

110 Grill

Specials

At the start.

Charcuterie

A medley of cheeses, cured meats, fig jam, fresh fruit, honeycomb, grilled ciabatta and lavash crackers.

\$12

Crispy Parmesan Shrimp Caesar Salad

Lightly fried shrimp tossed in a parmesan lemon gremolada, served over a 110 Caesar Salad.

\$10

From the chef.

Pomegranate Lamb Rack*

(Available at all locations except Rochester, NH)

Grilled pomegranate-marinated lamb chops, served with roasted fingerling potatoes, prosciutto wrapped asparagus, drizzled with balsamic reduction.

\$28

Mushroom Demi Filet of Sirloin*

(Available in Rochester, NH only)

Grilled sirloin over roasted garlic mashed potatoes, topped with sautéed mushroom and a caramelized shallot demi-glace, served with prosciutto wrapped asparagus.

\$24

Chicken Marsala Ravioli

Burrata cheese ravioli tossed with marinated chicken, garlic spinach, roasted grape tomatoes and a mushroom Marsala sauce.

\$20

At the finish.

Strawberry Shortcake

A warm buttermilk biscuit topped with fresh strawberries, vanilla ice cream, house made whipped cream and powdered sugar.

\$8

To drink.

St. Valentine's Strawberry

Van Gogh Dutch chocolate vodka with strawberry simple syrup and light cream.

\$10

Wine Specials Vary By Location

*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.
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