

At The Start

110 TOMATO SOUP 400/600 Cal | 8 | 10

A Mildly Sweet Cream Of Tomato Soup With A Hint Of Garlic And Parmesan.

110 SPINACH DIP 900 Cal | 16

A Creamy Blend Of Cheeses, Spinach And Artichokes, Served With Pico De Gallo, Marble Rye Toast Points, Tortilla Chips And Cucumber Slices.

BANG BANG CAULIFLOWER 750 Cal | 16

Lightly Fried Cauliflower Tossed In A Spicy Sweet Chili Sauce, Finished With Sesame Seeds And Scallions, Served With Roasted Garlic Aioli.

BBQ CHICKEN NACHOS 1390 Cal | 17.5

Layers Of Corn Tortilla Chips, Pulled BBQ Chicken, Black Beans, Corn, Nacho Cheese Sauce, BBQ Sauce, Housemade Ranch, Banana Peppers And Scallions.

ASIAN CALAMARI 470 Cal | 17

Golden Fried Rings, Tentacles And Banana Peppers, Served With A Side Of Sweet Chili Sauce.

FIRECRACKER SHRIMP 700 Cal | 17

Lightly Fried Shrimp, Tossed In A Spicy Sweet Chili Sauce, Garnished With Broccoli Slaw And Sesame Seeds.

CRISPY FRIED PICKLE CHIPS 570 Cal | 12

Crispy Dill Pickle Chips, Served With A Side Of Housemade Sriracha Aioli And Honey Mustard.

BISTRO WINGS 1210/1350 Cal | 17.5

Golden Fried Chicken Wings Tossed With A Choice Of Buffalo Or Maple BBQ Sauce, Served With Carrots And Celery. *Available Boneless.*

From The Garden

GREEK SALAD 540 Cal | 13

Romaine Lettuce, Grape Tomatoes, Cucumbers, Red And Green Peppers, Olives, Feta And Pickled Onions, Tossed In A Lemon Oregano Vinaigrette.

KALE BRUSSELS SALAD 490 Cal | 13.5

A Blend Of Shredded Kale, Roasted Brussels Sprouts, Shaved Broccoli, Cabbage, Radicchio, Carrots, Arugula, Toasted Pumpkin Seeds And Diced Gala Apples, Tossed In A Whole Grain Mustard Vinaigrette, Topped With Goat Cheese.

110 CAESAR 600 Cal | 11

Crisp Romaine Hearts And Housemade Seasoned Croutons, Tossed In A Housemade Caesar Dressing And Topped With Shaved Parmesan.

Add The Following To Any Salad:

CHICKEN (200 Cal) | 8 **SHRIMP** (350 Cal) | 10

Allergy Commitment

Before Placing Your Order, Please Inform Your Server If Anyone In Your Party Has A Food Allergy.

Here At 110 Grill®, We Pride Ourselves On Our Commitment To Accommodating All Guests' Allergen Needs. We Do This Through Preparing Dishes To Order In Our Scratch Kitchens, Utilizing Allergen Picks And Only Having Management Deliver Allergy-Safe Dishes. Our Management Teams Have Current Certifications For Food Safety And Allergen Awareness And All Employees Receive Extensive Allergy Awareness Training To Ensure Guest Safety.

Separate Gluten Free Menu Available.

Loyalty Program

110 Grill® Offers A Great Loyalty Program For Our Guests! For Every \$110 You Spend On Food And Non-Alcoholic Beverages (Every \$1 = 1 Point), You Will Receive A \$10 Reward For A Future Visit. Our Loyalty Program Can Also Be Used At Our Sister Restaurant, Evviva® Trattoria. Download Our App Or Register For A Loyalty Account On Our Website. For More Information, Ask Your Server Or Bartender.

By The Chef

SHRIMP SCAMPI 1880 Cal | 24

Sautéed Shrimp Tossed With Linguine, Roasted Tomatoes, Spinach, Basil And Shaved Parmesan In A Lemon Garlic Butter Sauce, Served With Garlic Ciabatta.

CHICKEN PICCATA GNOCCHI 1430 Cal | 23

Fried Chicken Served With Sautéed Gnocchi And Spinach, Tossed In A Lemon Caper Butter Sauce, Finished With Fried Sage.

BUFFALO CHICKEN MAC & CHEESE 2050 Cal | 21

A Rich Cheese Sauce Tossed With Cavatappi Pasta, Topped With Diced Fried Chicken, Finished With Buffalo Sauce And Housemade Ranch.

SALMON* 440 Cal | 28

Norwegian, 100% Antibiotic Free. Prepared Cajun Style Or Grilled With Garlic Butter. Served With Garlic Mashed Potatoes and Broccoli.

110 CHICKEN CAPRESE 1190 Cal | 21.5

Fried Chicken Topped With Pesto, Reggiano, Mozzarella And Roasted Tomatoes, Finished With Balsamic Reduction, Served With An Artisan Greens Salad.

FISH & CHIPS 1130 Cal | 22

North Atlantic Cod Fried In Seasoned Flour, Served With French Fries, Tartar Sauce And Coleslaw.

PULLED PORK MAC & CHEESE 2380 Cal | 23

A Rich Cheese Sauce Tossed With Cavatappi Pasta, Topped With BBQ Pulled Pork, BBQ Crumbles And Onion Strings, Drizzled With BBQ Sauce And Housemade Ranch.

Add A Half Salad To Any Entrée:

GREEK (270 Cal) | 7 **CAESAR** (300 Cal) | 6

Between The Bread

Served With Choice Of One Side:

CLASSIC CHEESEBURGER* 980 Cal | 17.5

Grilled 8 Oz Certified Angus Beef® Burger, Served With Your Choice Of Cheese, Lettuce, Tomato And Red Onion, Served On A Griddled Bun.

110 SIGNATURE BURGER* 1245 Cal | 19

Certified Angus Beef® Burger With Marrow Butter, Garlic Aioli, Pepperjack Cheese, And Pickled Onions On A Griddled Sweet Potato Bun.

TURKEY BURGER 690 Cal | 17

Seared Turkey Burger On A Griddled Bun, Served With Pepperjack Cheese, Avocado Mash And Pico De Gallo.

BBQ BURGER* 1300 Cal | 18

Grilled 8 Oz Certified Angus Beef® Burger, Topped With Cheddar Cheese, Applewood Smoked Bacon, BBQ Crispy Onion Strings, And Housemade Ranch Served On A Griddled Bun.

STEAK & CHEESE 840 Cal | 18.5

Angus Beef Shaved Steak, Caramelized Onions, Green And Red Peppers, Smothered With American Cheese, Served In A Toasted Sub Roll.

FISH TACOS 1380 Cal | 16.5

Three Warmed Tortillas With Cajun Seasoned Fried Cod, Avocado Mash, Coleslaw And Pico De Gallo.

HOT HONEY CHICKEN 890 Cal | 16.5

Chicken Breast Brined In Pickle Juice, Deep Fried In Cajun Seasoned Flour, Shredded Lettuce And Pickle Chips On A Griddled Bun, Topped With Hot Honey.

GRILLED CHEESE

& CREAMY TOMATO SOUP 1310 Cal | 16.5

American And Goat Cheese On Griddled Ciabatta With Roasted Garlic Aioli, Served With Mildly Sweet Cream Of Tomato Soup. *Side Not Included.*

On The Side

FRENCH FRIES 320/530 Cal | 6

SWEET POTATO FRIES 300/500 Cal | 7

ONION STRINGS 210/320 Cal | 7

JASMINE RICE 340/560 Cal | 6

BROCCOLI 125/250 Cal | 7

GARLIC MASHED POTATOES 300/610 Cal | 7

ROASTED BRUSSELS SPROUTS 140/280 Cal | 8

100% OF OUR CORE MENU CAN BE MADE GLUTEN FREE

*These Items Are Cooked To Order And/Or May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meat, Fish, Poultry, Or Eggs May Increase Your Risk Of Foodborne Illness. 2000 Calories A Day Is Used For General Nutritional Advice, But Calorie Needs Vary.