

ELEVEN 49



Three Course Prix-Fixe Menu
LUNCH- \$ 16.95 PER PERSON

Course 1

BABY GREENS SALAD

Tomatoes, Olives, Onions, Cucumbers,
Winterberry Balsamic

1149 CLAM CHOWDER

Mini Rhode Island Clam Cake

CAESAR SALAD

Romaine, Asiago Cheese,
Garlic Croutons, Caesar Dressing

Course 2

CHICKEN SALAD MELT

Cheddar + Provolone Cheese, Bacon, Lettuce,
Tomato, Onion, Warm Pita Bread

HOUSE SMOKED TURKEY SANDWICH

Lettuce, Tomato, Cucumber, Alfalfa Sprouts,
Swiss, Dill Aioli, Multigrain Dakota Bread

PRIME RIB SANDWICH

Thin Sliced Prime Rib, Cognac-Shallot Whipped
Goat Cheese, Arugula,
Onion, Tomato, Onion Roll

FISH + CHIPS

Served With Hand Cut Fries, Coleslaw,
House Made Tartar + Cocktail Sauce

Course 3

VANILLA BEAN CHEESECAKE

Strawberry Sauce

FLOURLESS CHOCOLATE TORTE

Chantilly Cream & Caramel Sauce

Three Course Prix-Fixe Menu
DINNER- \$ 34.95 PER PERSON

Course 1

BABY GREENS SALAD

Tomatoes, Olives, Onions, Cucumbers,
Winterberry Balsamic

1149 CLAM CHOWDER

Mini Rhode Island Clam Cake

CAESAR SALAD

Romaine, Asiago Cheese,
Garlic Croutons, Caesar Dressing

Course 2

SHORT RIBS

Sautéed Roasted Carrot + Cauliflower,
Swiss Chard, Whipped Potatoes

CHICKEN a la VODKA

Seared Chicken, Penne Pasta, Asiago Cheese,
Pink Vodka Cream Sauce

BOLOGNESE

Braised Veal, Beef + Italian Sausage,
Red Wine, Rigatoni Mezzi

SEARED SALMON

Lemon Butter, Grilled Asparagus,
Whipped Potatoes

Course 3

VANILLA BEAN CHEESECAKE

Strawberry Sauce

FLOURLESS CHOCOLATE TORTE

Chantilly Cream & Caramel Sauce