

Hours

Mon. - Sat. 11 am - 10 pm
Sun. 11 am - 9 pm

Appetizers

Root Chips crunchy beets, yams, potatoes, seasoned and served with house-made dill dip. 🌱 7.49

Buffalo Chicken Dip shredded buffalo chicken in a cream sauce topped with baked gorgonzola crumbles, served with bread and fresh crudité. 8.89

White Cheddar Fondue in a bread bowl, served with fresh crudité. 🌱 12.89

Seared Ahi Tuna sesame crusted, served with wasabi cream, sweet soy, and asian slaw. ☒ 13.69

grill **ONE**eleven

Spring Rolls wood-grilled chicken, mushrooms, and marinated cabbage, served with sweet chili and plum peanut sauce. 9.79

Bruschetta wood-grilled roasted garlic bread, marinated tomatoes, fresh mozzarella, home-made pesto, and balsamic reduction. 🌱 11.49

Shrimp One Eleven lightly battered and flash fried then tossed in a sriracha aioli sauce. 11.69

Salads (add soup 3.69)

Classic Caesar parmigiano-reggiano & homemade croutons. 🌱 9.49

wood-grilled or blackened -
chicken 4.89 salmon 5.89 shrimp 6.89 grouper 7.89

Wood-Grilled Romaine Heart garlic infused olive oil, apple smoked bacon, feta, grape tomatoes, & balsamic dressing. ☒ 13.79

Blackened Chicken mixed greens, strawberries, cucumbers, red onions, grape tomatoes, & sweet parsley vinaigrette. ☒ 13.79

Cleopatra Cobb marinated wood-grilled chicken, romaine, grape tomatoes, apple smoked bacon, egg, red onion, gorgonzola, kalamatas, crispy wonton, & creamy gorgonzola dressing. 14.69

Black & Blue cajun dusted wood-grilled steak, mixed greens, gorgonzola, grape tomatoes, haystack onions, & chipotle gorgonzola dressing. 15.89

Salmon Infusion sweet and smoky wood-grilled atlantic salmon, mixed greens, & warm fruit fusion dressing. ☒ 17.49

Sesame Tuna seared ahi tuna, crispy asian noodles, mixed greens, mango, avocado, red onion, & sesame dressing. 17.89

Sandwiches & Burgers (add fries 2.69)

Polynesian Lettuce Wrap sweet marinated chicken salad in crispy leaf lettuce. ☒ 8.79

Grilled Cheese three cheeses, basil, sliced tomato, on wood-grilled san francisco sourdough. 🌱 9.29

Lobster Roll lemon aioli, avocado, cucumbers, and romaine served on a wood-toasted asiago roll. 14.89

California Reuben oven roasted turkey, aged swiss, house-made slaw, served open faced on wood-grilled san francisco sourdough. 10.79

Prime Rib & Aged Swiss haystack onions, horseradish cream, rosemary au jus, on warm herb ciabatta. 11.49

Patio Club turkey, ham, apple smoked bacon, white cheddar, yellow cheddar, lettuce, sliced tomato, chipotle basil mayo, on wood-grilled san francisco sourdough. 14.29

Chipotle BB Burger black bean burger, avocado, hummus, roasted red pepper aioli, lettuce, sliced tomato, red onion, on toasted tomato focaccia. 🌱 10.29

Buffalo Blue Steak Burger wood-grilled, cajun dusted, house buffalo sauce, gorgonzola, chipotle gorgonzola sauce, lettuce, sliced tomato, red onion, on onion bun. 12.49

Red Eye Steak Burger wood-grilled, white cheddar, apple smoked bacon, fried egg, haystack onions, lettuce, sliced tomato, red onion, on roasted tomato focaccia. 13.29

Specialties (add side salad or soup 3.69)

Marsala lightly dusted chicken, sweet marsala cream, 111 mushroom blend, shallots, sun-dried tomatoes, and chef's seasonal potato & vegetable. 19.89

Steak Kabobs three wood-grilled kabobs with mushroom, onion, bell peppers, and served with chef's wild rice blend. ☒ 21.49

Marinated Lamb Chops fresh herb olive oil, wood-grilled, mustard cognac sauce, shiitake risotto, and seasonal vegetable. ☒ 23.69

Steaks (add side salad or soup 3.69)

Surf 'n Turf 7oz. cut in-house, wood-grilled, with three jumbo sautéed cajun shrimp, and chef's vegetable. ☒ 23.69

Courtland Rib-Eye 14 oz. cut in-house, wood-grilled, chive almond butter, stacked with haystack onions, and chef's seasonal potato & vegetable. 28.49

One Eleven Filet 8 oz. cut in house, wood-grilled, 111 mushroom blend, demi-glace, and chef's seasonal potato & vegetable. ☒ 32.69

Seafood (add side salad or soup 3.69)

Fish & Chips beer battered cod & seasoned home-style fries. 13.89

Peach Rubbed Scottish Salmon wood-grilled & served with roasted vegetable sweet potato hash. ☒ 17.49

Blackened Grouper 7 oz. filet, served with tropical salsa, citrus risotto, & seasonal vegetable. 23.69

Ask your server about our:
Large Party Accommodations
To Go Beer & Wine

Key Notes

☒ Gluten Sensitive

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 guests with food allergies or sensitivities.

🌿 Vegetarian

🍷 Michigan Beer

Non Alcoholic Drinks

Coke, Diet Coke, Cherry Coke, Sprite
Sprecher Draft Root Beer
Lemonade -
Raspberry, Strawberry,
Pomegranate, Peach, Mango
Freshly Brewed Ice Tea -
Raspberry, Strawberry,
Pomegranate, Peach, Mango
San Pellegrino -
Blood Orange & Grapefruit
Voss Sparkling
Voss Still

Bottle Beer

Anderson Valley Boont Amber
Angry Orchard Hard Cider
Ballast Point The Commodore Stout
Blue Moon
Bud Light
Budweiser
Coors Light
Corona
Corona Light
Deschutes Black Butte Porter
Erdinger Hefe-Weizen
Founder's Dirty Bastard 🍷
Founder's Centennial IPA 🍷
Glutenberg Red Ale ☒
Labatt Blue
Labatt Blue Light
Lindeman's Framboise
Magners Irish Pear Cider
Michelob Ultra
Miller Lite
Oddside Citra Pale Ale 🍷
Red Stripe
Saint Pauli Girl NON-ALCOHOLIC
Short's Soft Parade 🍷
Stella Artois
Stroh's
Vander Mill's Dry Cider 🍷 ☒
White Claw Hard Seltzer ☒



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 foodborne illness.