

SMALL BITES

ROSEMARY PARMESAN TRUFFLE FRIES | V

Home-style fries tossed and served with a house-made verde sauce for dipping. 10

SMOKED SCOTTISH SALMON PATÉ

House smoked served with artisan crackers and buttery garlic crostinis. 13

BURRATA CHEESE | V

Extra virgin olive oil, balsamic, fresh basil, and wood-grilled sourdough. 14

CLASSIC TOMATO BRUSCHETTA | V

Fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, and parmigiano-reggiano. 15

SHRIMP ONE ELEVEN

Lightly battered, fried, and tossed in a sweet chili thai sauce. 15

SEARED AHI TUNA | GS

Sesame crusted, served with wasabi, sweet soy, pickled ginger, and microgreens. 17

HULI HULI WINGS | GS

Drums and flats fried and tossed in our huli huli sauce and served with house-made bbq and slaw. 15

ADD A CUP OF SOUP + 4

GRILL ENTREE HOUSE | V/GS

Mixed greens, grape tomatoes, red onion, fresh mozzarella, and cucumber. 12

KALE CAESAR

Romaine, baby kale, tossed in house-made caesar dressing, and topped with house-made croutons and parmigiano-reggiano. 12

WOOD-GRILLED OR BLACKENED

Organic Chicken 6 | Shrimp 7
Tuna 8 | Salmon 9 | Steak 10

BURRATA SALAD | V

Arugula, mixed greens, basil, grape tomatoes, balsamic glaze, fresh ground pepper. 17

BLACKENED CHICKEN | GS

Mixed greens, strawberries, cucumbers, red onions, grape tomatoes, and sweet parsley vinaigrette, and candied almonds. 17

CLEOPATRA COBB | GS

Marinated wood-grilled organic chicken, mixed greens, grape tomatoes, apple smoked bacon, egg, red onion, gorgonzola, kalamatas, and creamy gorgonzola dressing. 18

BLACK & BLUE | GS

Cajun dusted wood-grilled steak, mixed greens, gorgonzola, red onion, grape tomatoes, and smoky chipotle gorgonzola dressing. 19

VEGETARIAN | V

GLUTEN SENSITIVE ICON | GS

Operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is 100% free from gluten or any other allergen, and we assume no responsibility for guest with food allergies or sensitivities.

HANDHELDS

ADD SEASONED FRIES + 3 ROSEMARY TRUFFLE FRIES + 4
SWEET POTATO FRIES + 5

POLYNESIAN CHICKEN SALAD WRAP

Grill One Eleven's sweet marinated chicken salad, mixed with chopped celery, diced red onion, craisins, and served on a lettuce boat. 15

TUSCAN GRILLED CHEESE | V

Three cheese, tomato, fresh basil, balsamic glaze, on toasted sourdough and served with house-made root chips. 14

STEAK BURGER

8 oz. wood-grilled topped with home-made bbq, apple smoked bacon, smoked gouda, haystack onions, lettuce, tomato, on brioche, and served with house-made root chips. 17

VEGGIE BURGER

Plant-based patty topped with red onion, arugula, tomato, feta, tzatziki, on brioche, and served with house-made root chips. 17

SIGNATURE REUBEN

Slow braised corned beef, aged swiss, home-made coleslaw, pickle, and one eleven island dressing, on marbled rye, and served with house-made root chips. 17

PRIME RIB & AGED SWISS

Haystack onions, horseradish cream, rosemary au jus, on warm artisan hoagie, and served with house-made root chips. 17

ADD SIDE SALAD OR CUP OF SOUP FOR + 4

FISH & CHIPS | GS

Market catch fish, served with home-style fries, house-made slaw, and Grill One Eleven tartar sauce. 19

MEDITERRANEAN CHICKEN PASTA

Marinated grilled organic chicken atop angel hair pesto pasta and accented with toasted pine nuts and grape tomatoes. 24

PEACHED RUBBED SALMON | GS

Fresh scottish salmon, smothered in sweet peach puree bbq and placed on top a roasted sweet potato medley. 27

STUFFED GROUPER

Wild caught oven baked with a seafood bread crumb stuffing. Topped with a chive almond compound butter and served with seasonal vegetables and citrus cilantro risotto. 29

PISTACHIO RACK OF LAMB | GS

Parmesan garlic infused risotto infused with wild mushrooms and grape tomatoes. 34

SURF N TURF | GS

6 oz. bistro steak with sauteed cajun shrimp and served with seasonal vegetables and chef's potato. 35

ONE ELEVEN FILET

8 oz. filet mignon with a wild mushroom cream sauce served with seasonal vegetables and chef's potato. 49
ADD GRILLED SHRIMP SKEWER + 7

COURTLAND RIB-EYE | GS

16 oz. prime grade with rosemary garlic compound butter, rosemary truffle fries, and house-made verde sauce. 49
ADD GRILLED SHRIMP SKEWER + 7

ENTRÉES

BOTTLE BEER

- AMSTEL LIGHT
- ANGRY ORCHARD HARD CIDER
- BLUE MOON
- BUD LIGHT
- BUDWEISER
- COORS LIGHT
- CORONA
- CORONA PREMIER
- ERDINGER HEFE-WEIZEN
- FRAMBOISE
- FOUNDER’S DIRTY BASTARD
- HEINEKEN
- HIGH NOON HARD SELTZER
WATERMELON OR PEACH
- LABATT BLUE
- LABATT BLUE LIGHT
- RED STRIPE
- BUDWEISER ZERO NON-ALCOHOLIC
- SAMUEL ADAM’S BOSTON LAGER
- STELLA ARTOIS
- STROH’S
- VANDER MILL’S TOTALLY ROASTED
- WHITE CLAW HARD SELTZER
BLACK CHERRY OR MANGO

NON ALCOHOLIC

- COFFEE & TEA
- SAN PELLEGRINO
- ARANCIATA ROSSA
- POMPELMO
- SPARKLING
- LIMONATA
- ACQUA PANNA NATURAL SPRING
- SPRECHER FIRE BREWED DRAFT ROOT BEER

**UPSTAIRS INSIDE LARGE PARTY
ACCOMMODATIONS**

11AM TO 3PM 15 TO 35 GUEST
\$250 NON-REFUNDABLE HOSTESS FEE
TO RESERVE THE SPACE.

5PM TO 9PM 20 TO 35 GUEST
\$500 NON-REFUNDABLE HOSTESS FEE
TO RESERVE THE SPACE.

SPACE NOT AVAILABLE FRIDAY EVENINGS.

THERE IS A ONE CHECK POLICY SUBJECT TO
A 20% SERVICE FEE AND THE APPROPRIATE
STATE OF MICHIGAN SALES TAX.

TO BOOK THE SPACE CONTACT
AARON ZAINEA 616-901-8370

*Ask your server about menu items that are cooked to order
or served raw. Consuming raw or undercooked meat or
seafood may increase your risk of food borne illness.*

DESSERTS

- SORBET | VE/GS 5
- FLOURLESS CHOCOLATE TORTE | GS 6
- ITALIAN LEMON CAKE 6
- GRILL ONE ELEVEN CARROT CAKE 7
- CREME BRULEE | GS 8

