

at the start

110 Grill®

CLAM CHOWDER 200/300 Cal | 6 | 8

A Creamy Blend Of Chopped Clams, Potatoes And Spices.

CHORIZO TOTCHOS 870 Cal | 12.5

Fried Seasoned Tater Tots Topped With Chorizo Sausage, Nacho Cheese Sauce, Fresh Pico De Gallo, Avocado And Sour Cream.

110 SPINACH DIP BREAD BOWL 1130 Cal | 13

A Creamy Blend Of Cheeses, Spinach And Artichokes, Served In A Sourdough Bread Bowl With Tortilla Chips And Cucumber Slices.

ASIAN CALAMARI 470 Cal | 14.5

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

FIRECRACKER SHRIMP 700 Cal | 14.5

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

BUFFALO CHICKEN DIP 1020 Cal | 15

A Creamy Blend Of Shredded Chicken And Cheeses, Baked With White Cheddar Cheese, Served With Tortilla Chips, Carrots And Celery.

CRISPY FRIED PICKLE CHIPS 570 Cal | 10

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

BBQ CHICKEN NACHOS 1390 Cal | 15.5

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

BISTRO WINGS 1210/1350 Cal | 15

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

BBQ CHICKEN FLATBREAD 640 Cal | 15

A Crispy Flatbread, Pulled BBQ Chicken, White Cheddar Cheese And Grilled Red Onion Topped With BBQ Sauce.

MARGHERITA FLATBREAD 800 Cal | 14

A Crispy Flatbread, Pesto, Sliced Tomatoes And Fresh Mozzarella, Finished With A Balsamic Reduction And Basil.

from the garden

Add The Following To Any Salad:

CHICKEN (200 Cal) | 6 **SALMON*** (310 Cal) | 10 **SHRIMP** (350 Cal) | 9

110 CYPRUS SALAD 470 Cal | 10

Iceberg Lettuce And Baby Arugula With Cucumbers, Banana Peppers, Red Onions, Olives, Grape Tomatoes And Roasted Red Peppers, Tossed In A Red Wine Vinaigrette.

110 CAESAR 600 Cal | 10

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

KALE BRUSSELS SALAD 490 Cal | 12

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.

BLUE CHEESE WEDGE 790 Cal | 12

Iceberg Wedge Topped With Applewood Smoked Bacon, Blue Cheese Crumbles, Grape Tomatoes, Red Onions, Housemade Blue Cheese Dressing, Everything Seasoning And A Balsamic Reduction.

BBQ CHICKEN SALAD 1310 Cal | 17

Fried Chicken, Artisan Mix, Corn, Black Beans, Grape Tomatoes, Applewood Smoked Bacon, Avocado, White Cheddar Cheese And Banana Peppers, Tossed In A Housemade Ranch And Finished With A BBQ Drizzle.

STEAK SALAD* 490 Cal | 22

Thick Sliced Beefsteak Tomatoes, Red Onion And Sirloin Steak, Over Artisan Greens Tossed With A Balsamic Reduction, Finished With Housemade Steak Sauce, Blue Cheese Crumbles And Applewood Smoked Bacon.

by the chef

Add A Half Salad To Any Entree:

CYPRUS SALAD (235 Cal) | 5 **CAESAR SALAD** (300 Cal) | 5

CHICKEN PESTO PASTA 1970 Cal | 20

Sautéed Chicken Tossed With Pesto Cream Sauce, Roasted Tomatoes, Artichokes And Fettuccine Pasta, Topped With Shaved Parmesan.

SHRIMP SCAMPI 1880 Cal | 22

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

110 CHICKEN CAPRESE 1190 Cal | 19

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

FISH & CHIPS 1130 Cal | 19.5

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

VEGETABLE PESTO PASTA 1760 Cal | 15.5

Roasted Tomatoes, Artichokes And Cavatappi Pasta, Tossed In A Creamy Pesto Sauce And Topped With Shaved Parmesan.

110 MEATLOAF 1070 Cal | 19

Thick Slice Of Housemade Ground Beef, Pork And Veal, Served With Garlic Mashed Potatoes And Broccoli, Topped With Crispy Onion Strings And Housemade Smoky Glaze.

PULLED PORK MAC & CHEESE 2380 Cal | 20

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.

CHICKEN PICCATA GNOCCHI 1430 Cal | 21

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

THAI SESAME SALMON* 1160 Cal | 25

Grilled Salmon Served Over Jasmine Rice And Broccoli Slaw, Topped With Bang Bang Sauce And Sesame Seeds.

CUBAN SWORDFISH* 930 Cal | 25

Cajun Seasoned Swordfish Served Over Hot Rice Salad Drizzled With Housemade Lemon Aioli, Topped With Arugula Tossed In Citrus Oil.

110 CHIMICHURRI STEAK* 1370 Cal | 29.5

Cajun Seasoned Sirloin Steak Topped With An Herb And Garlic Infused Chimichurri Sauce, Served With Seasoned French Fries.

BUFFALO CHICKEN MAC & CHEESE 2050 Cal | 19

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

between the bread

CHOICE OF 1 SIDE

110 CLASSIC CHEESEBURGER* 980 Cal | 15

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

ADD MUSHROOMS (45 Cal) | 1

ADD ONIONS (34 Cal) | 1

ADD BACON (160 Cal) | 2

THE "CURE" BURGER* 1360 Cal | 16

Grilled 8 oz **Certified Angus Beef®** Burger, American Cheese, Applewood Smoked Bacon, Fried Egg, Smashed Tater Tots, Caramelized Onions And Demi-Glace, Served On A Toasted Bun.

TURKEY BURGER 690 Cal | 16

Seared Turkey Burger Served On A Toasted Bun, Topped With Smoked Provolone Cheese, Housemade Roasted Red Pepper Aioli, Lettuce, Tomato And Onion.

BBQ BURGER* 1300 Cal | 15.5

Grilled 8 oz **Certified Angus Beef®** Burger, Topped With Cheddar Cheese, Applewood Smoked Bacon, BBQ Crispy Onion Strings, And Housemade Ranch Served On a Toasted Bun.

MUSHROOM SWISS BURGER* 1300 Cal | 15.5

Grilled 8 oz **Certified Angus Beef®** Burger Topped With Roasted Garlic Aioli, Swiss Cheese, Sautéed Mushrooms, Caramelized Onions, Served On A Toasted Bun With Choice Of Lettuce, Tomato And Red Onion

PULLED PORK 1100 Cal | 14

Slow Cooked Pulled Pork, Tossed In BBQ, Served On A Pretzel Bun With Coleslaw, Pickles, Cheddar Cheese And Crispy Onion Strings.

CHICKEN CORDON BLEU 1110 / 1380 Cal | 15

Lightly Fried Or Grilled Chicken Topped With Swiss Cheese, Shaved Ham, Honey Mustard, Lettuce And Tomato, Served On A Toasted Pretzel Bun.

110 CUBAN 840 CAL | 15

Slow Cooked Pulled Pork, Sliced Ham, Swiss Cheese, Honey Mustard And Fried Pickles, Served On Griddled Thick Ciabatta.

STEAK & CHEESE 840 Cal | 16

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

FISH TACOS 1380 Cal | 15

Three Warmed Tortillas With Cajun Seasoned Fried Cod, Rice Salad And Pico De Gallo, Finished With Housemade Sriracha Aioli.

HOT HONEY CHICKEN 890 Cal | 14.5

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

BEYOND BURGER® 890 Cal | 16.5

100% Plant Based Burger Served On A Pretzel Bun, Topped With Lettuce, Tomato, Red Onion And Lemon Aioli. *Available Vegan.*

off the hook

CHOICE OF 2 SIDES

SALMON* 440 Cal | 25

North Atlantic, Oceanic Raised. Prepared Cajun Style Or Grilled With Garlic Butter.

SWORDFISH* 410 Cal | 25

East Coast, Line Caught. Prepared Cajun Style Or Grilled With Garlic Butter.

SHRIMP 350 Cal | 22

Sustainably Raised With No Antibiotics, Phosphates Or Preservatives. Prepared Oven Roasted With Garlic Butter.

Add A Half Salad To Any Entree:

CYPRUS SALAD (235 Cal) | 5 **CAESAR SALAD** (300 Cal) | 5

on the side

FRENCH FRIES 320/530 Cal | 5

SWEET POTATO FRIES 300/500 Cal | 6

ONION STRINGS 210/320 Cal | 6

JASMINE RICE 340/560 Cal | 5

BROCCOLI 125/250 Cal | 6

GARLIC MASHED POTATOES 300/610 Cal | 6

ROASTED BRUSSELS SPROUTS 140/280 Cal | 7

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.

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.

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.