

110 Grill

At the start.

Slider Trio

All natural burger with cheddar cheese, fried jalapeno, pickle and bacon jam. Cajun salmon burger with Artisan mix, Asian slaw and Sriracha aioli. Pulled pork slider with coleslaw, pickle, cheddar cheese, topped with fried onion strings.

\$12

Salmon Cakes

Pan-seared salmon cakes accompanied by a fresh quinoa salad and red pepper hummus.

\$10

Between the bread.

Pastrami Reuben

Warm pastrami topped with melted Swiss, sauerkraut and Russian dressing, served on toasted marble rye with choice of one side.

\$14

From the chef.

Mushroom Demi Sirloin*

Grilled sirloin over roasted garlic mashed potatoes and roasted Brussels sprouts, topped with sautéed mushroom and a caramelized shallot demi-glace.

\$28

Sausage and Mushroom Tortellini

Mild Italian sausage sautéed with cremini mushrooms, baby spinach and tossed with a fresh five cheese tortellini in a housemade Pomodoro sauce.

\$18

To drink.

Irish Peach Fuzz

Flaming Leprechaun Irish Whiskey, housemade apple ginger shrub and honey simple syrup, combined with a hint of citrus and peach flavors.

\$10

Arias by David "Big Papi" Ortiz Cabernet

California

Full bodied Cabernet Sauvignon rich in berry and peppery aromas. It's aged in oak to lend a deep toasty finish.

Glass \$9 Carafe \$13 Bottle \$32

Arias by David "Big Papi" Ortiz Chardonnay

California

Tropical hints of melon and peaches giving way to a warm, mild oak finish.

Glass \$9 Carafe \$13 Bottle \$32

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. served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.*