

— 1149 —  
**ELEVEN FORTY NINE**  
 RESTAURANT

**THE EXPERIENCE**

—RAW BAR—

*All raw bar items are served with Cocktail Sauce, Apple-Cider Mignonette and Ginger Scallion Mayo*

<b>Oysters on the Half-Shell</b>	ea \$2.75	<b>Jumbo Shrimp Cocktail</b>	ea \$3.
<b>Littlenecks on the Half-Shell</b>	ea \$1.50	<b>Grand Shellfish Platter</b>	\$24.
		Includes 4 of each raw bar item	

—SMALL BITES/  
 APPETIZERS—

<b>Jumbo Lump Crab Cake</b>	\$10.	<b>Yellow Fin Tuna Tartare Napoleon</b>	\$10.
Served with a Petite Fennel Garnish and Romesco		With a Ginger Essence and Wonton Crisps	
<b>Crispy Point Judith Calamari</b>	\$9.	<b>Pan-Roasted Local Clams</b>	\$9.
With Pepper Relish and Chipotle and Scallion Mayo		Served in a Flavorful Tomato, Fresh Garlic and Basil Reduction Accompanied with Grilled Crostini.	
<b>Chef Jules' Signature Clam and Corn Chowder</b>	\$6.	<b>Carpaccio, Thinly Sliced Filet Mignon</b>	\$9.
With mini Rhode Island Clam Cakes		Accompanied by Micro Green Salad, Caper Berries, and Shaved Parmesan	
<b>Tempura Battered Jumbo Shrimp</b>	\$10.	<b>Pan-Seared and Sliced Asian Duck Breast</b>	\$10.
With Ginger Sake Dipping Sauce		With Tamari Sesame Spinach, Candied Pecans and Mango Ketchup	
<b>Crispy Pork Dumplings</b>	\$8.	<b>Smoked and Sliced Atlantic Salmon</b>	\$8.
Ground Pork with Ginger, Garlic, Scallions, and Soy in a Wonton Skin with Hoisin BBQ		With Traditional Accompaniments (Egg Yolk, Egg White, Capers, Chives, Red Onion), Sour Cream and Potato Galette	
<b>Grilled Trio</b>	\$10.	<b>BBQ Pork Tacos</b>	\$9.
Individually skewered Beef Tenderloin, Chicken, and Shrimp skewers served with a chilled Yogurt Mint Dipping Sauce		Four Pulled Pork Tacos with Pineapple Salsa, Goat Cheese and Micro Greens	

—BRICK OVEN—  
 BAKED PIZZA

<b>Margarita Pizza</b>	\$10.	<b>Pepperoni Pizza</b>	\$11.
Fresh Mozzarella, Tomato, and Basil, drizzled with Extra Virgin Olive Oil		Marinara Sauce, Mozzarella, Parmesan and Basil	
<b>Special Pizza of the Day</b>	\$12.	<b>Roasted Pear and Prosciutto Pizza</b>	\$14.
Created Daily by Our Brick-Oven Chef		Goat Cheese, Fresh Thyme and Balsamic Glaze	

—SALAD—

*Our salads are individually tossed and plated to order.*

<b>Caesar</b>	\$7.	<b>Southwestern</b>	\$8.
Romaine, Caesar Dressing, House Made Herb Croutons, Shaved Parmesan Cheese, and Julienne Sun-Dried Tomatoes		Baby Spinach, Citrus Dressing, Grilled Corn, Black Beans, Avocado and Pumpkin Seeds	
<b>Mediterranean</b>	\$8.	<b>Traditional</b>	\$8.
Mixed Greens, Balsamic Dressing, Olives, Artichokes, Chickpeas and Roasted Peppers		House Greens, Balsamic Vinaigrette, Vine-Ripened Tomato, Cucumber, Red Onion and Olives	
<b>Asian</b>	\$7.	<b>Wedge</b>	\$8.
Crisp Boston Bibb, Ginger Dressing, Carrots, Scallions, Fuji Apple, Peanuts and Wonton Frizzles		Crisp Iceberg, Blue Cheese Dressing, Tomatoes and Apple Wood-Smoked Bacon Crumbles	

**ADD TO YOUR SALAD**

<b>Grilled Chicken Breast</b>	\$5.	<b>5 oz Peppered Filet Mignon</b>	\$8.
<b>Oven-Roasted Seasonal Vegetables</b>	\$4.	<b>Seared Yellow Fin Tuna</b>	\$8.
<b>Asian Seared and Sliced Duck Breast</b>	\$6.	<b>Three Marinated Grilled Shrimp</b>	\$9.
<b>Atlantic Salmon</b>	\$7.		

—PASTAS—

<b>Brick Oven Baked Penne Pasta</b>	\$12.	<b>Fresh Lobster Ravioli</b>	\$19.
Pink Vodka Sauce with 4 Cheeses (Parmesan, Pecorino, Mozzarella and Fontina). Add Grilled Chicken Breast \$4		Pink Vodka Sauce, Overnight Roasted Tomatoes, Basil, and Shaved Parmesan Cheese.	
<b>Linguine and Clams</b>	\$16.	<b>Linguine and Jumbo Shrimp</b>	\$22.
Pan-Roasted Local Clams with Shaved Garlic, White Wine, and Italian Parsley. Please choose either White or Red.		Fresh Tomatoes, Tarragon, Shaved Garlic and a Dijon Mustard Cream Sauce	

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— **CHICKEN** —

<b>Chicken Parmesan and Linguine</b> \$16. 8 Ounces of Chicken Breast, pan fried with Marinara and finished with Fresh Mozzarella, Basil, and Grated Parmesan Cheese.	<b>Grilled Chicken Paillard</b> \$17. With Garlic, Sautéed Baby Spinach, Cherry Tomatoes, Extra Virgin Olive Oil and Balsamic Reduction.
<b>Grilled Free-Range Statler Chicken Breast</b> \$18. with Mashed Potatoes, Grilled Asparagus & Jack Daniel's Gravy.	

— **SPECIALS** —

<b>Eleven Forty Nine Burger</b> \$13. 10 ounces of Ground Angus Beef, Choice of Cheese, served with Hand-Cut French Fries, Crisp Lettuce and Vine-Ripe Tomatoes and Served on a Hearty Bun.	<b>Shaved Filet Mignon Steak Sandwich</b> \$14. With American Cheese, Caramelized Onions, Sautéed Mushrooms, Hand-Cut Fries and Side of Horseradish Cream
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— **MEATS** —

*Our steaks are wet aged, hand cut, and prepared to ensure your dining pleasure.*

<b>14 oz. Center-cut New York Sirloin</b> \$34. <b>20 oz. Bone-in Rib Eye</b> \$36.	<b>10 oz. Filet Mignon</b> \$30. <b>10 oz. Flat Iron Steak</b> \$20.
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— **SPECIALTY** —

<b>One Pound Beef Short Rib</b> \$19. Braised with Roasted Vegetables served En Cocotte	<b>10 oz. Pork Tenderloin</b> \$18. Seasonal Fruit Chutney.
<b>Two 7 oz. Lamb Loin Chops</b> \$18. With Barolo Wine Reduction	<b>One Pound Braised Lamb Shank</b> \$19. With Orzo

— **FISH** —

*Our fish is received daily and cut on premise by our Executive Chef.*

<b>Atlantic Salmon Fillet</b> \$20. Pan roasted with Grilled Seasonal Vegetables finished with a Creole Sauce	<b>Seared Yellow Fin Tuna</b> \$23. Teriyaki Glaze and Extra Virgin Olive Oil on a bed of Sautéed Baby Spinach
<b>Boston Blue Scrod</b> \$20. Lump Crabmeat Crumb Topping, Tomato Basil Confit and a Pan Sauce	

— **SIDES** —

<b>Red Bliss Mashed Potatoes</b> \$4. <b>Hand Cut Russet French Fries</b> \$4. With Truffle Mayo and Ketchup	<b>Puree of Candied Sweet Potato and Carrot Mash</b> \$4. Uniquely prepared without Butter or Cream
<b>Baked Macaroni and Cheese Au Gratin</b> \$5. <b>Grilled Asparagus</b> \$7. Garnished with Shaved Parmesan	<b>Herb-Seasoned Mushrooms</b> \$7. Sautéed and finished with Madeira and Butter
<b>Baby Spinach</b> \$6. With or without Reduced Heavy Cream	<b>Grilled Red Onion with Roquefort Cheese</b> \$5.

— **WINES BY THE GLASS** —

<b>White Zinfandel:</b> Beringer 2006 \$6.00	<b>Pinot Noir:</b> Sebastiani Sonoma 2005 \$12.00 Greg Norman 2007 \$11.00
<b>Pinot Grigio:</b> Capasaldo 2006 \$7.25 Chateau Ste. Michelle Pinot Gris 2006 \$8.00 Abbazia di Novacella 2006 \$12.50	<b>Merlot:</b> Columbia Crest Grand Estates 2004 \$8.75 Ray's Station 2001 \$9.00
<b>Sauvignon Blanc:</b> Sterling Vintners Collection 2007 \$7.50 Ferrari Carano Fume Blanc 2006 \$10.50 Kim Crawford 2006 \$11.50	<b>Zinfandel</b> Ravenswood 2005 \$7.75
<b>Chardonnay:</b> Hess 2005 \$8.50 Kendall-Jackson 2005 \$10.00 Simi Chardonnay 2007 \$8.75	<b>Shiraz:</b> Jacob's Creek 2004 \$7.00 Penfolds 2005 \$9.00 Coppola 2005 \$9.00
<b>Riesling:</b> Hogue 2005 \$7.00 Oceana Estates "Dry" 2007 \$8.25	<b>Cabernet Sauvignon:</b> Ray's Station 2001 \$8.00 Columbia Crest Grand Estates 2003 \$8.75 Chateau St. Jean 2001 \$10.00 Sebastiani Sonoma 2004 \$11.00
<b>Sparkling Wine:</b> Chandon Blanc de Noir NV \$9.00 Nicolas Feuillatte NV \$12.00	<b>Italy:</b> Monrosso Chianti 2004 \$8.50 Rocca Della Macie 2005 \$9.00

**Jules Ramos: Executive Chef**

**Rand Robison: General Manager**

*"Consumers are recommended to order seafood and other food from animals thoroughly cooked. Partially cooked foods can increase your risk of illness."*

*Eleven Forty Nine is the perfect place to book your next corporate or social event. Catering is also available. Contact Amanda Marcello – Special Events Manager for more information. Gratuity of 20% will be added to parties of 8 or more.*