**THESE ITEMS ARE COOKED TO ORDER AND/OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, OR EGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.**

**Fish Tacos** 13.5
110

**Certified Angus Beef**

**Cajun Salmon Burger** 13.5
A CAJUN-SEARED SALMON BURGER, SERVED ON A BRIOCHE BUN WITH ARTISAN MIX, ASIAN SLAW AND SERRANO AIOLI.

**Pulled Pork Sandwich**
SLOW COOKED PULLED PORK, TOSSSED IN BBQ, SERVED ON A PRETZEL BUN WITH COLESLAW, PICKLES, AND CRISPY ONION STRIPS.

**Steak & Cheese**
Certified Angus Beef® STEAK, CARMELIZED ONIONS, GREEN AND RED PEPPERS, SERVED ON A CRUSTY SUB ROLL.

**Chicken Cordon Bleu Sandwich**
LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS, SHAVED HAM, HONEY MUSTARD, LEAF LETTUCE AND TOMATO, SERVED ON A PRETZEL BUN.

**Meatloaf Burger**
A MIXTURE OF GROUND BEEF, PORK AND VEAL, WITH A SMOKY GLAZE, SERVED ON AN HERBED FOCCACIA BUN WITH LEAF LETTUCE, CRISPY ONION STRINGS AND SERRANO KETCHUP Topping.

**Bun**
SLOW COOKED PULLED PORK, SLICED HAM, SWISS CHEESE, HONEY MUSTARD AND FRIED PICKLES GREASED ON THICK CIABATTA.

**FISH**
TACOS WITH CAJUN SEASONED FRIED COD, RICE SALAD AND PICKLED VEGETABLES, SERVED ON WARMED TORTILLAS, SERVED WITH SERRANO AIOLI.

**Bistro Wings**
Crisp wings, golden fried and tossed with a choice of housemade maple BBQ, classic buffalo or garlic parmesan sauce.

**Chorizo Totchos**
FRIED POTATOES W/ CHORIZO SAUSAGE, NACHO CHEESE SAUCE, FRESH PICO DE GALLO, AVOCADO, SOUR CREAM AND SCALLIONS.

**Spinach Dip Bread Bowl**
A CREAMY BLEND OF CHEESES, SPINACH AND ARTICHOKE, SERVED IN A SOURDOUGH BREAD BOWL WITH TORTILLA CHIPS AND CUCUMBER SLICES.

**French Onion Soup**
A RICH BROTH ONION SOUP WITH A HINT OF BRANDY AND FRESH HERBS, FINISHED WITH CROUTONS, A MELTED SWISS AND PARMESEAN BREAD.

**Seafood**
SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRESSING OF BAY AND BURGOURO.

**Short Rib Flatbread**
PESTO, SHREDDED BRAISED SHORT RIBS, CARMELIZED ONIONS, ROASTED TOMATOES AND WHITE CHEDDAR, FINISHED WITH ARUGULA AND A HORSESHOE TRUFFLE CREAM.

**Asian Calamari**
FRIED RING TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.

**110 Cajun Yellowfin Tuna**
CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW, SWEET TERRIYAKI AND A SERRANO AIOLI DIPPING SAUCE.

**Crusty Fried Pickle Chips**
CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY MUSTARD AND SERRANO AIOLI DIPPING SAUCES.

**Firecracker Shrimp**
TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP TOSSED IN A SWEET CHILI SAUCE.

**Shrimp**
SEASONED OR SEALED YELLOWFIN TUNA 9 8
STRAWBERRY OR BLACKBERRY MTM.

**Pepperoni Flatbread**
POMODORO SAUCE TOPPED WITH PEPPERONI, CHERRY PEPPERS, A PROVOLONE AND MOZZARELLA CHEESE.

**Margherita Flatbread**
PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH A BALSAMIC REDUCTION.

**Buffalo Chicken Flatbread**
SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRESSING OF BAY AND BURGOURO.

**Short Rib Flatbread**
PICKLES, CHEDDAR AND CRISPY ONION STRINGS.

**Chicken Picata Gnocchi**
SAUTÉED CHICKEN BREAST TOSS WITH PESTO CREAM SAUCE, ROASTED TOMATOES, AND HONEYDEW MELON, FINISHED WITH SOY GINGER DRESSING.

**Asian Calamari**
FRIED RING TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.

**110 Cajun Yellowfin Tuna**
CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW, SWEET TERRIYAKI AND A SERRANO AIOLI DIPPING SAUCE.

**Croky Fried Pickle Chips**
CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY M mustard AND SERRANO AIOLI DIPPING SAUCES.

**Firecracker Shrimp**
TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP TOSSED IN A SWEET CHILI SAUCE.

**Shrimp**
SEASONED OR SEALED YELLOWFIN TUNA 9 8
STRAWBERRY OR BLACKBERRY MTM.

**Pepperoni Flatbread**
POMODORO SAUCE TOPPED WITH PEPPERONI, CHERRY PEPPERS, A PROVOLONE AND MOZZARELLA CHEESE.

**Margherita Flatbread**
PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH A BALSAMIC REDUCTION.

**Buffalo Chicken Flatbread**
SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRESSING OF BAY AND BURGOURO.

**Short Rib Flatbread**
PICKLES, CHEDDAR AND CRISPY ONION STRINGS.

**Chicken Picata Gnocchi**
SAUTÉED CHICKEN BREAST TOSS WITH PESTO CREAM SAUCE, ROASTED TOMATOES, AND HONEYDEW MELON, FINISHED WITH SOY GINGER DRESSING.

**Asian Calamari**
FRIED RING TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.

**110 Cajun Yellowfin Tuna**
CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW, SWEET TERRIYAKI AND A SERRANO AIOLI DIPPING SAUCE.

**Croky Fried Pickle Chips**
CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY M mustard AND SERRANO AIOLI DIPPING SAUCES.

**Firecracker Shrimp**
TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP TOSSED IN A SWEET CHILI SAUCE.

**Shrimp**
SEASONED OR SEALED YELLOWFIN TUNA 9 8
STRAWBERRY OR BLACKBERRY MTM.

**Pepperoni Flatbread**
POMODORO SAUCE TOPPED WITH PEPPERONI, CHERRY PEPPERS, A PROVOLONE AND MOZZARELLA CHEESE.

**Margherita Flatbread**
PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH A BALSAMIC REDUCTION.

**Buffalo Chicken Flatbread**
SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRESSING OF BAY AND BURGOURO.

**Short Rib Flatbread**
PICKLES, CHEDDAR AND CRISPY ONION STRINGS.

**Chicken Picata Gnocchi**
SAUTÉED CHICKEN BREAST TOSS WITH PESTO CREAM SAUCE, ROASTED TOMATOES, AND HONEYDEW MELON, FINISHED WITH SOY GINGER DRESSING.

**Asian Calamari**
FRIED RING TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.

**110 Cajun Yellowfin Tuna**
CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW, SWEET TERRIYAKI AND A SERRANO AIOLI DIPPING SAUCE.

**Croky Fried Pickle Chips**
CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY M mustard AND SERRANO AIOLI DIPPING SAUCES.

**Firecracker Shrimp**
TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP TOSSED IN A SWEET CHILI SAUCE.

**Shrimp**
SEASONED OR SEALED YELLOWFIN TUNA 9 8
STRAWBERRY OR BLACKBERRY MTM.
Pasta Primavera 13
BROCCOLI, MUSHROOMS, GREEN AND RED PEPPERS, TOSSED WITH CAVATAPPI PASTA IN A TOMATO CREAM SAUCE, TOPPED WITH SHAVED PARMESAN. AVAILABLE VEGAN UPON REQUEST.

Vegetarian Stir Fry 12
SAUTÉED LINGUINI NOODLES TOSSED IN HOISIN TERIYAKI WITH BROCCOLI, CARROTS, CUCUMBERS AND RED PEPPERS, FINISHED WITH A SRIRACHA AIOLI DRIZZLE. AVAILABLE VEGAN UPON REQUEST.

Grilled Cheese and Creamy Tomato Soup 13
A BLEND OF GOAT AND AMERICAN CHEESE ON GRIDDLED CIABATTA WITH ROASTED GARLIC AIOLI, ACCOMPANIED BY A MILDLY SWEET CREAM OF TOMATO SOUP.

Mediterranean Veggie Sandwich 12
RED PEPPER HUMMUS, RED ONION, FETA, ROASTED RED PEPPERS, SLICED OLIVES, SHAVED CUCUMBER AND ARUGULA, WRAPPED IN A WARMED NAAN. AVAILABLE VEGAN UPON REQUEST.

Beyond Burger® 15.5
100% PLANT BASED BURGER SERVED ON A BRIOCHÈ BUN WITH GARLIC AIOLI, TOPPED WITH A CHOICE OF CHEESE, LETTUCE, TOMATO AND RED ONION, ACCOMPANIED BY A PICKLE AND THE CHOICE OF ONE SIDE. AVAILABLE VEGAN UPON REQUEST.

Vegetarian Pesto Pasta 13
ROASTED TOMATOES, ARTICHOKE AND CAVATAPPI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED REGGIANO.

**Allergy Commitment**

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.

100% of our core menus are either naturally gluten free or can be modified to be. Please ask your server for a separate gluten free menu.

110 Grill features a unique beverage menu with creative cocktails, the craftiest of beers and approachable wines. Take a look at the beverage book on your table for the full list of offerings.

**In the Shaker.**

Whether you prefer your cocktails straight up or on the rocks, 110 Grill offers a variety of creative signature and seasonal cocktails made with the freshest ingredients. See our beverage book for the full list.

**From the Keg.**

From local craft breweries to national staple brands, 110 Grill offers a variety of flavor profiles including light beer, wheat beer, IPAs and seasonal offerings. See our beverage book for the full list.

**Off the Vine.**

110 Grill offers a great selection of New World wines with options from everyday favorites that you know and love to new and unique flavors you will come to adore. See our beverage book for the full list.

**For the Wallet.**

110 Loyalty

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 to be used on your next visit. Multiple rewards can be accumulated over time and be used when you choose.

Register for a loyalty account on our website. You will receive notifications about upcoming promotions and a special treat on your birthday and anniversary!

For more information, ask your server or bartender.

More info: www.110grill.com

**After Your Meal.**

Save room for dessert. 110 Grill offers a number of delicious desserts that will be sure to end your lunch or dinner on a sweet note. If you’d prefer to conclude your meal with a beverage, the dessert menu also features several after-dinner cocktails and coffee drinks.

For more information and a full listing of current & upcoming locations, visit: www.110grill.com