

LUNCH

at the start.

<p>BISTRO WINGS 12 CHICKEN WINGS GOLDEN FRIED AND TOSSED WITH A CHOICE OF HOUSEMADE MAPLE BBQ OR CLASSIC BUFFALO SAUCE.</p> <p>110 CAJUN YELLOWFIN TUNA* 14.5 CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW, SWEET TERIYAKI AND A SRIRACHA AIOLI DRIZZLE.</p> <p>110 TATER TOT POUTINE 8 TATER TOTS SERVED WITH A CARAMELIZED SHALLOT DEMI-GLACE, CHEESE SAUCE AND TOPPED WITH SCALLIONS.</p> <p>ASIAN CALAMARI 14 GOLDEN FRIED RINGS, TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.</p>	<p>110 SPINACH DIP BREAD BOWL 12.5 A CREAMY BLEND OF CHEESES, SPINACH AND ARTICHOKE, SERVED IN A SOURDOUGH BREAD BOWL WITH TORTILLA CHIPS AND CUCUMBER SLICES.</p> <p>CRISPY FRIED PICKLE CHIPS 8 CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY MUSTARD AND SRIRACHA AIOLI DIPPING SAUCES.</p> <p>CRAB RANGOON DIP 14 A CREAMY BLEND OF CRAB, CHEESES AND SCALLIONS, BAKED WITH WHITE CHEDDAR AND SERVED WITH OLD BAY SEASONED POTATO CHIPS, WARMED NAAN BREAD AND CELERY.</p>	<p>BBQ CHICKEN NACHOS 13.5 LAYERS OF CORN TORTILLA CHIPS, PULLED CHICKEN, BBQ SAUCE, CHEDDAR, RANCH, BLACK BEANS, CORN AND BANANA PEPPERS.</p> <p>FIRECRACKER SHRIMP 14 TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP, TOSSED IN A SWEET CHILI SAUCE.</p> <p>CHEF'S PLATE 15 A MEDLEY OF ROASTED RED PEPPER HUMMUS, TZATZIKI SAUCE, FIG JAM, BLUE CHEESE CRUMBLES, CANDIED WALNUTS, RED GRAPES, ARTICHOKE, OLIVES, ROASTED RED PEPPERS AND CUCUMBERS, ACCOMPANIED BY GRILLED CIABATTA AND WARMED NAAN BREAD.</p>
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on the dough.

<p>BUFFALO CHICKEN FLATBREAD 12 SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRIZZLE OF RANCH AND BUFFALO.</p> <p>FIG AND BLUE CHEESE FLATBREAD 12 FIG JAM, CARAMELIZED ONIONS AND BLUE CHEESE CRUMBLES, TOPPED WITH BABY ARUGULA AND BALSAMIC REDUCTION.</p>	<p>PEPPERONI FLATBREAD 12 BOLOGNESE SAUCE TOPPED WITH PEPPERONI, SHREDDED MOZZARELLA AND PROVOLONE BLEND.</p> <p>MARGHERITA FLATBREAD 12 PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH BALSAMIC REDUCTION AND BASIL.</p>
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from the garden.

ADD THE FOLLOWING TO ANY SALAD: CHICKEN 6 *SALMON 9 SHRIMP 8 *SEARED YELLOWFIN TUNA 9 *STEAK TIPS 9

<p>110 SEASONAL 8 ARTISAN GREENS AND ARUGULA, DICED GALA APPLES, RED GRAPES AND CANDIED WALNUTS TOSSED IN A BALSAMIC VINAIGRETTE, TOPPED WITH FETA AND APPLEWOOD SMOKED BACON.</p> <p>110 CAESAR 8 CRISP ROMAINE HEARTS AND HOUSEMADE SEASONED CROUTONS, TOSSED IN HOUSEMADE CAESAR DRESSING AND TOPPED WITH SHAVED REGGIANO.</p> <p>KALE BRUSSELS SALAD 11 KALE, BRUSSELS SPROUTS, BROCCOLI, CABBAGE, RADICCHIO, CARROTS AND GOLDEN BEETS WITH DRIED CRANBERRIES AND PECANS, TOSSED IN A WHOLE GRAIN MUSTARD VINAIGRETTE, TOPPED WITH GOAT CHEESE AND GRANNY SMITH APPLES.</p> <p>BBQ CHICKEN SALAD 14 FRIED CHICKEN BREAST, ARTISAN MIX, CORN, BLACK BEANS, GRAPE TOMATOES, APPLEWOOD SMOKED BACON, AVOCADO, WHITE CHEDDAR AND BANANA PEPPERS, TOSSED IN HOUSEMADE RANCH AND FINISHED WITH A BBQ DRIZZLE.</p>	<p>BLUE CHEESE WEDGE 11 ICEBERG WEDGE SERVED WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, RED ONIONS, HOUSEMADE BLUE CHEESE DRESSING AND A BALSAMIC REDUCTION.</p> <p>ROASTED BEET SALAD 10 MARINATED AND ROASTED PURPLE AND GOLDEN BEETS TOSSED WITH ARUGULA, PICKLED ONIONS, CANDIED WALNUTS AND A RED WINE VINAIGRETTE, FINISHED WITH CRUMBLED GOAT CHEESE.</p> <p>WALNUT ENCRUSTED GOAT CHEESE SALAD 11 CANDIED WALNUT ENCRUSTED GOAT CHEESE PATTY DRIZZLED WITH AMBER HONEY, TOPPED WITH ARTISAN GREENS, ARUGULA, CARAMELIZED ONIONS AND BLUEBERRIES, TOSSED IN A BALSAMIC REDUCTION.</p> <p>STEAK SALAD* 18 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 BALSAMIC REDUCTION.</p>
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in the bowl.

<p>CHILI CUP 6 BOWL 8 A HEARTY CHILI TOPPED WITH MONTEREY JACK AND CHEDDAR, SOUR CREAM AND SCALLIONS.</p>	<p>110 TOMATO SOUP CUP 5 BOWL 7 A MILDLY SWEET CREAM OF TOMATO SOUP WITH A HINT OF GARLIC AND PARMESAN.</p>
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between the bread.

CHOICE OF 1 SIDE

<p>110 CLASSIC CHEESEBURGER* 13.5 GRILLED 8 OZ ALL-NATURAL <i>Certified Angus Beef</i>® BURGER, SERVED WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO, RED ONION AND PICKLE, SERVED ON A BRIOCHE BUN. ADD MUSHROOMS, ONIONS OR BACON 1, ADD ALL THREE TOPPINGS 2.50</p> <p>THE "CURE" BURGER* 15 GRILLED 8 OZ ALL-NATURAL <i>Certified Angus Beef</i>® BURGER, AMERICAN CHEESE, APPLEWOOD SMOKED BACON, FRIED EGG, SMASHED TATER TOTS AND CARAMELIZED SHALLOT DEMI-GLACE, SERVED ON A BRIOCHE BUN.</p> <p>TURKEY BURGER 13.5 A PAN-SEARED SEASONED TURKEY BURGER TOPPED WITH CHEDDAR, AVOCADO, RED ONION, LEMON AIOLI AND ARUGULA, SERVED ON AN HERBED FOCACCIA BUN.</p> <p>CAJUN SALMON BURGER* 13.5 A CAJUN SEASONED, HOUSEMADE SESAME GINGER SALMON BURGER, TOPPED WITH AN ASIAN SLAW AND SRIRACHA AIOLI, SERVED ON A BRIOCHE BUN.</p> <p>PULLED PORK SANDWICH 13 SLOW COOKED, DRY RUBBED PULLED PORK, TOSSED IN BBQ, SERVED ON A PRETZEL BUN WITH COLESLAW, PICKLES, CHEDDAR AND CRISPY ONION STRINGS.</p> <p>STEAK & CHEESE 14.5 <i>Certified Angus Beef</i>® SHAVED STEAK, CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SMOTHERED WITH AMERICAN CHEESE, SERVED IN A CRUSTY SUB ROLL.</p> <p>CHICKEN CORDON BLEU SANDWICH 14 LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS, SHAVED HAM, HONEY MUSTARD, LEAF LETTUCE AND TOMATO, SERVED ON A PRETZEL BUN.</p> <p>MEATLOAF BURGER 13 A MIXTURE OF GROUND BEEF, PORK AND VEAL WITH A SMOKY GLAZE, SERVED ON AN HERBED FOCACCIA BUN WITH LEAF LETTUCE, CRISPY ONION STRINGS AND SRIRACHA KETCHUP.</p> <p>MEDITERRANEAN VEGGIE SANDWICH 12 RED PEPPER HUMMUS, RED ONION, FETA, ROASTED RED PEPPERS, SLICED OLIVES, SHAVED CUCUMBER AND ARUGULA, WRAPPED IN A WARMED NAAN BREAD.</p> <p>FISH TACOS 13.5 TWO TACOS WITH CAJUN SEASONED FRIED COD, RICE SALAD AND PICKLED VEGETABLES, SERVED ON WARMED TORTILLAS, FINISHED WITH SRIRACHA AIOLI.</p>	<p>110 CHICKEN CAPRESE PARMESAN 18 GOLDEN FRIED CHICKEN BREAST TOPPED WITH PESTO, REGGIANO CHEESE, MOZZARELLA AND ROASTED TOMATOES, FINISHED WITH A BALSAMIC REDUCTION, SERVED WITH AN ARTISAN GREEN SALAD.</p> <p>PULLED PORK MAC AND CHEESE 16.5 A RICH CHEESE SAUCE TOSSED WITH CAVATAPPI PASTA, TOPPED WITH BBQ PULLED PORK, CRISPY ONION STRINGS AND A CRACKER CRUMBLE, FINISHED WITH A DRIZZLE OF BBQ AND RANCH.</p> <p>FISH AND CHIPS 17.5 NORTH ATLANTIC COD FRIED IN SEASONED FLOUR, SERVED WITH FRENCH FRIES, ACCOMPANIED BY TARTAR SAUCE AND COLESLAW.</p> <p>GRILLED CHEESE & TOMATO SOUP 13 A BLEND OF GOAT AND AMERICAN CHEESE ON GRIDDLED CIABATTA BREAD WITH ROASTED GARLIC AIOLI, ACCOMPANIED BY A MILDLY SWEET CREAM OF TOMATO SOUP.</p> <p>110 CUCUMBER & AVOCADO TUNA* 16 SLICED CAJUN TUNA, SERVED RARE, OVER JASMINE RICE WITH AVOCADO, THINLY SLICED CUCUMBER AND HONEYDEW MELON, FINISHED WITH A LIGHT SOY GINGER DRESSING.</p> <p>CHICKEN PESTO PASTA 16.5 PAN-SEARED CHICKEN, ROASTED TOMATOES, ARTICHOKE AND CAVATAPPI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED REGGIANO.</p> <p>SESAME SRIRACHA STEAK TIPS* 15.5 MARINATED STEAK TIPS, SERVED OVER JASMINE RICE, PICKLED CUCUMBERS, CARROTS, RED ONIONS AND PEPPERS, FINISHED WITH SRIRACHA AIOLI.</p> <p>TAGLIATELLE BOLOGNESE 17.5 TAGLIATELLE PASTA TOSSED IN A SAVORY BOLOGNESE SAUCE THAT FEATURES A BLEND OF BEEF, PORK AND VEAL, TOPPED WITH PARMESAN AND FRESH BASIL.</p>
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by the chef.

on the side.

<p>5</p> <p>FRENCH FRIES SWEET POTATO FRIES SEASONAL VEGETABLES ONION STRINGS JASMINE RICE</p>	<p>5</p> <p>BROCCOLI ROASTED GARLIC MASHED POTATOES CHILLED ASIAN NOODLE SALAD ROASTED BRUSSELS SPROUTS (+\$1)</p>
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ADD A HALF SEASONAL OR CAESAR SALAD TO ANY ENTREE FOR AN ADDITIONAL \$4

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.

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

for the vegetarian.

PASTA PRIMAVERA

BROCCOLI, MUSHROOMS, GREEN AND RED PEPPERS, TOSSED WITH CAVATAPPI PASTA IN A TOMATO CREAM SAUCE, TOPPED WITH SHAVED PARMESAN. **13**

GRILLED CHEESE AND CREAMY TOMATO SOUP

A BLEND OF GOAT AND AMERICAN CHEESE ON GRIDDLED CIABATTA BREAD WITH ROASTED GARLIC AIOLI, ACCOMPANIED BY A MILDLY SWEET CREAM OF TOMATO SOUP. **13**

VEGETARIAN STIR FRY

SOBA NOODLES TOSSED IN HOISIN TERIYAKI WITH SAUTÉED SNAP PEAS, CARROTS, CUCUMBERS AND RED PEPPERS, FINISHED A SRIRACHA AIOLI DRIZZLE. **12**

VEGETARIAN PESTO PASTA

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

from the beverage book.

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