



September 21—September 30

ELEVEN 49

DINNER PRIX FIXE

\$32.77 PER PERSON

Course One

CLAM CHOWDER
Mini Rhode Island Clam Cake

TRADITIONAL SALAD
Baby greens, tomatoes, onions, olives, cucumbers, honey balsamic vinaigrette

Course Two

14 OZ CERTIFIED BLACK ANGUS RIBEYE
Horseradish cream

BROILED SCALLOPS
White wine, butter, garlic

BROILED SHRIMP SCAMPI
White wine, butter, garlic

GRILLED TUNA STEAK
Sweet soy, wasabi

THICK CUT PORK CHOP TOMAHAWK
Roasted pan jus

10 OZ SEARED SALMON
Lemon butter

with choice of one side:
roasted butternut squash, truffle mac + cheese,
grilled asparagus, crispy brussel sprouts or mashed potatoes



September 21—September 30

ELEVEN 49

LUNCH PRIX FIXE

\$16.77 PER PERSON

Course One

CLAM CHOWDER

Mini Rhode Island Clam Cake

TRADITIONAL SALAD

Baby greens, tomatoes, onions, olives, cucumbers, honey balsamic vinaigrette

Course Two

BRUSSEL SPROUT CAESAR

Roasted brussels, romaine, asiago cheese, garlic parmesan croutons, Caesar dressing

Choice of: grilled chicken or salmon

BACON WRAPPED MEATLOAF

Brown sugar ketchup gravy,

crispy brussels with bacon, onions + cranberries, herb infused whipped potatoes

GRILLED CHICKEN CLUB WRAP

Bacon, lettuce, tomato, onion, avocado, mayo, wood fired flat bread served with French fries
