

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**

Roman: mixed greens, gorgonzola, oven dried tomato, balsamic onion jam, and garlic croutons **7**

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

French green beans, heirloom grape tomatoes, kalamata olives, fingerling potato, mixed greens, and hardboiled egg **8**

Hot bacon dressing, over easy egg, spinach, mandarin oranges, spiced praline, dried cranberry, and red onion **7**

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 sautéed in spicy tomato and garlic sauce **8**

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

Hummus trio: baba ganoush, roasted red pepper, and basil pesto **6**

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

Carne asada **beef skewers** and pico de gallo **8**

Cheese plate: burrata and oven dried tomato with balsamic, brie and macerated strawberries, gruyere and sweet onion marmalade **9**

Shrimp **spring rolls** with kimchi sauce **7**

Flatbreads

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

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

Chicken alfredo with roasted garlic parmesan cream sauce, mozzarella and spinach **12**

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

Pasta

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

French Quarter Pappardelle, with shrimp, sausage and chicken, spicy creole, grilled ciabata **20**

Baked Mac and Cheese, smoked gouda, gruyere, sharp cheddar, spinach and your choice of slab bacon or grilled portabello mushroom **18**

Entrees

Marinated **Mediterranean Strip** with smashed fingerling potatoes, chimichurri artichoke **24**

Seared **beef tenderloin** with truffle butter, cognac demi, lyonnaise potatoes, grilled asparagus **32**

Duck confit with smashed fingerling potatoes, slab bacon, baby carrots, and arugula in a mustard vinaigrette **30**

Pork Porterhouse with mashed potatoes, baby carrots, house steak sauce, shoestring onions **20**

Bacon wrapped **prime meatloaf** with sweet tomato gravy, mashed potatoes, fried brussels sprouts **20**

San Fran Cioppino: clams, scallops, shrimp, salmon, and calamari in savory tomato and garlic broth with saffron risotto, shoestring onions **22**

Seared blackened **salmon**, saffron arancini, rock shrimp creole, fresh arugula **23**

Nashville sweet **hot chicken**, with bread and butter pickles served on a buttermilk biscuit, with lyonnaise potatoes, fried brussels sprouts **20**

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



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.