates

Shrimp with ginger-avocado puree and grapefruit 10

Crab spring rolls with Thai lime sauce 7

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

Raw beef tenderloin **steak tartare** with chives, capers, and crostini 10

Flash fried calamari with chipotle lime aioli 8

Hummus trio: edamame, scallion white bean, and roasted garlic 6

Beef skewers with mint chutney and cucumber salad 8

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

Cheese plate: triple cream brie & strawberry, maytag & rhubarb preserves, chevre & beet powder truffle 9

Crab cakes with creole remoulade 8

Flatbreads

Artichoke heart with red onions, mushrooms, Swiss cheese, and red pepper aioli 9

Pesto with oven dried tomatoes and chevre 11

Asparagus and red onion with fontina and frizzled leeks 9

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

Sandwiches

All served with house cut french fries

Smoked **turkey** on an artisan bun with ranch, bacon, bibb lettuce, Swiss cheese, and tomatoes 11

Classic club on wheat toast with Swiss cheese, ham, turkey, bacon, lettuce, tomatoes, and mayo 10

Toasted **bagel and lox** with cream cheese, capers, red onion, and tomato 9

Grilled **portobello** on an artisan bun with chevre, bibb lettuce, oven dried tomatoes, and roasted red pepper aioli 10

Smoked **pulled pork** on an artisan bun with apple slaw and green chili BBQ 10

Truffle **egg salad** on sourdough toast with bibb lettuce 8

Prime Burgers

All served with house cut french fries | Sub grilled chicken breast for any burger

Prime beef with choice of cheese, lettuce, tomatoes, pickles and onions 10

Chipotle with chipotle-lime aioli, pepper jack, jalapeños, lettuce, tomatoes, pickles, and onions 11

Black & Blue with blackening seasoning, blue cheese, lettuce, tomatoes, pickles, and onions 11

Bulgogi with korean BBQ sauce, cucumber kimchi, cilantro, and lettuce 11

Gourmet **mushroom and Swiss** with lettuce, tomatoes, pickles, and onions 11

Parmesan Burger: garlic confit, oven dried tomato, balsamic grilled red onion, lettuce, and parmesan 11

Entrees

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

Grilled **lamb skewers** with Greek salad and toasted flatbread 16

Cajun fettuccine with andouille sausage and crawfish in creole cream sauce 16

Bouillabaisse: shrimp, calamari, clams, scallops, and salmon in rich saffron and tomato broth 18

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BREAKFAST

Essentials

American breakfast with two eggs, choice of meat, toast, and home fries **8**

Chorizo **huevos ranchero** with pepper jack and ranchero salsa, served with home fries **9**

Toasted **bagel** with lox, cream cheese, capers, red onion, and tomato **9**

Buttermilk **biscuits** with signature sausage gravy **5**

Sautéed **shrimp and grits** topped with bacon, scallion, and cheddar cheese **13**

Petite **beef tenderloin** with hollandaise, two eggs, home fries, and toast **15**

Crispy parmesan **polenta cake** with sautéed mushrooms, truffle oil, and poached eggs **8**

Benedict

All served with home fries

Oscar; asparagus, poached eggs, and hollandaise atop crab cakes **12**

Pesto; oven roasted tomato, capicola, poached eggs, and hollandaise over English muffin **10**

Classic; Canadian bacon, poached eggs, and hollandaise over English Muffin **9**

Frittata

All served with home fries

Cold **smoked salmon**, sautéed leeks, red onion, and Yukon gold potatoes **11**

Hickory ham and melted Swiss cheese **7**

Crimini **mushroom**, sautéed spinach, and hickory bacon

10 Italian sausage, sweet peppers, and chilled tomatoes **7**

Pancakes & French Toast

Buttermilk pancakes **5** Add fresh **strawberries**

2 Chocolate chip pancakes with whipped cream **7**

Bananas foster pancakes with creamy rum caramel sauce **8**

Sour dough **French toast** **6**

Yogurt & Oatmeal

Vanilla Greek **yogurt parfait** with strawberries, banana, honey, and house-made granola **6**

Spiced apple Oatmeal **5**

Oatmeal **bananas foster** **6**

Pastry

Nutella turnover **4**

Ham and smoked Gouda turnover **4**

Cinnamon Roll **4**

Classic croissant **2**

Blueberry muffin **3**

Toasted bagel and cream cheese **3**

Sides

Meats; bacon, sausage links, house-made canadian bacon **3**

Sour dough or wheat toast **1**

English muffin **2**

Home fries **2**

Polenta cake **3**

Fresh fruit **3**

Grits **3**

Espresso Bar

Available in regular or decaf

Mocha- Hot or Iced

4.5 Latte - Hot or Iced

4 Cappuccino **4**

Americano **3**

Double Espresso **3**

Cinnamon Roll Latte **5**

Raspberry Truffle Latte **5**

Caramel Macchiato **5**

Nutella Mocha **5**



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Thank you for your loyalty as a Hilton Honors Member. Diamond Members and Gold Members (who customize Hilton my way to include breakfast) may choose any entree and coffee or juice for the complimentary breakfast. Specialty drinks are not included, but may be substituted for the entree with a complimentary muffin, pastry, or fruit. No alcoholic beverages are included as part of the complimentary breakfast.

BAR MENU

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Prime beef burger with choice of cheese, lettuce, tomatoes, pickles, and onions **10**

Smoked **pulled pork** on an artisan bun with apple slaw and green chili BBQ **10**

Grilled **portobello** on an artisan bun with chevre, bibb lettuce, oven dried tomatoes, and roasted red pepper aioli **10**

Entrees

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

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