

Eleven Waters



APPETIZERS

CRANBERRY & WHIPPED FETA DIP 11

CRANBERRY SAUCE | FETA | CREAM CHEESE | PISTACHIO
HONEY | BAGUETTE

KEUKA STEAMED MUSSELS 17

GARLIC-SHALLOT CONFIT | CHORIZO | WHITE WINE
BUTTER | CROSTINI

SEARED YELLOWFIN TUNA 16

WASABI PONZU SAUCE

STUFFED AVOCADO WITH HICKORY SMOKED AHI TUNA 16

CHIPOTLE AIOLI | TROPICAL SALSA | SESAME
YUZU FOAM

SOUPS & GREENS

BUTTERNUT SQUASH BISQUE 10

SPANISH ONION | GARLIC | SAGE OIL

FRENCH ONION SOUP 10

CROSTINI | SWISS | PROVOLONE

ROASTED BEET & GOAT CHEESE KALE SALAD 15

AVOCADO | CANDIED WALNUT | CRANBERRY
LEMON GARLIC VINAIGRETTE

ADD: CHICKEN 6 | SHRIMP 8

CAESAR SALAD 13

BABY GEM LETTUCE | SHAVED PARMESAN | CROUTONS
WHITE ANCHOVY EMULSION

ADD: CHICKEN 6 | SHRIMP 8 | SALMON 11

ENTRÉES

ROASTED GARLIC CHICKEN 28

HALF CHICKEN | HERBED CHICKEN JUS | SEASONAL VEGGIES
WHITE CHEDDAR MAC & CHEESE

PETIT FILET MIGNON 45

SEASONAL VEGGIES | WILD MUSHROOM RISOTTO |
BORDELAISE SAUCE | WHITE TRUFFLE OIL

BOLOGNESE 25

BEEF | PORK | RED WINE | WHIPPED RICOTTA |
TOMATO SAUCE | PARMESAN CHEESE

POACHED SEABASS 35

CREAMY HERB | FENNEL SALAD | TARRAGON | CHIVE

24 HOUR BRAISED SHORT RIB 40

CREAMY GARLIC MASHED POTATO | SEASONAL VEGGIES
DEMI-GLAZE

SEARED BRANZINO A LA PLANCHA 28

POMME PUREE | FALL SUCCOTASH | PARMESAN ESPUMA

DUCK A L'ORANGE 32

GRAND MARNIER | SHALLOT | POMME PUREE | BUTTER
ORANGE SEGMENTS

SIDES

SEASONAL VEGGIES 11

WHITE CHEDDAR MAC & CHEESE 11

FINGERLING POTATO 11

ROASTED FIELD MUSHROOM 11

WILD MUSHROOM RISOTTO 15

DESSERT

SIGNATURE CHOCOLATE MOUSSE 10

CHOCOLATE GANACHE | WHIPPED CREAM | BERRIES

PUMPKIN COBBLER 12

PUMPKIN CRUMBLE | WALNUTS | VANILLA ICE CREAM
WHIPPED CREAM

APPLE TART A LA MODE 10

VANILLA ICE CREAM | CARAMEL | POWDERED SUGAR