

110 Grill



Each guest may enjoy one selection from each category - \$45

at the start.

110 Tomato Soup

A mildly sweet cream of tomato soup with a hint of garlic and parmesan.

*110 Cajun Yellowfin Tuna **

Chilled seared yellowfin tuna, served rare, topped with a sriracha aioli drizzle.

110 Cyprus Salad

Shredded iceberg and arugula, cucumber, banana peppers, onion, olives, tomatoes and roasted red peppers, tossed in a red wine vinaigrette.

by the chef.

Chicken Piccata Gnocchi

Fried chicken served with sauteed gnocchi and spinach, tossed in a lemon caper butter sauce, finished with fried sage.

Prosciutto Wrapped Cod

Baked seasoned North Atlantic cod wrapped with prosciutto, served over parmesan risotto and broccoli, finished with a lemon butter sauce.

Pulled Pork Mac & Cheese

A rich cheese sauce tossed with cavatappi pasta, topped with BBQ pulled pork, BBQ crumbles and onion strings, drizzled with BBQ sauce and house made ranch.

at the finish.

Peanut Butter Cascade

A warmed fudge brownie topped with a peanut butter cup and fudge swirl ice cream, house made hot fudge and Reese's chunks.

Lemon Sorbet

Lemon sorbet with fresh berries and a mixed berry coulis.

Total does not include tax and gratuity.

*Before placing your order, please inform your server if anyone in your party has a food allergy. *These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.*