

110 Grill®

at the start

110 TOMATO SOUP 400 / 600 CAL A MILDLY SWEET CREAM OF TOMATO SOUP WITH A HINT OF GARLIC AND PARMESAN.	5 7
BISTRO WINGS 1210 / 1350 CAL GOLDEN FRIED CHICKEN WINGS TOSSED WITH A CHOICE OF HOUSEMADE BUFFALO OR MAPLE BBQ.	14
CHORIZO TOTCHOS 870 CAL FRIED TATER TOTS TOPPED WITH CHORIZO SAUSAGE, NACHO CHEESE SAUCE, FRESH PICO DE GALLO, AVOCADO, SOUR CREAM AND SCALLIONS.	12.5
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

CRISPY FRIED PICKLE CHIPS 570 CAL CRISPY DILL PICKLE CHIPS, SERVED WITH A SIDE OF HONEY MUSTARD AND SRIRACHA AIOLI.	9
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
110 ANTIPASTO 880 CAL SMOKED PROVOLONE, PROSCIUTTO, CUCUMBERS, PICKLES, SESAME CRUSTED GOAT CHEESE, A FRESH MOZZARELLA AND ARTICHOKE SALAD WITH ROASTED RED PEPPERS AND BASIL. SERVED WITH FIG JAM, FRESH BERRIES AND TOASTED CIABATTA.	15

ASIAN CALAMARI 470 CAL GOLDEN FRIED RINGS, TENTACLES AND BANANA PEPPERS, SERVED WITH A SIDE OF SWEET CHILI SAUCE.	14.5
110 CAJUN YELLOWFIN TUNA* 290 CAL CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW, TOPPED WITH A SRIRACHA AIOLI DRIZZLE.	15
FIRECRACKER SHRIMP 700 CAL LIGHTLY FRIED SHRIMP, TOSSED IN A SPICY SWEET CHILI SAUCE, GARNISHED WITH BROCCOLI SLAW.	14
CRAB RANGOON DIP 970 CAL A CREAMY BLEND OF CRAB, CHEESES AND SCALLIONS, BAKED WITH WHITE CHEDDAR AND SERVED WITH OLD BAY SEASONED POTATO CHIPS, WARMED NAAN AND CELERY.	15

on the dough

BUFFALO CHICKEN FLATBREAD 990 CAL SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRIZZLE OF RANCH AND BUFFALO.	13
LOADED POTATO FLATBREAD 790 CAL WHITE CHEESE SAUCE, SHREDDED MONTEREY JACK AND CHEDDAR, THIN SLICED POTATO, APPLEWOOD SMOKED BACON AND SCALLIONS.	13

FIG AND PROSCIUTTO FLATBREAD 670 CAL FIG JAM, CARAMELIZED ONIONS, PROSCIUTTO AND GOAT CHEESE, TOPPED WITH LEMON OIL AND ARUGULA, GARNISHED WITH FRESH GROUND PEPPER.	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) *SEARED YELLOWFIN TUNA 9 (110 CAL)

110 CYPRUS SALAD 470 CAL ICEBERG LETTUCE AND BABY ARUGULA WITH CUCUMBERS, BANANA PEPPERS, RED ONIONS, OLIVES, GRAPE TOMATOES AND ROASTED RED PEPPERS, TOSSED IN A RED WINE VINAIGRETTE.	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, AVOCADO, 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

for the vegetarian

PASTA PRIMAVERA 1280 CAL BROCCOLI, MUSHROOMS, ONIONS, GREEN AND RED PEPPERS, TOSSED WITH CAVATAPPI PASTA IN A POMODORO SAUCE. AVAILABLE VEGAN.	14
VEGETARIAN STIR FRY 1350 CAL SAUTÉED LINGUINI NOODLES TOSSED WITH BROCCOLI, CARROTS, CUCUMBERS AND RED PEPPERS, FINISHED WITH SRIRACHA AIOLI. AVAILABLE VEGAN.	13
MEDITERRANEAN VEGGIE SANDWICH 600 CAL RED PEPPER AIOLI, RED ONION, ROASTED RED PEPPERS, SLICED OLIVES, SHAVED CUCUMBER AND ARUGULA, WRAPPED IN A WARMED NAAN. AVAILABLE VEGAN.	12.5
BEYOND BURGER* 800 CAL 100% PLANT BASED BURGER SERVED ON A PRETZEL BUN, TOPPED WITH LETTUCE, TOMATO AND RED ONION, ACCOMPANIED BY THE CHOICE OF ONE SIDE. AVAILABLE VEGAN.	16
VEGETARIAN PESTO PASTA 1760 CAL ROASTED TOMATOES, ARTICHOKE AND CAVATAPPI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED PARMESAN.	14
GRILLED CHEESE AND CREAMY TOMATO SOUP 1310 CAL A BLEND OF GOAT AND AMERICAN CHEESE ON GRIDDLED CIABATTA WITH ROASTED GARLIC AIOLI, ACCOMPANIED BY A MILDLY SWEET CREAM OF TOMATO SOUP.	13.5

by the chef

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

110 CUCUMBER & AVOCADO TUNA* 940 CAL SLICED CAJUN TUNA, SERVED RARE, OVER JASMINE RICE WITH AVOCADO, SHAVED CUCUMBER AND HONEYDEW MELON, FINISHED WITH A SOY GINGER DRESSING.	24
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
PROSCIUTTO WRAPPED COD 880 CAL BAKED SEASONED COD WRAPPED WITH PROSCIUTTO, SERVED OVER PARMESAN RISOTTO AND BROCCOLI, FINISHED WITH A LEMON BUTTER SAUCE.	20
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
110 SESAME GINGER SALMON* 710 CAL PAN-SEARED SALMON OVER CHILLED ASIAN NOODLE SALAD, TOPPED WITH SESAME SEEDS AND A SRIRACHA AIOLI.	24
THAI PORK CHOP* 1060 CAL GRILLED BONE-IN PORK CHOP SERVED OVER GARLIC MASHED POTATOES AND BROCCOLI SLAW, TOPPED WITH A BANG BANG SAUCE AND SESAME SEEDS.	22
CUBAN SWORDFISH* 840 CAL BLACKENED SWORDFISH SERVED OVER A CHILLED RICE SALAD AND ARUGULA TOSSED IN CITRUS OIL, FINISHED WITH A GRILLED LIME.	24
110 CHIMICHURRI STEAK* 1370 CAL CAJUN SEASONED SIRLOIN STEAK TOPPED WITH AN HERB AND GARLIC INFUSED CHIMICHURRI SAUCE, SERVED WITH SEASONED FRENCH FRIES.	27

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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.

110 Grill®

between the bread

CHOICE OF 1 SIDE

110 CLASSIC CHEESEBURGER* 980 CAL **14**
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), ONIONS (34 CAL) OR BACON (160 CAL) **1**
ADD ALL THREE TOPPINGS (239 CAL) **2.5**

CAJUN SALMON BURGER* 950 CAL **14**
A CAJUN-SEARED SALMON BURGER, SERVED ON A TOASTED BUN WITH ARTISAN MIX, ASIAN SLAW AND SRIRACHA AIOLI.

PULLED PORK 1100 CAL **13.5**
SLOW COOKED PULLED PORK, TOSSED IN BBQ, SERVED ON A PRETZEL BUN WITH COLESLAW, PICKLES, CHEDDAR AND CRISPY ONION STRINGS.

THE "CURE" BURGER* 1360 CAL **15.5**
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 **14**
PAN-SEARED TURKEY BURGER SERVED ON A TOASTED BUN AND TOPPED WITH SMOKED PROVOLONE, ROASTED RED PEPPER AIOLI, LETTUCE, TOMATO AND ONION.

CHICKEN CORDON BLEU 1110 / 1380 CAL **14**
LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS, SHAVED HAM, HONEY MUSTARD, LETTUCE AND TOMATO, SERVED ON A PRETZEL BUN.

110 CUBAN 840 CAL **14**
SLOW COOKED PULLED PORK, SLICED HAM, SWISS, HONEY MUSTARD AND FRIED PICKLES, SERVED ON GRILLED THICK CIABATTA.

STEAK & CHEESE 840 CAL **15**
Certified Angus Beef® SHAVED STEAK, CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SMOTHERED WITH AMERICAN CHEESE, SERVED IN A CRUSTY SUB ROLL.

FISH TACOS 1380 CAL **14.5**
THREE TACOS WITH CAJUN SEASONED FRIED COD, RICE SALAD AND ASIAN SLAW, SERVED ON WARMED TORTILLAS, FINISHED WITH SRIRACHA AIOLI.

off the hook

CHOICE OF 2 SIDES

SALMON* 440 CAL **24**
NORTH ATLANTIC, OCEANIC RAISED. PREPARED CAJUN STYLE OR GRILLED WITH GARLIC BUTTER.

SWORDFISH* 410 CAL **24**
EAST COAST, LINE CAUGHT. PREPARED CAJUN STYLE OR GRILLED WITH GARLIC BUTTER.

SHRIMP 350 CAL **20**
SUSTAINABLY RAISED WITH NO ANTIBIOTICS, PHOSPHATES OR PRESERVATIVES. PREPARED OVEN ROASTED WITH GARLIC BUTTER.

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	CHILLED ASIAN NOODLE SALAD 6
JASMINE RICE (340 / 560 CAL) 5	(95 / 190 CAL)
BROCCOLI (125 / 250 CAL) 5	ROASTED BRUSSELS SPROUTS 6
	(140 / 280 CAL)

in the cut

CHOICE OF 2 SIDES

STEAK TIPS* 630 CAL **26**
12 OZ OF BOURBON MARINATED *Certified Angus Beef*® STEAK TIPS, FINISHED WITH A WHISKEY GLAZE.

NY STRIP* 470 CAL **32**
12 OZ, 28 DAY AGED, *Certified Angus Beef*® NEW YORK STRIP BRUSHED WITH 110 STEAKHOUSE BUTTER.

RIBEYE* 580 CAL **34**
14 OZ, 28 DAY AGED, *Certified Angus Beef*® RIBEYE BRUSHED WITH 110 STEAKHOUSE BUTTER.

ADD MUSHROOMS (45 CAL) OR ONIONS (34 CAL) **1**
ADD DEMI-GLACE (29 CAL) **2**
ADD SHRIMP (350 CAL) **9**

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

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.

APPLE CRISP 920 CAL **9**
WARM BAKED APPLES TOPPED WITH CINNAMON GRANOLA CRUMBLE, SEA SALT CARAMEL SAUCE AND VANILLA ICE CREAM.

LEMON SORBET 180 CAL **8**
TOPPED WITH FRESH BERRIES AND MIXED BERRY COULIS.

COCONUT KEY LIME 910 CAL **9**
TOASTED COCONUT AND GRAHAM CRACKER CRUMBLE, TOPPED WITH A KEY LIME CUSTARD AND FRESH WHIPPED CREAM, SERVED IN A MASON JAR, FINISHED WITH TOASTED COCONUT, A LIME WHEEL AND ZEST.

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

FLOURLESS CHOCOLATE CAKE 740 CAL **9**
A WARMED GLUTEN FREE, FLOURLESS CHOCOLATE CAKE SERVED WITH A MIXED BERRY PUREE, FRESH BERRIES AND HOUSEMADE HOT FUDGE.

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.

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.

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.

allergy commitment

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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.

WWW.110GRILL.COM



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