

## APPETIZERS

**CROCK TOMATO BISQUE 7**  
GRILLED CHEESE CROUTONS

**LOBSTER BISQUE 12**

**CROCK VIDALIA ONION SOUP AU GRATIN 12**

**ONE ELEVEN WINGS 15**

**FRIED CALAMARI 13**

**SHORT RIB CROSTINI 15**  
HONEY-MANCHEGO RICOTTA SPREAD ON GRILLED BREAD TOPPED WITH PICKLED CARROTS

**BANG BANG SHRIMP 13**  
LIGHTLY FRIED BABY SHRIMP IN A LETTUCE CUP WITH SPICY SWEET THAI CHILI SAUCE

**CLAMS CASINO 13**

**FIRECRACKER SUSHI ROLL 17**  
LOBSTER MEAT, AVOCADO, FRIED SWEET POTATO, AND HOMEMADE SPICY MAYONNAISE, SERVED INSIDE OUT WITH SESAME SEEDS

**FILET OF BEEF CARPACCIO 15**  
RAW BEEF FILET THINLY POUNDED, TRUFFLE AIOLI, FRESH ARUGULA, CHOPPED EGG, SLICED PARMESAN CHEESE AND FRIED CAPERS

**TERIYAKI BEEF SKEWERS 13**  
BEEF TENDERLOIN TIPS WITH PINEAPPLE CHILE SAUCE

## RAW BAR

**JUMBO SHRIMP COCKTAIL**  
SERVED WITH HOUSE MADE COCKTAIL SAUCE  
**4 PIECE 13, 1/2 DOZEN 19, DOZEN 36**

**OYSTERS ON THE HALF SHELL**  
**EACH 3, HALF DOZEN 17, DOZEN 32**

**CHILLED SEAFOOD PLATTER 36**  
6 SHRIMP AND 6 OYSTERS

**ADD CHILLED TWIN LOBSTER TAILS 69**

**ADD 1 LB. ALASKAN KING CRAB LEG 99**

**ADD CHILLED TWIN LOBSTER TAILS & 1 LB. ALASKAN KING CRAB LEG 119**

## SALADS

**MIXED GREENS SALAD 7**

**CAESAR SALAD 10**

**WEDGE SALAD 10**  
ICEBERG HEARTS WITH CRUMBLY STILTON BLEU CHEESE DRESSING, RIPE CHERRY TOMATOES AND CRUMBLLED BACON

**BURRATA CAPRESE SALAD 11**  
FRESH BURRATA MOZZARELLA, TOMATO, BASIL AND AN EXTRA VIRGIN OLIVE OIL BALSAMIC REDUCTION

**Prime Rib \$45**

**AVAILABLE FRIDAY & SATURDAY**  
SERVED WITH YUKON GOLD MASHED POTATO, AU JUS, HORSERADISH CREAM AND MIXED GREENS SALAD



**ONE ELEVEN**  
CHOP HOUSE

## STEAK & CHOPS

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD OR TOMATO BISQUE FOR AN ADDITIONAL CHARGE OF \$7, YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

**8 OZ. FILET MIGNON 42**

**12 OZ. FILET MIGNON 55**

**12 OZ. PRIME NEW YORK STRIP 49**

**16 OZ. PRIME BONELESS RIB EYE 49**

**16 OZ. BERKSHIRE PORK CHOP 32**

**32 OZ BONE-IN 28 DAY DRY AGED CHOICE RIB EYE 59**

**32 OZ. PRIME TOMAHAWK STEAK 119**

\*INCLUDES MIXED GREENS SALAD AND TWO HALF SIDES

**6 OZ. JAPANESE A5 WAGYU 99**

IMPORTED FROM THE KAGOSHIMA BEEF DISTRICT, THIS STEAK COMES WITH AN A5 GRADE, THE HIGHEST AWARD

\*INCLUDES MIXED GREENS SALAD

## DRESS IT UP

<b>111 GARLIC BUTTER..... 2</b>	<b>AU POIVRE..... 3</b>
<b>HOLLANDAISE/ BÉARNAISE ..... 2</b>	<b>APPLEWOOD SMOKED BACON..... 3</b>
<b>111 STEAK SAUCE ..... 2</b>	<b>STUFFED SHRIMP EACH ..... 4</b>
<b>STILTON BLUE &amp; BACON CRUST..... 5</b>	<b>OSCAR (LOBSTER &amp; HOLLANDAISE).... 12</b>

### FILET & LOBSTER OSCAR 45

6 OZ. SLICED FILET MIGNON, LOBSTER MEAT AND SAUTÉED ASPARAGUS ON MASHED POTATOES, TOPPED WITH BÉARNAISE

INCLUDES MIXED GREENS SALAD OR TOMATO BISQUE

## III SIGNATURE ENTRÉES

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD OR TOMATO BISQUE FOR AN ADDITIONAL CHARGE OF \$7, YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

**GRILLED BLACK PEPPER ENCRUSTED 12 OZ. NEW YORK SIRLOIN 39**

PRESENTED WITH YUKON GOLD MASHED POTATO, TRUFFLE AND GARLIC MASCARPONE MUSHROOMS AND A SHALLOT BRANDY CREAM SAUCE

**BEEF TENDERLOIN TIPS BOURGUIGNON 36**

BEEF TENDERLOIN TIPS GENTLY BRAISED WITH RED WINE, BABY CARROTS, PEARL ONIONS, BUTTON MUSHROOMS OVER BUTTERY WHIPPED POTATO

**MISHIMA RESERVE WAGYU FLAT IRON STEAK 39**

SAUTÉED ASPARAGUS, OYSTER MUSHROOM, ROASTED RED POTATOES AND A RICH CABERNET SAUCE, GARNISHED WITH FRIED ONION RINGS

**BRAISED SHORT RIB 36**

OVER CREAMY SMOKED GOUDA COUS COUS WITH ENGLISH PEAS, CHERRY TOMATOES AND CARAMELIZED ONIONS

**SHRIMP AND FILET MIGNON 49**

AN 8 OZ FILET TOPPED WITH HERB BUTTER, ACCOMPANIED BY FOUR SCALLOP STUFFED SUPER JUMBO SHRIMP, ACCENTED BY BASIL OIL AND RED PEPPER OIL, SERVED WITH YUKON GOLD MASHED POTATO

**MAPLE CHIPOTLE BERKSHIRE PORK CHOP 34**

16 OZ. GRILLED AND ROASTED WITH MAPLE CHIPOTLE BARBECUE SAUCE. SERVED WITH SMOKED GOUDA GRITS, AND GREEN BEANS SAUTÉED WITH BACON

**PROSCIUTTO WRAPPED STATLER CHICKEN BREAST 29**

WITH ASPARAGUS, MUSHROOM, AND PARMESAN RISOTTO, FINISHED WITH RED PEPPER COULIS

## FRESH SEAFOOD ENTRÉES

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD OR TOMATO BISQUE FOR AN ADDITIONAL CHARGE OF \$7, YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

**NORTH ATLANTIC HADDOCK 27**

**NORTH ATLANTIC SALMON FILLET 27**

**SWORDFISH 32**

**JUMBO ALASKAN KING CRAB LEGS 69**

**STUFFED JUMBO SHRIMP 29**

FIVE SCALLOP STUFFED SUPER JUMBO SHRIMP, ACCENTED BY BASIL OIL AND RED PEPPER OIL, SERVED WITH YUKON GOLD MASHED POTATO

**POMEGRANATE SALMON 29**

PAN SEARED NORTH ATLANTIC SALMON WITH POMEGRANATE GLAZE, PARSNIP PUREE, SAUTEED KALE WITH ROASTED BUTTERNUT SQUASH AND FRESH POMEGRANATE SEEDS

**BAKED HADDOCK WITH**

**SCALLOP & SPINACH STUFFING 29**

OVEN BAKED NORTH ATLANTIC HADDOCK WITH A MINCED SCALLOP AND SPINACH STUFFING. SERVED OVER A DUAL POTATO HASH WITH CRISPY BACON BITS LAVISHED WITH A LEMON DILL CREAM SAUCE

**PISTACHIO BACON SWORDFISH 34**

NORTH ATLANTIC SWORDFISH WITH A BACON AND PISTACHIO CRUST, MAPLE HINTED SWEET POTATO PURÉE, ROASTED BROCCOLI, FINISHED WITH HONEY DIJON VINAIGRETTE

## SIDE DISHES

**FRENCH FRIES 7**

**YUKON GOLD MASHED POTATO 7**

**YUKON GOLD GARLIC MASHED POTATO 7**

**BUTTERNUT SQUASH PURÉE 8**

**BROCCOLI WITH HOLLANDAISE 8**

**CREAMED SPINACH 10**

**AU GRATIN POTATO 10**

**CAULIFLOWER AU GRATIN 10**

**MACARONI & FOUR CHEESES 10**

**TRUFFLE & GARLIC MASCARPONE MUSHROOMS 10**

**HONEY-SOY GLAZED BRUSSELS SPROUTS & BACON 10**

SCAN ME FOR THE ONE ELEVEN CHOP HOUSE GLUTEN FREE MENU!



