

Each guest may enjoy one selection from each category - \$25

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

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

Fish & Chips

North Atlantic cod fried in seasoned flour, served with French Fries, accompanied by tartar sauce and coleslaw.

Sesame Sriracha Steak Tips *

8oz of marinated steak tips, served over jasmine rice, pickled cucumbers, carrots, red onions and peppers, finished with sriracha aioli.

110 Meatloaf

A mixture of ground beef, pork and veal with a smoky glaze served over roasted garlic mashed potatoes and broccoli. Topped with crispy onion rings and sriracha ketchup.

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.

Peanut Butter Cascade

Layers of fudge brownie, peanut butter cup ice cream, housemade hot fudge and reese's chunks.

Total does not include tax and gratuity.

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.