

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

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. 🌱 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

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

Classic Reuben slow braised corn beef, aged swiss, sauerkraut, one eleven island dressing, on marbled rye. 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. 🌱 11.89

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)

Basil Pesto Pasta grape tomatoes, kalamatas, and penne pasta tossed in a shallot cream sauce and topped with roasted pine nuts. 17.89

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

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

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 7 oz. 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

Seafood Stuffed Grouper 7 oz. filet, broiled and placed on top bread crumbs, and three princess seafood stuffing. Served with chive almond butter sauce, 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

Michelob Ultra

Miller Lite

Oddsie 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.