

SHALL BILLS

ROSEMARY PARMESAN TRUFFLE FRIES | V

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

CALAMARI

Flash fried served with chipotle aioli and Grill One Eleven cocktail sauce. 16

CRISPOTTO BITES | V/GS

Panko crusted parmesan risotto bites served with sundried tomato pesto and spicy marinara. 14

BURRATA CHEESE | V

Extra virgin olive oil, balsamic, fresh basil, and buttery garlic crostini. 15

WHIPPED BRIE | V

Served with blueberry lemon compote, artisan crackers and buttery garlic crostini. 14

CLASSIC TOMATO BRUSCHETTA | V

Fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, and parmigiano-reggiano. 16

EUROPEAN SHRIMP COCKTAIL

Ceviche served with grilled buttery garlic crostini, lemon, and Grill One Eleven cocktail sauce. 17

SEARED AHI TUNA | GS

Sesame crusted, served with wasabi, sweet soy, pickled ginger slaw, and micro greens. 19

KOREAN WINGS | GS

Drums and flats fried and tossed in our house-made korean sauce and pickled ginger slaw. 16

ADD A CUP OF SOUP + 5

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 7 | Shrimp 8

Tuna 9 | Salmon 10 | Steak 11

STRAWBERRY BURRATA | V

Arugula, mixed greens, cucumbers, pickled red onions, fresh ground pepper, grilled buttery garlic crostini, and basil pesto vinaigrette. 18

BERRY BLISS | V/GS

Mixed greens, strawberries, blueberries, roasted pecans, chevre, and balsamic glaze. VE upon request. 17

ASIAN CHICKEN

Mixed greens and cabbage, green onion, bean sprouts, crispy wonton strips, toasted almonds, and sesame plum dressing. VE upon request. 19

TOASTED SESAME | GS

Seared Tuna, mixed greens, arugula, avocado, cucumber, bean sprouts, radish, pickled red onion, crispy wonton strips, and ginger dressing. VE upon request. 20

BLACK & BLUE | GS

Cajun dusted 6 oz. prime grade bistro steak, mixed greens, gorgonzola, red onion, grape tomatoes, and creamy gorgonzola dressing. 21

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. 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.

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

CHICKEN LETTUCE WRAPS | GS

Grilled chicken, cucumber, veggies, pickled ginger slaw, plum peanut and sweet chili sauce. VE upon request. 16

TUSCAN BLT

Havarti, white cheddar, applewood smoked bacon, marinated tomatoes, balsamic glaze, arugula, on toasted sourdough, and served with house-made root chips. 17

111 BURGER

Grilled custom 8 oz blend, topped with applewood smoked bacon, caramelized onions, sautéed wild mushroom blend, aged swiss, roasted garlic aioli, lettuce, tomato, on brioche, and served with house-made root chips. 19

BLACK BEAN BURGER | V

Arugula, tomato, pickled red onion, avocado, home-made coleslaw, sriracha aioli, 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

STEAK SANDWICH

6 oz. prime grade bistro steak, arugula, caramelized onions, sauteed wild mushroom blend, dijon mustard, on ciabatta, and served with house-made root chips. 21

ADD SIDE SALAD OR CUP OF SOUP FOR + 5

FISH & CHIPS

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

CHICKEN MILANESE | GS

Lightly breaded, seasoned, pan fried, served with arugula, grape tomatoes, red onion, radish, and balsamic olive oil. VE upon request 24

SCOTTISH SALMON | GS

Served with a refreshing dill cream sauce and seasonal vegetables. 21

CRAB STUFFED FLOUNDER

Wild caught oven baked and served with seasonal vegetables and chef's risotto. 24

ULTIMATE SEAFOOD PASTA

Mussels, calamari, and shrimp tossed in our house made sauce. 27

HERB CRUSTED RACK OF LAMB | GS

Served with mongolian bbq sauce and chef's risotto. 34

WAGYU SURF N TURF | GS

6 oz. center cut wagyu sirloin, chimichurri, sauteed cajun shrimp, and served with seasoned vegetables. 29

COURTLAND RIB-EYE | GS

14 oz. cut in house with cowboy butter, rosemary truffle fries, and house-made verde sauce. 39
ADD GRILLED SHRIMP SKEWER + 8

ONE ELEVEN FILET | GS

8 oz. filet mignon with a wild mushroom demi glace served with seasonal vegetables and chef's potato. 49

ADD GRILLED SHRIMP SKEWER + 8

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AMSTEL LIGHT

BLAKE'S TRIPLE JAM

BLUE MOON

BUD LIGHT

BUDWEISER

COORS LIGHT

CORONA

CORONA PREMIER

ERDINGER HEFE-WEIZEN

HEINEKEN

HIGH NOON PEACH

LABATT BLUE

LABATT BLUE LIGHT

LONG DRINK SUGAR FREE

MAHOU

MODELO

NÜTRL ORANGE

PERONI

PERRIN BLACK

RED STRIPE

BUDWEISER ZERO NON-ALCOHOLIC

SAPPORO

STELLA ARTOIS

STROH'S

VANDER MILL'S TOTALLY ROASTED

WHITE CLAW BLACK CHERRY

COFFEE & TEA

SAN PELLEGRINO

ARANCIATA ROSSA

POMPELMO

SPARKLING

LIMONATA

ACQUA PANNA NATURAL SPRING

SPRECHER FIRE BREWED DRAFT ROOT BEER

SORBET | VE/GS 5

FLOURLESS CHOCOLATE TORTE | GS 6

GRILL ONE ELEVEN CARROT CAKE 7

CREME BRULEE | GS 8

TIRAMISU 9

If you use a credit card, we will charge an additional 3% (\$0.30) to help offset processing cost. This amount is not more than what we pay in fees. Sales tax also applies. We do not surcharge debit cards.

Delivery drivers are independent and the restaurant has no control over the food once handed over to the diver.

BRUNCH

SUNDAYS 10-2

WITH 5 DOLLAR BLOODY MARYS & MIMOSAS

EGGS & TOAST

Choice of eggs and toasted sourdough. 7

BREAKFAST SANDWICH

Scrambled egg, applewood smoked bacon, tomato, and havarti on buttermilk biscuit. 9

AVOCADO TOAST | V

Feta, tomato, and olive oil. 13

STUFFED FRENCH TOAST | V

Sweet cream cheese filled with fresh fruit, powder sugar, butter, and michigan maple syrup. 14

THE SUNRISE

Applewood smoked bacon, choice of eggs, breakfast potatoes, and served with toasted sourdough. 15

ONE ELEVEN BENEDICT

English muffin with honey smoked ham, tomato, poached eggs, chef's hollandaise, and breakfast potatoes. 17

CHICKEN N WAFFLES

Belgian waffles topped with hand battered crispy chicken and Michigan maple syrup. 16

CORN BEEF HASH | GS

Slow braised corned beef, breakfast potatoes, and diced green onions. Topped with choice of eggs and chef's hollandaise. 17

STEAK & EGGS | GS

6oz. bistro steak, choice of eggs, and breakfast potatoes. 21

Á LA CARTE

FRUIT CUP | VE/GS

Hand selected seasonal fruit. 3

BACON | GS

Applewood smoked. 4

BREAKFAST POTATOES

Chef's choice. 4

VEGETARIAN | V

VEGAN | VE

GLUTEN SENSITIVE | GS

UPSTAIRS INSIDE LARGE PARTY ACCOMMODATIONS

11AM TO 3PM 15 TO 35 GUEST \$150 NON-REFUNDABLE HOSTESS FEE TO RESERVE THE SPACE.

5PM TO 9PM 20 TO 35 GUEST \$300 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

