

110 Grill



Each guest may enjoy one selection from each category - \$30 total

at the start.

Crispy Fried Pickle Chips

Crispy dill pickle chips, served with honey mustard and sriracha aioli dipping sauces.

Firecracker Shrimp

Three tempura battered and lightly fried shrimp, tossed in a sweet chili sauce.

Half 110 Seasonal Salad

Artisan greens and arugula, diced gala apples, red grapes, and candied walnuts tossed in a balsamic vinaigrette topped with feta and Applewood smoked bacon.

by the chef.

110 Chicken Caprese Parmesan

Golden fried chicken breast topped with pesto, Reggiano cheese, mozzarella and roasted tomatoes, finished with a balsamic reduction, served with a seasonal salad.

Baked Cod

North Atlantic, line caught cod topped with a lemon and cracker gremolada. Served with choice of 2 sides.

BBQ Steak Tips *

8oz of bourbon marinated tips, basted with BBQ sauce and served over a creamed corn risotto and topped with crispy onion strings.

Greek Salmon *

Grilled salmon served over a marinated tomato, cucumber and feta salad, finished with fresh lemon tzatziki.

at the finish.

Oreo Brownie Sundae

A warmed fudge brownie topped with vanilla bean ice cream and house made hot fudge, finished with whipped cream and crushed Oreo.

Coconut Key Lime Pie

Toasted coconut and graham cracker crumble topped with a key lime custard, fresh whipped cream and finished with toasted coconut, lime wheel and zest.

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.