

## SMALL PLATES

<b>Edamame</b> steamed, green soya beans, lightly salted <sup>Y</sup>	<b>5</b>
<b>Marinated Eggplant &amp; Roasted Garlic</b> roasted red peppers, olive oil, fresh thyme <sup>Y</sup>	<b>7</b>
<b>Spring Rolls</b> vegetable, asian mushroom, crispy wrapper, spicy plum & mango sauce <sup>Y</sup>	<b>8</b>
<b>Beef Satays</b> tender beef strips, grilled, lemon grass, ginger, garlic, soy	<b>9</b>
<b>Jamaican Chicken</b> sautéed, curried banana, pineapple juice, coconut, corn disk	<b>9</b>
<b>Pot Stickers</b> pork & vegetable, chili lime soy sauce	<b>9</b>
<b>Portobello Mushroom</b> baked, sundried tomato-roasted garlic cream cheese, balsamic reduction <sup>Y</sup>	<b>10</b>
<b>Calamari Wok Style</b> lightly breaded, cilantro, ginger, garlic,	<b>10</b>
<b>Rustic Tart</b> baked, roasted squash, caramelized onions, sundried tomato, goats cheese <sup>Y</sup>	<b>10</b>
<b>Trio of Dips</b> feta spread / arugula hummus / sundried tomato cream cheese <sup>Y</sup> each <b>7</b> trio	<b>14</b>
<b>Dragon Boat</b> Seafood platter, sautéed scallops, tiger prawns, mussels with smoky white wine broth	<b>25</b>
<b>The Mountain</b> prawns, mussels, sausage, beef satay, edamame, dips, pot stickers, spring rolls,	<b>50</b>

## SOUP AND SALADS

<b>Feature Soup</b> chefs special <sup>Y</sup>	<b>6</b>
<b>Mixed Greens</b> seasonal mix, roasted pumpkin seed dressing <sup>Y</sup>	<b>7</b>
<b>Caesar</b> frizzled capers, asiago cheese, croutons, fresh lemon garlic anchovy dressing <sup>Y*</sup>	<b>8</b>
<b>Eleven22 Feature Salad</b> chefs daily special <sup>Y*</sup>	<b>market \$</b>

Add to your salad: Beef Satay \$5 – Garlic Prawns \$6

## PASTA AND RICE

<b>Creamy-Tomato Pasta</b> house-made sauce, asiago cheese, daily noodle <sup>Y</sup> add chicken \$3	<b>11</b>
<b>Vegetable Korma</b> mild curry, vegetables, tofu, almonds, noodles <sup>Y</sup> add bistro prawns \$3	<b>14</b>
<b>Butter Chicken</b> Indian spiced, creamy curry, tomato, chick peas, cilantro yogurt, jasmine rice,	<b>14</b>
<b>Nasi Goreng</b> Malaysian fried rice, chicken, sausage, prawns, bean sprouts, fruit, cucumber yogurt <sup>Y*</sup>	<b>15</b>
<b>Wok Seafood</b> scallops, fish, bistro prawns, green beans, green onion, sweet & spicy soy sauce	<b>19</b>
<b>Eleven22 Cannelloni</b> made in-house, seasonal ingredients	<b>market \$</b>
<b>Daily Pasta</b> please ask your server <sup>Y*</sup>	<b>market \$</b>

## SPECIALTIES AND ENTREES

<b>Steamed Mussels</b> P.E.I., smoky roasted tomato cream sauce add chorizo sausage \$3	<b>13</b>
<b>Feature Fish</b> ask your server about daily catch	<b>market \$</b>
<b>Mt. Begbie Lamb Stew</b> ale braised, with potato, yams, celery, carrots, sweet onions	<b>18</b>
<b>Kassler Pork Chop 10oz</b> smoked, sage-apple sauce, seasonal vegetables	<b>20</b>
<b>Roasted Duck Breast</b> caramelized onion, squash & goat cheese tart, maple glaze	<b>23</b>
<b>Seafood Gumbo</b> scallops, big shrimp, mussels, peppers, okra, spiced tomato-cream sauce <sup>Y*</sup>	<b>23</b>
<b>Certified Black Angus NY Steak 8oz</b> seasonal vegetables, daily starch, choice of Red Wine Demi or Smoked Paprika Butter	<b>24</b>

**chef: Konan Mar**

Daily Features - Seasonal Ingredients  
 Please notify server in case of any food allergies  
<sup>Y</sup> = Vegetarian, <sup>Y\*</sup> = can be creatively changed