



## RAW BAR

**Oysters on the Half Shell\***  
*Daily selections*

**Colossal Lump Crab Cocktail**  
*Spicy mustard & cocktail sauce*

**Classic Caviar\***  
*Some of the world's most renowned caviar; perfectly chilled*

**Cold Maine Lobster Cocktail**  
*Cocktail sauce & basil aioli*

**Jumbo Shrimp Cocktail**  
*Served with zesty cocktail sauce & fresh shaved horseradish*

**Chilled Shellfish Platter\***

*Dr. Jekyll (serves 2 to 4)*

*Mr. Hyde (serves 4 to 8)*

**Stone Crab Claws (per 2 claws)**  
*Available October through May*

## APPETIZERS

**Classic Baked Onion Soup**  
**Lobster Bisque**

**Cheese Plate**  
*An assortment of imported and domestic cheeses, fresh fruit*

**Crispy Calamari with Chilies**  
*Tossed in a Thai sweet hot chili sauce*

**Beef Carpaccio\***  
*Mixed greens, horseradish dressing, capers, shallots, olive oil, Parmesan Reggiano cheese*

**Blackened Fresh Jumbo Scallops**  
*Sweet onion dressing, with walnuts and crumbled blue cheese*

**Sashimi Tuna\***  
*Pan-seared with wasabi oil, sriracha sauce*

**Jumbo Lump Crab Cake**  
*Red pepper aioli, grainy mustard sauce*

**Appetizer Platter**  
*Blackened scallops, crab cake & crispy calamari*

## SALADS

**Hyde Park Wedge**  
*Iceberg lettuce, blue cheese dressing, bacon & candied pecans*

**Hearts of Romaine Caesar Salad**  
*Shaved Parmesan Reggiano, anchovies upon request*

**Beefsteak Tomato & Onion**  
*Choice of blue cheese or hard smoked mozzarella & seasonal sweet onion*

**Spinach Salad**  
*Spinach, hearts of palm, mushrooms, chilled sweet-n-sour dressing*

**Greek Salad**  
*Chopped Romaine, black & green olives, purple onion, feta, tomatoes, garlic, red wine vinaigrette*

**Steakhouse Chop Salad**  
*Julienne fresh greens, aged Tillamook cheddar, hearts of palm, bacon, English cucumber, tomato & red onion tossed in our house vinaigrette*

## BAR FOOD

*(Sandwiches Served with Fresh Cut Boardwalk Fries)*

**Kobe Beef Cheeseburger\* (9oz)**

**Bacon Gruyère Kobe Burger \* (9oz)**

**Spicy Shrimp Salad**

**Tenderloin Salad\***

## SIDE DISHES

*(Serves Two People)*

**Steamed Fresh Asparagus Béarnaise**  
**Fresh Creamed Spinach**  
**Sautéed Fresh Spinach & Mushrooms**  
**Sautéed Mushrooms**  
**Sautéed Mushrooms & Onions**  
**Steamed Broccoli** *Sauce hollandaise*  
**Wild Mushroom Sauté**  
**Haricots Vert (French green beans)**

**One Pound Baked Idaho Potato**  
**Potatoes Gruyère Gratin**  
**Roasted Garlic Whipped Potatoes**  
**Fresh Cut Boardwalk Fries**  
**Colossal Beer-Battered Onion Rings**  
**Hash Brown Potatoes**  
*Caramelized onions & sour cream*  
**Boursin Mac and Cheese**

For parties of 8 or more, a 20% gratuity will be automatically added to the guest check. Gift certificates are available.

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.



## S T E A K S & C H O P S

### TRADITIONAL

- Twin Filets\* , *two 3.5oz filets*
- Petite Filet Mignon\* 7oz
- Filet Mignon\* 10oz
- Grilled Veal Chop\* 12oz
- Heavy Cut Lamb Chops\* 14oz  
*Three, double-cut from the rack*
- Ribeye\* 16oz, *Prime at its Best*
- New York Strip Steak\* 14oz
- New York Strip Steak\* 18oz
- Bone-In Ribeye\* 22oz, *Prime at its Best*
- Kansas City Bone-In Strip\* 18oz
- Porterhouse\* 22oz
- Bone-In Filet Mignon\*  
*14-16 ounces, availability Limited*

#### American Wagyu "Kobe Style" Beef, Mishima Ranch\*\*

New York Sirloin 8 oz

#### True Japanese 100% Wagyu Beef from Japan\*\*

New York Sirloin 6 oz

*Prepared Rare & Medium-Rare Only (Limited Availability)\*\**

### SPECIALTY

- Steak Au Bleu\* 7oz  
*Petite cuts of tenderloin wrapped in bacon, melted blue cheese & bordelaise sauce*
  - Steak Dijon\* 7oz  
*Bacon wrapped petite cuts of tenderloin, charbroiled with a sweet Dijon hollandaise sauce*
  - Steak Cabernet\* 7oz  
*Filet mignon, garlic, cracked black pepper, roasted shallot Cabernet butter*
  - The Garlic Steak\* 14oz  
*New York Strip, roasted cloves of garlic, mushrooms & garlic butter*
  - Blackened New York Strip Steak\* 14oz  
*Topped with a tomato-mushroom Cajun cream sauce*
  - Steak Au Poivre\* 14oz  
*Skillet-seared New York Strip, fresh peppercorns & Cognac bordelaise sauce (Spicy)*
  - Steak a la Lobster\* 7oz  
*A filet mignon over bordelaise crowned with lobster & béarnaise; asparagus and mushroom caps extra heavy cut 10oz*
- ~~Prime Rib Dinner Available on Sundays\*~~  
*Prime Rib, creamy horseradish sauce; choice of salad, one side dish and house dessert 12oz cut*

## SEAFOOD, SHELLFISH & SPECIALTIES

### DAILY BLACKBOARD FRESH FISH\*

*Up to 5 Fish Items are Flown in Fresh Daily From All Four Coasts. Samples Include:*

- Ahi Tuna Chop, *Hawaii*
- Swordfish Chop , *Atlantic Coast*
- Halibut, *Northern Pacific Coast*
- Wild Alaskan Salmon, *Rivers of Alaska*
- Baramundi, *Australia*
- Kampachi, *New Zealand*
- Genuine American Red Snapper, *Gulf of Mexico*
- Tasmanian Sea Bass, *Tasmania*
- Chilean Sea Bass, *Falkland Islands*
- Black Grouper, *Florida*

#### • TANTALIZING TOPPINGS •

- Lemon Crystal Citrus Sauce • Mediterranean Salsa •
- Sweet Chili Soy Glaze • Oscar Style •

- Colossal Shrimp & Scallop Sauté  
*Herbs, garlic, lemon, white wine butter sauce over grilled asparagus*
- Cold Water Lobster Tail  
*Butter poached and baked, with vegetable garnish*
- Surf & Turf\*  
*7oz filet and 5oz cold water lobster tail with drawn butter*
- Barbecued Pork Shank (16oz)  
*Slow-cooked for 14 hours, finished with a barbecue glaze sauce and crispy onion straws*
- Lemon Caper Chicken  
*Chicken medallions, shiitake mushrooms & lemon-caper sauce*

## SURF & TURF COMBINATIONS

*Combine with Any Entree*

- Cold Water Lobster Tail (5oz)
- Cold Water Lobster Tail (9-10oz)
- Skewered Sautéed Colossal Shrimp (3)
- Oscar Style, crabmeat, bearnaise, asparagus

*\*\*Available at our Downtown Cleveland, Downtown Columbus, Beachwood & Pittsburgh locations only.*

# THE BAR

— AT HYDE PARK —

## ALASKAN KING SALMON TACOS

*Tillamook Cheddar, Chiffonade of Romaine  
Chili Pepper Sour Cream*

## SHRIMP MÉLANGE

*Tempura Shrimp, Phyllo-Crusted Shrimp and  
Jerk Shrimp with Dipping Sauces*

## OVEN-BAKED THIN CRUST PIZZA

*Chef's Daily Creation*

## BAKED OYSTERS MAGGIE

*Smoked Applewood Bacon, Baby Spinach,  
Gruyère Cheese & Sambuca Cream Parmigiano*

## MINI KOBE BURGERS

*Caramelized Onion, Sautéed Mushrooms,  
Smoked Bacon & Roasted Chipotle Aioli  
Colossal Onion Rings*

## PAN FRIED POTATO & CHEESE PIEROGIES

*Caramelized Onion and Sour Cream*

## ANTIPASTO "MARTINI"

*Marinated Olives and Peppers  
Grilled Vegetables  
Cured Meats and Imported Cheese*

## MAINE LOBSTER ROLL

*Alfalfa Sprouts, English Cucumber,  
Tomato Concassé & Elephant Garlic Aioli*

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## \$4 MARTINIS

*Choose any from our list  
Promotion Available in Bar Area only*

**MONDAY-FRIDAY**

**4:30-6:30pm**

# THE BAR

— AT HYDE PARK —

## COLOSSAL LUMP CRAB COCKTAIL

*Mustard & Cocktail Sauce*

## CHILLED SHELLFISH PLATTER

*Dr. Jekyll (serves 2 to 4)*

*Mr. Hyde (serves 4 to 8)*

## STONE CRAB CLAWS

*Per Two Claws*

*Available October through May*

## JUMBO SHRIMP COCKTAIL

*Served with Zesty Cocktail Sauce & Fresh Horseradish*

## 1 1/4 Lbs. COLD MAINE LOBSTER COCKTAIL

*Cocktail Sauce & Basil Aioli*

## CRISPY CALAMARI WITH CHILIES

*Tossed in a Thai sweet hot chili sauce*

## SASHIMI TUNA

*Pan-Seared with Wasabi Oil and Sriracha Sauce*

## JUMBO LUMP CRAB CAKE

*Red Pepper Aioli, Grainy Mustard Sauce*

## BLACKENED FRESH JUMBO SCALLOPS

*Sweet Onion Dressing with Walnuts  
and Crumbled Bleu Cheese*

## CHEESE PLATE

*An Assortment of Imported and Domestic Cheeses,  
Fresh Fruit, Gourmet Crackers*

## BEEF CARPACCIO

*Mixed Greens, Horseradish Dressing, Capers, Shallots,  
Olive Oil, Parmesan Reggiano Cheese*



## **CITRUS MINT MOJITO**

10 Cane Rum, Fresh Mint, Fresh Lime Juice

## **CRUSHED BERRIES**

Belvedere Citrus, Crushed Fresh Blackberries,  
Fresh Lime Juice

## **POMEGRANATE MARTINI**

ABSOLUT Citron, PAMA Liqueur,  
Topped with our Citrus Foam

## **PATRON MARGARITA**

Patron Silver, Patron Citronge, Fresh Lime Juice

## **HYDE PARK COSMOPOLITAN**

SKYY Citrus, Cranberry Juice, Triple sec,  
Topped with our Citrus Foam

## **SIDECAR**

Hennessy VS, Grand Marnier, Fresh Lemon Juice

## **LIME DAIQUIRI**

10 Cane Rum, Fresh Lime Juice,  
Topped with our Citrus Foam

## **DULCE DE LECHE MARTINI**

Bailey's Caramel, Starbuck's Coffee



## **FRENCH 75**

Tanqueray Gin, Fresh Lemon Juice,  
Topped with Champagne

## **SCORPION**

10 Cane Rum, Hennessy VS,  
Fresh Orange and Lemon Juices

## **CITRUS CAIPIROSKA**

Belvedere Vodka muddled with  
Fresh Lime, Lemon, and Orange

## **ABSOLUT 100 MARTINI**

Absolut 100 Vodka, Fresh Lime Juice,  
Topped with our Citrus Foam

## **OLD FASHIONED**

Maker's Mark Bourbon muddled with Fresh  
Orange, cherries, and bitters

## **FRENCH MARTINI**

Ketel One Vodka,  
Pineapple juice, Chambord,  
Topped with our Citrus Foam

## **PURE MARTINI**

SKYY Vodka, chilled and  
Served Straight Up



# FRESH

All of our cocktails are made with freshly squeezed lemon, orange, and lime juices. When you order a cocktail, our bartenders hand-press EACH juice to order, so you get the freshest, most intense flavor in your drink. It is our dedication to the “Craft of the Cocktail” that has brought us to elevate the quality of our drinks and ingredients.



## SCOTCHES

Dewar's 12 yr	\$9.00
Glenfiddich 12yr	\$10.50
Glenlivet 12yr	\$10.75
Glenmorangie 10yr	\$12.00
Glenrothes Vintage 1992	\$15.50
Johnnie Walker Blue	\$36.00
Johnnie Walker Green	\$13.50
Laphroaig 10yr	\$10.50
Macallan 12yr	\$12.50
Macallan 18yr	\$27.00
Macallan 25yr	\$65.00
Oban 14yr	\$14.50
Talisker 10yr	\$13.25
Lagavulin 16yr	\$17.50

## PORT

Warre's "Otima" 10yr	\$9.00
Delaforce 10yr	\$8.50
Taylor Fladgate 20yr	\$14.00
Taylor LBV 2000	\$7.50
Rosenblum Zinfandel Port	\$10.00
Fonseca Bin #27 Port	\$7.25

## DESSERT WINES

St Supery Moscato	\$6.50
Dolce by Far Niente	\$24.00
Inniskillin Vidal Ice Wine	\$18.00

## CORDIALS/LIQUEURS

DiSaronno Amaretto	\$7.25
B&B	\$9.50
Bailey's Irish Cream	\$7.25
Bailey's Caramel	\$7.25
Chambord	\$8.50
Drambuie	\$9.25
Frangelico	\$9.00
Galliano	\$8.50
Godiva Cappuccino	\$8.25
Godiva Chocolate	\$8.25
Grand Marnier	\$10.25
Grand Marnier 100yr	\$26.00
Grand Marnier 150yr	\$35.00
Kahlua	\$7.00
Sambuca White/Black	\$8.00
Starbuck's Coffee Liqueur	\$7.50

## COGNACS

Courvoisier VS	\$9.00
Courvoisier VSOP	\$9.75
Hennessey VS	\$9.00
Hennessey XO	\$27.00
Remy Martin VSOP	\$11.00
Remy Martin XO	\$27.00
Louis XIII (1oz)	\$140.00
Vanilla Navan	\$10.50



CADILLAC COFFEE			\$2.95
NOVUS HOT TEA SELECTION			\$2.95
ESPRESSO	\$3.25	DOUBLE	\$4.25
CAFÉ LATTE			\$4.25
RED BULL ENERGY DRINK			\$4.00



*WE PROUDLY FEATURE*



**HYDE PARK COFFEE**

COFFEE WITH BAILEY'S, FRANGELICO, KAHLUA  
\$6.95

**FRENCH VANILLA CAFÉ**

COFFEE WITH NAVAN VANILLA COGNAC  
\$6.95

**IRISH COFFEE**

COFFEE WITH JAMESON'S IRISH WHISKEY  
\$6.95



**NEW YORK STYLE CHEESECAKE**

*A HYDE PARK SIGNATURE: GRAHAM CRACKER CRUST AND  
SMOOTH RICH CHEESECAKE GARNISHED WITH FRESH WILD BERRIES  
AND RASPBERRY SAUCE*

**FRESH BERRIES**

*SEASONAL BERRIES SERVED IN A SUGARED PASTRY SHELL GARNISHED  
WITH FRUIT COULIS AND FRESH WHIPPED CREAM*

**WARM MOLTEN LAVA CAKE**

*RICH MOIST CHOCOLATE CAKE FILLED WITH DELECTABLE CHOCOLATE  
GANACHE SERVED WARM WITH A LIQUID FUDGE CENTER*

**KEY LIME PIE**

*THE CLASSIC GRAHAM CRACKER CRUST FILLED WITH TART AND  
SMOOTH KEY LIME CUSTARD TOPPED WITH FRESH WHIPPED CREAM*

**VANILLA BEAN CRÈME BRULEE**

*A PERFECT FINISH: SWEET CUSTARD WITH IMPORTED MADAGASCAR  
VANILLA BEAN, TOPPED WITH SIGNATURE CARAMELIZED CRUST*

**APPLE PIE**

*FRESH SLICED GRANNY SMITH APPLES IN INDIVIDUAL PASTRY SHELLS  
TOPPED WITH CRUMBLIED STREUSEL. SERVED WARM WITH A  
CAREMEL SAUCE AND VANILLA BEAN ICE CREAM; SERVES 2.*

**GIGANTIC CHOCOLATE CAKE**

*A FOUR-LAYERED SLICE OF MOIST, DECADENT CHOCOLATE WALNUT  
CAKE, MADE FRESH IN OUR KITCHENS. ENOUGH FOR 2 TO 4 PEOPLE!*

**COLOSSAL CARROT CAKE**

*BUILT TO SHARE, THIS CAKE IS A DELICIOUS COMBINATION OF SPICED  
CAKE, RAISINS, WALNUTS AND RICH CREAM CHEESE FROSTING  
ENOUGH FOR 2 TO 4 PEOPLE!*

# HAPPY HOUR

*Sunday - Friday 4:30-6:30pm*

## COCKTAILS

### **French Martini**

*belvedere citrus, pineapple juice, chambord, citrus foam*

### **Pure Martini**

*skyy vodka, chilled and served straight up*

### **Lime Daiquiri**

*10 cane rum, fresh lime juice, citrus foam*

### **Dulce De Leche Martini**

*bailey's caramel, starbuck's coffee, cream*

### **Pomegranate Martini**

*absolut citron, pama liqueur, citrus foam*

### **French 75**

*tanqueray gin, fresh lemon juice, champagne*

### **Scorpion**

*10 cane rum, hennessy vs, fresh orange & lemon juice*

### **Citrus Caipiroska**

*belvedere vodka, fresh lime, lemon & orange slices*

### **Absolut 100 Martini**

*absolut 100 vodka, fresh lime juice, citrus foam*

### **Old Fashioned**

*makers mark bourbon, fresh orange, cherries & bitters*

### **Citrus Mint Mojito**

*10 cane rum, fresh mint, fresh lime juice*

### **Crushed Berries**

*ketel one, crushed fresh blackberries, fresh lime juice*

### **Sidcar**

*hennessy vs, grand marnier, fresh lemon juice*

### **Patron Margarita**

*paton silver, patron citronge, fresh lime juice*

**BEER ~ Domestic Imports**

**HOUSE WINE ~ Chardonnay • Merlot**

## SMALL PLATES

### **Margherita Pizza**

*fresh mozzarella, plum tomatoes, olive oil, garlic & fresh basil*

### **Wild Mushroom Pizza**

*pecorino, sweet grapes, truffle oil*

### **Eleven's Kobe Sliders\***

*tillamook cheddar, spicy aioli*

### **Black Pepper Garlic Wings**

*celery slaw, lemon ranch drizzle*

### **Tuna Carpaccio\***

*marinated shaved fennel, potato crisps*

### **Thai Beef\***

*glass noodles, red curry vinaigrette*

### **Warm Truffle Chips**

*buttermilk bleu, candied pecans, fresh sage, and balsamic drizzle*

### **Ginger Calamari**

*crispy ginger calamari, chili lime dipping sauce, fresh cilantro*

Sample Menu ~ Items Subject to Change

# Cold Small Plates

## **Tasting of Italian Olives**

*castelvetrano, calamata, and picholine olives tossed in fennel and chili*

## **Heirloom Tomato**

*fresh mozzarella, basil oil*

## **Tuna Carpaccio\***

*marinated shaved fennel, potato crisps*

*Eleven Suggests: Grande Absente Absinthe*

## **Prosciutto e Melone**

*shaved cantaloupe, prosciutto crudo di parma, fresh mozzarella  
and arugula, wild flower honey*

*Eleven Suggests: Maso Canali Pinot Grigio, Trentino*

## **Salad Eleven**

*baby greens, crispy prosciutto, manchego cheese, quince vinaigrette*

## **Thai Beef\***

*glass noodles, red curry vinaigrette*

## **Formaggi (Choice of 3 or 5)**

*pear fig compote, water crackers*

**wisconsin buttermilk bleu** • *strong, sharp, perfect bleu*

**st. andre champignon** • *smooth, creamy*

**pecorino dolce** • *salty, fruity tang*

**manchego** • *mild, creamy*

**goat cheese** • *mild, sweet*

Sample Menu ~ Items Subject to Change



# Hot Small Plates

## **Warm Truffle Chips**

*buttermilk bleu, candied pecans, fresh sage, and balsamic drizzle*

*Eleven Suggests: MacMurray Pinot Noir, Sonoma*

## **Five-Spice Tempura Shrimp**

*cucumber radish salad, coconut peanut sauce*

## **Black Pepper Garlic Wings**

*celery slaw, lemon ranch drizzle*

*Eleven Suggests: Monchhof Riesling, Mosel*

## **Spicy Crispy Tofu**

*carrot ginger jus, daikon sprouts*

## **Ginger Calamari**

*crispy ginger calamari, chili lime dipping sauce, fresh cilantro*

*Eleven Suggests: Albariño, Martin Codax, Rias Baixas*

Sample Menu ~ Items Subject to Change

# Stone Oven Pizzas

## **Margherita Pizza**

*fresh mozzarella, plum tomatoes, olive oil, garlic & fresh basil*

## **BBQ Chicken Pizza**

*barbecue chicken breast, smoked gouda and parmesan cheeses,  
barbecue sauce, red onions and cilantro*

*Eleven Suggests: Ravenswood Zinfandel, Lodi*

## **Lobster Pizza**

*ricotta, fresh spinach, roasted garlic confit*

## **Smoked Salmon**

*crème fraîche, fried capers, cucumbers*

## **Wild Mushroom**

*pecorino, sweet grapes, truffle oil*

*Eleven Suggests: Wild Earth Pinot Noir, Central Otago*

Sample Menu ~ Items Subject to Change

# Sandwiches

*Served with truffle potato chips*

## **Lobster Rolls**

*lemon aioli, watercress*

*Eleven Suggests: Domaine Chandon Champagne, France*

## **Grilled Cheese**

*smoked mozzarella, gruyere, goat cheese, with tomato basil soup*

## **BLT Eleven**

*fried green tomatoes, pancetta, goat cheese and arugula, balsamic syrup*

## **Pulled Pork Sliders**

*tender pulled pork with carolina barbecue sauce  
and buttermilk fried onions*

## **Eleven's Kobe Sliders\***

*tillamook cheddar, spicy aioli*

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sample Menu ~ Items Subject to Change

# Hyde Park Influences

## **Crispy Skin Salmon**

*salmon, peas, chanterelles, truffle mash, carrot ginger jus*

## **Pasta Eleven**

*maine lobster ravioli in ginger basil butter sauce,  
vegetable threads and lobster demi-glaze*

## **Steak Kosar 7oz**

*a filet mignon over bordelaise crowned with lobster & béarnaise;  
asparagus and mushroom caps*

## **Steak Eleven 7oz**

*grilled filet mignon topped with toasted pine nuts, cranberries, goat  
cheese and a port balsamic glaze*

## **Filet Mignon 7oz/10oz**

## **New York Strip 14oz**

## **Ribeye Steak 16oz**

## **SIDES**

**Grilled Asparagus ~ pistachios, lemon aioli**  
**Potato Gruyere Gratin**

Sample Menu ~ Items Subject to Change

# Desserts for Sharing

## **Caramelized Banana Split**

*sugar-burnt banana, Graeter's vanilla bean ice cream, orange caramel sauce  
Eleven Suggests: Dolce by Far Niente, Napa*

## **Chocolate Tartufo**

*lemon pellegrino float, sambuca gelato*

## **Warm Lemon Souffle Cake**

*sweet crème fraîche, caramel*

## **Pots du Crème**

*with brulée berries, cocoa tuile*

Sample Menu ~ Items Subject to Change

# Eleven's Signature Cocktails

## **Brulée Cherry Gin Rickey**

*flamed bitters, tanqueray 10 gin, cherries, fresh lime juice*

## **Sparkling White Cosmo**

*carbonated hangar one kaffir lime vodka, cranberry caviar*

## **Deconstructed Dirty Martini**

*shot of chilled hangar one vodka, green olive caviar*

## **Sparkling X Rated Martini**

*carbonated x-rated liqueur, cranberry, skyy vodka*

## **Aviation Martini**

*hendrick's gin, cherry schnapps, fresh lemon juice*

## **Brulée Orange Old Fashioned**

*flamed bitters, cherry schnapps, oranges and cherries*

## **Green Fairy**

*grande absente absinthe, domaine chandon sparkling wine*

## **CEO Martini**

*chopin vodka, chilled and served with house stuffed specialty olives*

## **The Muse**

*bombay gin, grande absente absinthe, fresh orange juice, grenadine*

## **Pomegranate Royal**

*pama liqueur, domaine chandon sparkling wine*

*"I'm not talking about gin splashed over ice. I'm taking about the elegance of Fred Astaire in a glass; fire and ice; pure liquid crystal; insight and comfort; redemption and absolution; and a shared savor of solitude. I'm talking a martini" - Author Unknown*

Sample Menu ~ Items Subject to Change

# Absinthe

*Outlawed in 1915 by the United States government for its purported hallucinogenic properties, absinthe is a traditional spirit, based on several herbal components; the most predominant ones are anise and wormwood. Wormwood contains thujone, the substance allegedly responsible for causing mass hysteria in bohemian America. Van Gogh supposedly lopped off his ear in an absinthe-induced hysteria. Many a painter, playwright, and author claims their inspiration came from a green glass of absinthe in the late 19<sup>th</sup> century.*

*Having been re-legalized in the US for less than a year, Eleven proudly offers absinthe in its true incarnation; traditionally distilled at high alcohol levels, classic preparation dictates dripping cold water over a slotted spoon through a sugar cube. The clear, green absinthe takes on a milky white appearance. Generally 3-4 parts water is added to one part absinthe. Absinthe is also used in a number of traditional cocktails.*

## **Grande Absente Absinthe (1 oz)**

### **The Muse**

*grande absente absinthe, bombay gin, fresh orange juice, grenadine*

### **Green Fairy**

*grande absente absinthe topped with domaine chandon sparkling wine*

*“After the first glass, you see things as you wish they were.  
After the second, you see things as they are not.  
Finally, you see things as they really are, and that is  
the most horrible thing in the world”.*  
*- Oscar Wilde*

Sample Menu ~ Items Subject to Change

# Wine Flights

*eleven is proud to offer seasonal wine flights; they are based upon our favorites, and highlight the best and most unique wines we have to offer. Each flight is served in a wine flight tree, and are three 2-ounce portions*

## **Patio**

*simple, easy drinking favorites*

*Albariño, Martin Codax, Rias Baixas  
Pinot Grigio, Maso Canali, Italy  
Riesling, Monchhof "Slate", Mosel*

## **Our Favorites**

*as voted by our staff*

*Pinot Noir, Wild Earth, Central Otago  
Tempranillo, Torres "Celeste", Ribera del Duero  
Meritage, Astrale e Terra "Arcturus", Napa*

Sample Menu ~ Items Subject to Change



# Liquid Desserts & After Drinks

## **CORDIALS / LIQUEURS**

*DiSaronno Amaretto*  
*B&B*  
*Bailey's Irish Cream*  
*Bailey's Caramel*  
*Chambord*  
*Drambuie*  
*Frangelico*  
*Galliano*  
*Grand Marnier*  
*Grand Marnier 100 yr*  
*Grand Marnier 150 yr*  
*Kahlua*  
*Sambuca White/Black*  
*Starbuck's Coffee Liqueur*

## **COGNACS**

*Courvoisier VS*  
*Courvoisier VSOP*  
*Hennessey VS*  
*Hennessey XO*  
*Remy Martin VSOP*  
*Remy Martin XO*  
*Louis XIII (1 oz)*  
*Vanilla Navan*

## **SCOTCHES**

*Dewar's 12 yr*  
*Glenfiddich 12 yr*  
*Glenlivet 12 yr*  
*Glenmorangie 10 yr*  
*Glenrothes Vintage 1992*  
*Johnnie Walker Blue*  
*Johnnie Walker Green*  
*Laphroaig 10 yr*  
*Macallan 12 yr*  
*Macallan 18 yr*  
*Oban 14 yr*  
*Talisker 10 yr*  
*Lagavulin 16 yr*

## **PORT**

*DeLaforce 10 yr*  
*Taylor Fladgate 20 yr*  
*Taylor LBV 2000*  
*Rosenblum Zinfandel Port*  
*Fonseca Bin # 27 Port*

## **DESSERT WINES**

*St Supery Moscato*  
*Dolce by Far Niente*

Sample Menu ~ Items Subject to Change

# White Wines by the Glass

## **Sparkling White**

*NV Domaine Chandon Brut, Napa, 187mL*

*N/V Korbel Brut, California, 187 mL*

## **Chardonnay**

*2007 Sterling "Vintner's Collection", North Coast*

*2005 Sonoma Cutrer, Sonoma*

*2006 Simi, Sonoma*

## **Pinot Grigio / Sauvignon Blanc**

*2007 Pinot Grigio, Ruffino "Lumina" Venezia*

*2006 Pinot Grigio, Maso Canali, Trentino*

*2007 Sauvignon Blanc, Matua, Marlborough*

## **White Wines Not To Be Forgotten**

*2006 White Zinfandel, Beringer, California*

*2006 Riesling, Monchhof "Slate", Mosel*

*2007 Riesling, Bauer & Foss, Germany*

*2006 Albariño, Martin Codax, Rias Baixas*

*2006 Rose of Pinot Noir, Domaine Chandon, California*

*Vintages and Availability Subject to Change*

Sample Menu ~ Items Subject to Change

# Red Wines by the Glass

## **Pinot Noir**

2006 *Wild Earth, Central Otago*  
2006 *MacMurray, Sonoma*

## **Merlot**

2005 *Franciscan, Napa*  
2005 *Clos Du Bois, North Coast*

## **Meritage / Cabernet Blends**

2005 *Trefethen "Double T", Napa*  
2002 *Astrale e Terrae "Arcturus", Napa*

## **Cabernet Sauvignon**

2006 *J Lohr "Seven Oaks", Paso Robles*  
2005 *Franciscan, Napa*  
2006 *Justin, Paso Robles*

## **Shiraz / Syrah / Petit Sirah**

2007 *Shiraz, Marquis Phillips, McLaren Vale*  
2005 *Shiraz, "The Guilty", Australia*

## **Zinfandel**

2005 *Ravenswood, Lodi*

## **Red Wines Not To Be Forgotten**

2006 *Sangiovese, DaVinci Chianti, Tuscany*  
2006 *Malbec, Terrazas "Reserva", Argentina*  
2004 *Tempranillo, Torres "Celeste", Ribera del Duero*  
2005 *Cabernet/St. George Blend, Skouras "Megas Oenos", Greece*

*Vintages and Availability Subject to Change*

Sample Menu ~ Items Subject to Change

# Wine by the Bottle

## **Sparkling White**

1999 Dom Perignon, Epernay  
N/V Moet "White Star", France  
N/V Moet "Nectar Imperial Rose", France  
N/V Domaine Ste. Michelle, Washington  
N/V Domaine Chandon Blanc de Noirs, California  
1996 Veuve Clicquot "La Grande Dame", Reims  
N/V Veuve Clicquot "Rose" Reims  
N/V Veuve Clicquot "Yellow Label", Reims  
N/V Veuve Clicquot "Yellow Label", Reims (1.5 L Magnum)  
1999 Perrier-Jouet "La Fleur", Epernay  
2000 Roederer "Cristal", France  
N/V Gloria Ferrer Brut, Sonoma

## **Chardonnay**

2005 Robert Mondavi, Napa  
2006 Cakebread, Napa  
2006 Sonoma Cutrer, Sonoma  
2006 Ferrari Carano, Alexander Valley  
2006 Far Niente, Napa  
2006 Simi, Sonoma  
2007 Stags' Leap Winery, Napa  
2006 Louis Jadot, Pouilly-Fuisse  
2005 Louis Latour, Puligny Montrachet  
2005 Beringer, Napa  
2006 Clos Du Bois, North Coast  
2006 Girard, Russian River Valley

*Vintages and Availability Subject to Change*

Sample Menu ~ Items Subject to Change

# Wine by the Bottle

## **Sauvignon Blanc / Fume Blanc / Pinot Grigio**

2007 Sauvignon Blanc, *Illumination by Quintessa, Napa*  
2007 Sauvignon Blanc, *Cakebread, Napa*  
2007 Sauvignon Blanc, *Groth, Napa*  
2006 Sauvignon Blanc, *Chateau de Sancerre, Sancerre*  
2007 Sauvignon Blanc, *Matua, Marlborough*  
2007 Pinot Grigio, *Ruffino "Lumina", Venezia*  
2006 Pinot Grigio, *Maso Canali, Trentino*  
2007 Pinot Grigio, *Santa Margherita, Valdadige*

## **White Wines Not To Be Forgotten**

2006 White Blend "Conundrum", *California*  
2006 Riesling, *Chateau St. Michelle "Eroica", Washington*  
2006 Riesling, *Trefethen "Dry", Napa*  
2005 Viognier, *Miner, Napa*  
2006 Albariño, *Martin Codax, Rias Baixas*  
2006 Riesling, *Monchhof "Slate", Mosel*  
2006 Rosé of Pinot Noir, *Domaine Chandon, California*  
2007 Viognier, *"The Innocent", Australia*

## **Pinot Noir**

2005 *Domaine Drouhin, Willamette Valley*  
2005 *Taz, Santa Barbara*  
2005 *BV "Reserve", Carneros*  
2006 *Gloria Ferrer "Estesian", Sonoma*  
2006 *MacMurray, Sonoma Coast*  
2006 *David Bruce, Central Coast*  
2006 *Saintsbury, Carneros*  
2006 *Joseph Drouhin "Laforet", Burgundy*  
2006 *Sea Smoke "Ten", Santa Rita Hills*  
2006 *Sea Smoke "Southing", Santa Rita Hills*  
2006 *Wild Earth, Central Otago*

***Vintages and Availability Subject to Change***

Sample Menu ~ Items Subject to Change

# Wine by the Bottle

## **Merlot**

*2004 Markham, Napa*  
*2005 Duckhorn, Napa*  
*2005 Franciscan, Napa*  
*2005 Frog's Leap Winery, Napa*  
*2004 Rodney Strong, Sonoma*  
*2005 Ferrari Carano, Sonoma*  
*2005 Kenwood "Jack London", Sonoma*  
*2005 Pine Ridge "Crimson Creek", Napa*  
*2004 Clos Du Bois, North Coast*  
*2005 Shafer, Napa*  
*2004 Sterling "3 Palms", Napa*  
*2004 Northstar, Columbia Valley*  
*2004 Clos Du Val, Napa*

## **Meritage / Cabernet Blends**

*2005 Girard "Artistry", Napa*  
*2004 BV "Tapestry", Napa*  
*2005 Estancia Meritage, Paso Robles*  
*2004 Chateau St. Michelle "Artist Series" Meritage, Columbia Valley*  
*2003 Dry Creek Meritage, Dry Creek Valley*  
*2005 Napanook, Napa*  
*2003 Chateau Larose Trintaudon, Haut-Medoc*  
*2002 Astrale E Terra "Arcturus", Napa*  
*2004 Robert Hall Meritage, Paso Robles*  
*2001 Rubicon "Meerlust", South Africa*

*Vintages and Availability Subject to Change*

Sample Menu ~ Items Subject to Change

# Wine by the Bottle

## **Syrah / Shiraz / Petit Syrah / Blends**

2004 Shiraz, Penfold's "Bin #28", Australia  
2004 Shiraz, Taltarni, Heathcote, Australia  
2005 Petit Syrah, Stags' Leap Winery, Napa  
2003 Syrah Blend, E. Guigal, Chateauneuf du Pape  
2006 Shiraz, Two Hands "Gnarly Dudes", Australia  
2005 Shiraz, "The Guilty", Australia

## **Cabernet Sauvignon**

2003 Heitz, Napa  
2005 Robert Mondavi, Napa  
2005 Stag's Leap Winery, Napa  
2005 Merryvale, Napa  
2005 BV, Rutherford  
2004 Flora Springs, Napa  
2005 Chateau Montelena, Napa  
2005 Franciscan, Napa  
2005 Sebastiani, Sonoma  
2005 Stags' Leap Wine Cellars "Artemis", Napa  
2005 Beringer, Knights Valley  
2005 Rodney Strong "Reserve" Sonoma  
2005 Turnbull, Napa  
2005 Hess Estate "Allomi Vineyard", Napa  
2004 Trefethen, Napa  
2005 Clos Du Val, Napa Valley  
1996 Clos Du Val, Napa Valley  
2006 Justin, Paso Robles  
2005 "The Verdict", Australia

***Vintages and Availability Subject to Change***

Sample Menu ~ Items Subject to Change

# Wine by the Bottle

## **Zinfandel**

- 2005 Michael David "Earthquake", Lodi*
- 2006 Ridge "Geyserville", Dry Creek Valley*
- 2006 Cline "Ancient Vines", California*
  - 2005 Ravenswood, Lodi*
- 2005 Cosentino "CigarZin", California*
- 2006 Rosenblum, San Francisco Bay*
- 2006 Rombauer "El Dorado", California*

## **Reds Not To Be Forgotten**

- 2003 Amarone, Allegrini, Veneto*
- 2004 Tempranillo, Torres "Celeste", Ribera del Duero*
- 2003 Sangiovese, Ruffino Chianti Classico Riserva Gold, Italy*
  - 2006 Lucente, Tuscany*
- 2003 Nebbiolo, Michele Chiarlo Barolo, Piedmont*
- 2006 Malbec, Terrazas "Reserva", Argentina*
- 2006 Pinot Meunier, Domaine Chandon, Carneros*

## **Reserve Bottles**

- 2005 Caymus "Special Select", Napa*
- 2000 Freemark Abbey "Sycamore Vineyard", Napa*
- 2004 Stag's Leap Wine Cellars "FAY", Napa*
- 2004 Stag's Leap Wine Cellars "Cask 23", Napa*
  - 2003 Jordan, Alexander Valley*
  - 2004 Cain Five, Napa*
- 2003 Niebaum-Coppola "Rubicon", Napa*
  - 2003 Opus One, Napa*
- 2004 Silver Oak, Alexander Valley*
  - 2003 Silver Oak, Napa*
- 2004 BV "Georges de Latour", Napa*
- 2002 Heitz "Martha's Vineyard", Napa*

*Vintages and Availability Subject to Change*

Sample Menu ~ Items Subject to Change



# Wine by the Bottle

## **Reserve Bottles cont.**

2005 *Far Niente*, Napa  
2004 *Beringer "Private Reserve"*, Napa  
2003 *Banfi, Brunello di Mantalcino*, Tuscany  
2004 *Luce*, Tuscany  
2003 *Penfold's "Grange"*, Australia  
1999 *Robert Mondavi "Reserve"*, Napa  
2003 *Robert Mondavi "Reserve"*, Napa  
2003 *Flora Springs "Trilogy"*, Napa  
2005 *Ridge "Monte Bello"*, Santa Cruz  
2004 *Chateau Mouton Rothschild*, Pauillac  
2004 *Chateau Clerc Milon*, Pauillac  
2003 *Chateau Pichon Lalande*, Pauillac  
2004 *Grgich Hills*, Napa  
2004 *Spring Mountain Vineyard*, Napa  
2005 *Quintessa*, Rutherford  
2003 *Merryvale "Profile"*, Napa  
2004 *Sterling "Reserve"*, Napa  
2005 *Faust by Quintessa*, Napa  
2005 *Dominus*, Napa  
2001 *Fisher "Lamb Vineyard"*, Napa  
2001 *Fisher "Wedding Vineyard"*, Sonoma  
2005 *Chimney Rock*, Stag's Leap District  
2003 *Shafer "Hillside Select"*, Stag's Leap District  
2005 *Shafer "One Point Five"*, Stag's Leap District  
2003 *DR Stephens "Moose Vineyard"*, Napa  
2005 *Justin "Isosceles"*, Paso Robles

***Vintages and Availability Subject to Change***

Sample Menu ~ Items Subject to Change

# **Private Dining Rooms Available**

**Accommodations up to 160 people**

**For Menus and Information**

**Please contact one of our Sales Managers**

**at: 614.487.0539**

Sample Menu ~ Items Subject to Change