

110 Grill®

at the start

110 CHILI 220 / 330 CAL HEARTY CHILI TOPPED WITH SOUR CREAM AND SCALLIONS.	6 9	FIRECRACKER SHRIMP 700 CAL LIGHTLY FRIED SHRIMP, TOSSED IN A SPICY SWEET CHILI SAUCE, GARNISHED WITH BROCCOLI SLAW.	14	CRISPY FRIED PICKLE CHIPS 570 CAL CRISPY DILL PICKLE CHIPS, SERVED WITH A SIDE OF HONEY MUSTARD AND SRIRACHA AIOLI.	9
BISTRO WINGS 1210 / 1350 CAL GOLDEN FRIED CHICKEN WINGS TOSSED WITH A CHOICE OF HOUSEMADE BUFFALO OR MAPLE BBQ.	14	CRAB RANGOON DIP 950 CAL A CREAMY BLEND OF CRAB, CHEESES AND SCALLIONS, BAKED WITH WHITE CHEDDAR AND SERVED WITH OLD BAY SEASONED POTATO CHIPS, CIABATTA AND CELERY.	15	ASIAN CALAMARI 470 CAL GOLDEN FRIED RINGS, TENTACLES AND BANANA PEPPERS, SERVED WITH A SIDE OF SWEET CHILI SAUCE.	14.5
LOADED CHILI TOTS 740 CAL FRIED TATER TOTS TOPPED WITH CHILI, NACHO CHEESE SAUCE, FRESH PICO DE GALLO, SOUR CREAM AND SCALLIONS.	12.5	BBQ CHICKEN NACHOS 1390 CAL LAYERS OF CORN TORTILLA CHIPS, PULLED BBQ CHICKEN, BLACK BEANS, CORN, NACHO CHEESE SAUCE, BBQ SAUCE, RANCH AND BANANA PEPPERS.	14	BUFFALO CHICKEN FLATBREAD 990 CAL SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRIZZLE OF RANCH AND BUFFALO.	13
110 SPINACH DIP BREAD BOWL 1130 CAL A CREAMY BLEND OF CHEESES, SPINACH AND ARTICHOKE, SERVED IN A SOURDOUGH BREAD BOWL WITH TORTILLA CHIPS AND CUCUMBER SLICES.	13			MARGHERITA FLATBREAD 800 CAL PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH A BALSAMIC REDUCTION AND BASIL.	13

from the garden

ADD THE FOLLOWING TO ANY SALAD:
CHICKEN 6 (200 CAL) *SALMON 10 (310 CAL) SHRIMP 9 (350 CAL) STEAK 10 (255 CAL)

GARDEN SALAD 420 CAL ICEBERG LETTUCE TOSSED WITH CUCUMBERS, RED ONIONS AND TOMATOES, SERVED WITH RANCH DRESSING.	9
110 CAESAR 600 CAL CRISP ROMAINE HEARTS AND HOUSEMADE SEASONED CROUTONS, TOSSED IN A HOUSEMADE CAESAR DRESSING AND TOPPED WITH SHAVED PARMESAN.	9
KALE BRUSSELS SALAD 440 CAL SHREDDED KALE, BRUSSELS SPROUTS, BROCCOLI, CABBAGE, RADICCHIO, CARROTS AND GOLDEN BEETS WITH ARUGULA, TOASTED PUMPKIN SEEDS AND DICED GALA APPLES, TOSSED IN A WHOLE GRAIN MUSTARD VINAIGRETTE, TOPPED WITH GOAT CHEESE.	11.5
BLUE CHEESE WEDGE 790 CAL ICEBERG WEDGE TOPPED WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, RED ONIONS, HOUSEMADE BLUE CHEESE DRESSING, EVERYTHING SEASONING AND A BALSAMIC REDUCTION.	11.5
BBQ CHICKEN SALAD 1310 CAL FRIED CHICKEN, ARTISAN MIX, CORN, BLACK BEANS, GRAPE TOMATOES, APPLEWOOD SMOKED BACON, WHITE CHEDDAR AND BANANA PEPPERS, TOSSED IN A HOUSEMADE RANCH AND FINISHED WITH A BBQ DRIZZLE.	15.5
STEAK SALAD* 490 CAL THICK SLICED BEEFSTEAK TOMATO AND RED ONION, STACKED WITH ARTISAN GREENS AND SIRLOIN STEAK, FINISHED WITH HOUSEMADE STEAK SAUCE, BLUE CHEESE CRUMBLES, APPLEWOOD SMOKED BACON AND A BALSAMIC REDUCTION.	18.5

by the chef

CHICKEN PESTO PASTA 1970 CAL SAUTÉED CHICKEN TOSSED WITH PESTO CREAM SAUCE, ROASTED TOMATOES, ARTICHOKE AND FETTUCCINE PASTA, TOPPED WITH PARMESAN.	17
SHRIMP SCAMPI 1870 CAL SAUTÉED SHRIMP TOSSED WITH LINGUINI, ROASTED TOMATOES, BASIL AND SHAVED PARMESAN IN A LEMON GARLIC BUTTER SAUCE, SERVED WITH GARLIC CIABATTA.	20
110 CHICKEN CAPRESE 1190 CAL FRIED CHICKEN TOPPED WITH PESTO, REGGIANO, MOZZARELLA AND ROASTED TOMATOES, FINISHED WITH A BALSAMIC REDUCTION, SERVED WITH AN ARTISAN GREEN SALAD.	18
GNOCCHI BOLOGNESE 950 CAL A MIXTURE OF VEAL, BEEF AND PORK IN A CREAMY TOMATO SAUCE WITH GNOCCHI, ARUGULA AND SHAVED PARMESAN, SERVED WITH GARLIC CIABATTA.	18
FISH AND CHIPS 1130 CAL NORTH ATLANTIC COD FRIED IN SEASONED FLOUR, SERVED WITH FRENCH FRIES, ACCOMPANIED BY TARTAR SAUCE AND COLESLAW.	18
110 MEATLOAF 1070 CAL A MIXTURE OF GROUND BEEF, PORK AND VEAL, SERVED OVER ROASTED GARLIC MASHED POTATOES AND BROCCOLI, TOPPED WITH CRISPY ONION STRINGS AND A SMOKY GLAZE.	19
PULLED PORK MAC AND CHEESE 2380 CAL A RICH CHEESE SAUCE TOSSED WITH CAVATAPPI PASTA, TOPPED WITH BBQ PULLED PORK, ONION STRINGS AND BBQ CRUMBLES, FINISHED WITH BBQ AND RANCH.	17
CHICKEN PICCATA GNOCCHI 1430 CAL FRIED CHICKEN SERVED WITH SAUTÉED GNOCCHI AND SPINACH, TOSSED IN A LEMON CAPER PARMESAN BUTTER SAUCE WITH FRIED SAGE.	20
GRILLED OR CAJUN SALMON* 700 CAL NORTH ATLANTIC, OCEANIC RAISED SALMON, PREPARED CAJUN STYLE OR GRILLED WITH GARLIC BUTTER, SERVED WITH JASMINE RICE AND BROCCOLI.	24
BUFFALO CHICKEN MAC AND CHEESE 2050 CAL A RICH CHEESE SAUCE TOSSED WITH CAVATAPPI PASTA, TOPPED WITH DICED FRIED CHICKEN, FINISHED WITH BUFFALO SAUCE AND RANCH DRESSING.	17
110 CHIMICHURRI STEAK* 1370 CAL CAJUN SEASONED SIRLOIN STEAK TOPPED WITH AN HERB AND GARLIC INFUSED CHIMICHURRI SAUCE, SERVED WITH SEASONED FRENCH FRIES.	27
VEGETARIAN PESTO PASTA 1760 CAL ROASTED TOMATOES, ARTICHOKE AND CAVATAPPI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED PARMESAN.	14

in the bun

CHOICE OF 1 SIDE

110 CLASSIC CHEESEBURGER* 980 CAL GRILLED 8 OZ <i>Certified Angus Beef</i> ® BURGER, SERVED WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO AND RED ONION, SERVED ON A TOASTED BUN. ADD MUSHROOMS (45 CAL), ONIONS (34 CAL) OR BACON (160 CAL) ADD ALL THREE TOPPINGS (239 CAL)	14 1 2.5
BBQ BURGER* 1300 CAL GRILLED 8 OZ <i>Certified Angus Beef</i> ® BURGER, TOPPED WITH CHEDDAR, APPLEWOOD SMOKED BACON, BBQ, CRISPY ONION STRINGS AND RANCH, SERVED ON A TOASTED BUN.	14.5
THE "CURE" BURGER* 1360 CAL GRILLED 8 OZ <i>Certified Angus Beef</i> ® BURGER, AMERICAN CHEESE, APPLEWOOD SMOKED BACON, FRIED EGG, SMASHED TATER TOTS, CARAMELIZED ONIONS AND DEMI-GLACE, SERVED ON A TOASTED BUN.	15.5
MUSHROOM SWISS BURGER* 1160 CAL GRILLED 8 OZ <i>Certified Angus Beef</i> ® BURGER TOPPED WITH ROASTED GARLIC AIOLI, SWISS, SAUTEED MUSHROOMS, CARAMELIZED ONIONS, SERVED ON A TOASTED BUN WITH A CHOICE OF LETTUCE, TOMATO AND RED ONION.	14.5
CHILI BURGER* 1200 CAL GRILLED 8 OZ <i>Certified Angus Beef</i> ® BURGER TOPPED WITH CHEDDAR, RED ONION, TORTILLA STRIPS AND 110 CHILI, SERVED ON A PRETZEL BUN.	15.5
BEYOND BURGER® 800 CAL 100% PLANT BASED BURGER SERVED ON A PRETZEL BUN, TOPPED WITH LETTUCE, TOMATO AND RED ONION. AVAILABLE VEGAN.	16
TURKEY BURGER 690 CAL PAN-SEARED TURKEY BURGER SERVED ON A TOASTED BUN AND TOPPED WITH GOAT CHEESE, LEMON AIOLI, LETTUCE, TOMATO AND ONION.	14

between the bread

CHOICE OF 1 SIDE

NASHVILLE HOT CHICKEN 890 CAL SPICY FRIED CHICKEN WITH GREEN LEAF LETTUCE AND PICKLES, DRIZZLED WITH HOT HONEY AND SERVED ON GRILLED THICK CIABATTA.	13.5
PULLED PORK 1100 CAL SLOW COOKED BBQ PULLED PORK, SERVED ON A PRETZEL BUN WITH COLESLAW, PICKLES, CHEDDAR AND ONION STRINGS.	13.5
CHICKEN CORDON BLEU 1110 / 1380 CAL LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS, SHAVED HAM, HONEY MUSTARD, LETTUCE AND TOMATO, SERVED ON A PRETZEL BUN.	14
110 CUBAN 840 CAL SLOW COOKED PULLED PORK, SLICED HAM, SWISS, HONEY MUSTARD AND FRIED PICKLES, SERVED ON GRILLED THICK CIABATTA.	14
STEAK & CHEESE 840 CAL <i>Certified Angus Beef</i> ® SHAVED STEAK, CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SMOTHERED WITH AMERICAN CHEESE, SERVED IN A CRUSTY SUB ROLL.	15
FISH TACOS 1380 CAL THREE TACOS WITH CAJUN SEASONED FRIED COD, JASMINE RICE AND PICO DE GALLO, SERVED ON WARMED TORTILLAS, FINISHED WITH SRIRACHA AIOLI.	14.5

on the side

FRENCH FRIES (320 / 530 CAL)	5	ROASTED GARLIC MASHED POTATOES	5
SWEET POTATO FRIES (300 / 500 CAL)	5	(300 / 610 CAL)	
ONION STRINGS (210 / 320 CAL)	5	ROASTED BRUSSELS SPROUTS	6
JASMINE RICE (340 / 560 CAL)	5	(140 / 280 CAL)	
BROCCOLI (125 / 250 CAL)	5		

ADD A HALF SALAD TO ANY ENTREE:
HALF GARDEN SALAD 4 (235 CAL) HALF CAESAR SALAD 4 (300 CAL)

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

fresh.

110 Grill®

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 menu is either naturally gluten free or can be modified to be. Please ask your server for a separate gluten free menu.**

at the finish

OREO BROWNIE

SUNDAE 1460 CAL **10**
A WARMED FUDGE BROWNIE TOPPED WITH VANILLA BEAN ICE CREAM AND HOUSEMADE HOT FUDGE, FINISHED WITH WHIPPED CREAM AND CRUSHED OREO.

CHEESECAKE 850 CAL

CRUSTLESS CHEESECAKE TOPPED WITH FRESH BERRIES AND MIXED BERRY COULIS.

LEMON SORBET 180 CAL

TOPPED WITH FRESH BERRIES AND MIXED BERRY COULIS.

9 PEANUT BUTTER

CASCADE 1200 CAL **10**
A WARMED FUDGE BROWNIE, PEANUT BUTTER CUP ICE CREAM, HOUSEMADE HOT FUDGE AND REESE'S CHUNKS.

8

in the shaker

SEE OUR BEVERAGE BOOK FOR FULL LIST

110 MARGARITA 90 CAL

REPOSADO TEQUILA, AGAVE NECTAR, TRIPLE SEC, ORANGE AND LIME JUICE.

CITY LIGHTS COSMO 180 CAL

CITRON VODKA, COINTREAU, HOUSEMADE CRANBERRY APPLE SHRUB.

PEACH ARNOLD PALMER 110 CAL

PEACH WHISKEY, FRESH LEMON JUICE AND HOUSEMADE ICED TEA SYRUP.

PEARBERRY 60 CAL

REPOSADO TEQUILA, BLACKBERRY SYRUP, PEAR AND LIME JUICES.

GINGER MULE 180 CAL

VODKA, HOUSEMADE APPLE GINGER SHRUB, GOSLINGS GINGER BEER.

ROSEMARY GIN FIZZ 200 CAL

GIN, ROSEMARY SYRUP AND LEMON JUICE, TOPPED WITH TONIC.

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

NEW YORK LOCATIONS: ALBANY | HENRIETTA | LATHAM | MIDDLETOWN | POUGHKEEPSIE | SYRACUSE

ADDITIONAL 110 GRILL LOCATIONS THROUGHOUT THE NORTHEAST

VISIT OUR SISTER COMPANY APEX ENTERTAINMENT IN ALBANY AND SYRACUSE



WWW.110GRILL.COM

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