

GROUP DINNER MENU

Tier One \$30

All menus include non-alcoholic beverages and fresh artisan baked bread with butter.

COURSE ONE

OZARK ALL SEASONS LEAF SALAD **V** **GF**

Local mixed greens picked fresh daily, house croutons, red bell peppers, asparagus, carrots, and red onions topped with a fresh herb-and-garlic dressing made with yogurt and cucumbers

COURSE TWO

COGNAC CHICKEN **GF**

Pan-seared airline chicken breast, roasted-garlic potatoes, cognac crème, grilled asparagus

SHRIMP AND GRITS **GF**

Sautéed Gulf shrimp and grilled Andouille sausage over creamy smoked-Gouda-and-chive grits, topped with bell peppers in a white wine tarragon sauce

SOUTHERN BEANS AND GREENS **VG** **GF**

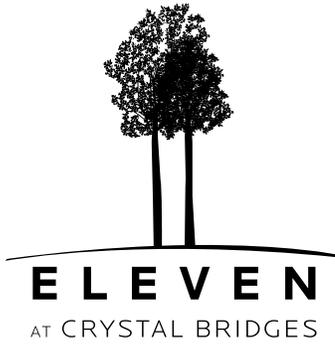
White beans and kale slow-simmered in a smoky vegetable broth served with melted tomato and grilled shiitake mushrooms

COURSE THREE

CHOCOLATE DECADENT CAKE

V VEGETARIAN **GF** GLUTEN-FREE **VG** VEGAN

Any group of 16 guests or more must order from our Group Dinner Menu. Any group of 24 or more require ordering entrées from their selected Tier IN ADVANCE (48 hours). Groups of 24 or more that are unable to order in advance will be subject to an additional charge of \$3 per guest. Groups of 16 or more must pay with one check, with exceptions made for alcohol. We are also happy to pair wines or customize the menu for your group with advance notice. We currently do not allow outside bottles to be served in Eleven. Prices shown do not reflect local taxes or our 20% service gratuity.



GROUP DINNER MENU

Tier Two \$36

All menus include non-alcoholic beverages and fresh, artisan-baked bread with butter.

COURSE ONE

OZARK ALL SEASONS LEAF SALAD **V** **GF**

Local mixed greens picked fresh daily, house croutons, red bell peppers, asparagus, carrots, and red onions topped with a fresh herb-and-garlic dressing made with yogurt and cucumbers

COURSE TWO

CREEKSTONE FILET (6 OZ.)

Grilled beef tenderloin, Maine lobster hollandaise, sea-salt grilled asparagus, roasted-garlic potatoes

GRILLED SWORDFISH

Fresh New England swordfish, spicy honey cioppino, forbidden rice, bacon-fried brussels sprout leaves

SWEDEN CREEK MUSHROOM LASAGNA **V**

Locally grown shiitake mushrooms layered with truffled béchamel, smoked Gouda, pine nuts, and arugula served with marinated tomato confit and Cabernet reduction

COURSE THREE

CHOCOLATE DECADENT CAKE

V VEGETARIAN **GF** GLUTEN-FREE

Any group of 16 guests or more must order from our Group Dinner Menu. Any group of 24 or more require ordering entrées from their selected Tier IN ADVANCE (48 hours). Groups of 24 or more that are unable to order in advance will be subject to an additional charge of \$3 per guest. Groups of 16 or more must pay with one check, with exceptions made for alcohol. We are also happy to pair wines or customize the menu for your group with advance notice. We currently do not allow outside bottles to be served in Eleven. Prices shown do not reflect local taxes or our 20% service gratuity.