

## 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. 🌱 7.69

**Hong Kong Wings** drums and flats lightly breaded and tossed in our house-made sauce. Then topped with fresh chopped chives. 11.89

**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

**Rosemary Truffle Fries** parmigiano-reggiano garlic truffle butter tossed with home-style fries and served with chef's truffle dip. 🌱 8.89

# grill

## ONEeleven

**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. 🌱 12.49

**Shrimp One Eleven** lightly battered and flash fried then tossed in a sriracha aioli sauce. 13.89

**Lobster Cakes** pan seared lobster cakes with fresh chive and jalapeno dijonaise. 14.69

**Mediterranean Platter** house-made hummus, marinated olives, sun-dried tomatoes, and feta. Served with wood-grilled garlic toastinis. 🌱 10.79

## Salads (add soup 3.69)

**Classic Caesar** parmigiano-reggiano & homemade croutons. 🌱 9.49

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

**Candied Pecan** mixed greens, candied pecans, raisins, red onion, chevre, strawberries, & cherry chardonnay vinaigrette. 🌱 ☒ 13.79

**Blackened Chicken** mixed greens, strawberries, cucumbers, red onions, grape tomatoes, & sweet parsley vinaigrette. ☒ 14.29

**Cleopatra Cobb** marinated wood-grilled chicken, romaine, grape tomatoes, apple smoked bacon, egg, red onion, gorgonzola, kalamatas, crispy wontons, & creamy gorgonzola dressing. 14.89

**Sesame Tuna** seared ahi tuna, crispy wontons, mixed greens, mango, avocado, red onion, & sesame dressing. 15.89

**Black & Blue** cajun dusted wood-grilled steak, mixed greens, gorgonzola, grape tomatoes, haystack onions, & chipotle gorgonzola dressing. 16.49

**Salmon Infusion** sweet and smoky wood-grilled atlantic salmon, mixed greens, & warm fruit fusion dressing. ☒ 17.89

## Sandwiches & Burgers (add fries 2.69)

**Polynesian Lettuce Wrap** sweet marinated chicken salad in crispy leaf lettuce. ☒ 9.29

**Tennessee Fire Chicken Wrap** romaine, tomato, red onion, julienned pickle, fire ranch, in a warm spinach flour tortilla. 9.89

**Shrimp Tacos** wood-grilled, house-made pickled red onions, chipotle lime slaw, and piled high with fresh cilantro. ☒ 12.89

**Classic Reuben** slow braised corn beef, aged swiss, sauerkraut, one eleven island dressing, on marbled rye. 11.49

**Prime Rib & Aged Swiss** haystack onions, horseradish cream, rosemary au jus, on warm herb ciabatta. 11.89

**Patio Club** turkey, ham, apple smoked bacon, white cheddar, yellow cheddar, lettuce, sliced tomato, chipotle basil mayo, on wood-grilled detroit sourdough. 14.69

**Chipotle BB Burger** black bean burger, avocado, hummus, roasted red pepper aioli, lettuce, sliced tomato, red onion, on toasted tomato focaccia. 🌱 13.79

**Buffalo Blue Steak Burger** wood-grilled, cajun dusted, house buffalo sauce, gorgonzola, chipotle gorgonzola sauce, lettuce, sliced tomato, red onion, on brioche. 12.69

**Red Eye Steak Burger** wood-grilled, white cheddar, apple smoked bacon, fried egg, haystack onions, lettuce, sliced tomato, red onion, on roasted tomato focaccia. 13.59

## Specialties (add side salad or soup 3.69)

**Spicy Ginger Bowl** rice noodles, napa cabbage, broccoli, carrots, peppers, and scallions tossed in a spicy cilantro ginger sauce. 🌱ⓧ 15.89

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

**Stroganoff** tender bite size beef medallions, thick home-style egg noodles, 111 mushroom blend, shallots, & wood-grilled garlic toasts. 19.89

**Herb Crusted Lamb Chops** brushed with mustard cognac and pan seared with fresh herbs. Served with 111 mushroom risotto and seasonal vegetable. ⓧ 27.89

## Steaks (add side salad or soup 3.69)

**Surf 'n Turf** 6 oz. cut in-house, wood-grilled, with three jumbo sautéed cajun shrimp, and chef's vegetable medley. ⓧ 24.69

**Courtland Rib-Eye** 14 oz. cut in-house, wood-grilled, herb butter, stacked with haystack onions, and chef's seasonal potato & vegetable. 32.89

**One Eleven Filet** 8 oz. cut in house, pan seared, and topped with a traditional au poivre sauce. Served with 111 mushroom risotto and seasonal vegetable. ⓧ 36.49

## Seafood (add side salad or soup 3.69)

**Fish & Chips** beer battered cod & seasoned home-style fries. 15.89

**Peach Rubbed Scottish Salmon** wood-grilled & served with roasted vegetable sweet potato hash. ⓧ 17.89

**Smoked Lobster Mac & Cheese** corkscrew pasta, three cheese blend, tender lobster, bread crumb topping, fresh chopped chives, & wood-grilled garlic toasts. 21.69

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,  
Peach, Mango

Freshly Brewed Ice Tea -

Raspberry, Strawberry,  
Peach, Mango

San Pellegrino -

Blood Orange & Grapefruit

Voss Sparkling

Voss Still

## Bottle Beer

Angry Orchard Hard Cider

Blue Moon

Bud Light

Budweiser

Coors Light

Corona

Corona Light

Erdinger Hefe-Weizen

Founder's Dirty Bastard 🍷

Founder's Centennial IPA 🍷

Labatt Blue

Labatt Blue Light

Michelob Ultra

Miller Lite

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.