

SMALL BITES

ROSEMARY PARMESAN TRUFFLE FRIES | V

Home-style fries tossed and served with a house-made verde sauce for dipping. 10

SMOKED SCOTTISH SALMON PATÉ

House smoked served with artisan crackers, pickled red onion, and buttery garlic crostinis. 13

CRISPOTTO BITES | V/GS

Panko crusted parmesan risotto bites served with sundried tomato pesto and spicy marinara. 15

BURRATA CHEESE | V

Extra virgin olive oil, balsamic, fresh basil, and buttery garlic crostini. 16

CLASSIC TOMATO BRUSCHETTA | V

Fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, and parmigiano-reggiano. 16

CALAMARI

Flash fried served with spicy marinara and Grill One Eleven cocktail sauce. 17

111 SHRIMP COCKTAIL

Served with grilled buttery garlic crostini, lemon, and Grill One Eleven cocktail sauce. 17

SEARED AHI TUNA | GS

Sesame crusted, served with wasabi, sweet soy, and pickled ginger slaw. 19

KOREAN WINGS | GS

Drums and flats fried and tossed in our house-made korean sauce and pickled ginger slaw. 17

ADD A CUP OF SOUP + 6

KALE CAESAR

Romaine, baby kale, tossed in house-made caesar dressing, and topped with house-made croutons and parmigiano-reggiano. 12

WOOD-GRILLED OR BLACKENED

Organic or Vegan Chicken 7 | Shrimp 8
Tuna 9 | Salmon 10

BURRATA SALAD | V

Arugula, apple, toasted walnuts, golden raisin, pickled red onion, grape tomatoes, honey, and grilled buttery crostini. 18

BLACKENED CHICKEN

Mixed greens, strawberries, cucumbers, red onions, grape tomatoes, candied almonds, crispy wonton, and sweet parsley vinaigrette. 19

CLEOPATRA COBB

Marinated wood-grilled organic chicken, mixed greens, grape tomatoes, applewood smoked bacon, egg, red onion, gorgonzola, kalamatas, avocado, crispy wontons, and creamy gorgonzola dressing. 20

SALMON INFUSION | GS

Sweet smoke seasoned and grilled scottish salmon on top mixed greens with a warm fruit infused dressing. 21

TOASTED SESAME | GS

Seared Tuna, mixed greens, napa cabbage, green onion, crispy wonton, cucumber, avocado, pickled red onion, and sesame plum dressing. 21

BLACK & BLUE

Cajun dusted 6 oz bistro steak, mixed greens, gorgonzola, haystack onions, grape tomatoes, and creamy gorgonzola dressing. 24

HANDHELDS

**ADD SEASONED FRIES + 4 ROSEMARY TRUFFLE FRIES + 5
SWEET POTATO FRIES + 5**

CHICKEN LETTUCE WRAPS | GS Grilled chicken, cucumber, veggies, pickled ginger slaw, plum peanut and sweet chili sauce. VE upon request. 17

TUSCAN BLT Havarti, white cheddar, applewood smoked bacon, marinated tomatoes, balsamic glaze, arugula, on toasted sourdough, and served with house-made root chips. 17

MAIN STREET STEAK BURGER 5 oz. grilled wagyu topped with lettuce, tomato, extra pickle, on brioche, and served with house-made root chips. 17

111 STEAK BURGER 8 oz. grilled, topped with caramelized onions, sauteed wild mushroom blend, aged swiss, roasted garlic aioli, lettuce, tomato, on brioche, and served with house-made root chips. 19

DAM STEAK BURGER 8 oz. grilled, topped with home-made bbq, applewood smoked bacon, smoked gouda, haystack onions, lettuce, tomato, on brioche, and served with house-made root chips. 21

BLACK BEAN BURGER | V Arugula, tomato, pickled red onion, avocado, home-made coleslaw, sriracha aioli, on brioche, and served with house-made root chips. 17

SIGNATURE REUBEN Slow braised corned beef, aged swiss, home-made coleslaw, pickle, and one eleven island dressing, on marbled rye, and served with house-made root chips. 17

PRIME RIB & AGED SWISS Haystack onions, horseradish cream, fresh thyme au jus, on warm artisan hoagie, and served with house-made root chips. 18

ENTRÉES

ADD SIDE SALAD OR CUP OF SOUP FOR + 6

VEGETABLE RISOTTO | V/GS Parmesan garlic risotto infused with wild mushrooms, grape tomatoes, baby spinach, and grilled zucchini. 19

CHICKEN MARSALA | GS Lightly breaded, seasoned, pan fried, with a wild mushroom, sundried tomato, marsala cream sauce, and served with seasonal vegetables and chef's potato. 25

FISH & CHIPS Market catch fish, served with home-style fries, house-made slaw, and Grill One Eleven tartar sauce. 21

CLAM PASTA Little neck clams, garlic, olive oil, white wine reduction, fresh parsley, and buttery garlic crostini. 23

CRAB STUFFED FLOUNDER Wild caught oven baked and served with seasonal vegetables and chef's risotto. 25

MAPLE GLAZED SCOTTISH SALMON | GS Served with seasonal vegetables and sweet potato medley. 27

PISTACHIO RACK OF LAMB | GS Parmesan garlic infused risotto with wild mushrooms, baby spinach, and grape tomatoes. 35

SURF N TURF | GS 6 oz. bistro steak with sautéed cajun shrimp, chimichurri, and served with seasonal vegetables and chef's potato. 32

COURTLAND RIB-EYE | GS 14 oz. cut in house with hotel butter, rosemary truffle fries, and house-made verde sauce. 45
ADD GRILLED SHRIMP SKEWER + 8

ONE ELEVEN FILET | GS 6 oz. filet mignon with a wild mushroom demi glace served with seasonal vegetables and chef's potato. 49
ADD GRILLED SHRIMP SKEWER + 8

GREENS & BROTHS

BOTTLE BEER

AMSTEL LIGHT
BLAKE'S TRIPLE JAM
BLUE MOON
BUD LIGHT
BUDWEISER
COORS LIGHT
CORONA
CORONA PREMIER
ERDINGER HEFE-WEIZEN
HEINEKEN
HIGH NOON PEACH
LABATT BLUE
LABATT BLUE LIGHT
LONG DRINK SUGAR FREE
MAHOU
MODELO
NÜTRL ORANGE
PERONI
RED STRIPE
BUDWEISER ZERO NON-ALCOHOLIC
SAPPORO
STELLA ARTOIS
STROH'S
VANDER MILL'S TOTALLY ROASTED
WHITE CLAW BLACK CHERRY

NON ALCOHOLIC

COFFEE & TEA
ARANCIATA ROSSA
POMPELMO
SPARKLING
STILL
LIMONATA
SPRECHER FIRE BREWED DRAFT ROOT BEER

DESSERTS

SORBET | VE/GS 7
FLOURLESS CHOCOLATE TORTE | GS 8
GRILL ONE ELEVEN CARROT CAKE 9
CREME BRULEE | GS 10
TIRAMISU 11

BRUNCH

SUNDAYS 10-2

WITH 5 DOLLAR MILLER LITES, 6 DOLLAR BLOODY MARYS, & 7 DOLLAR MIMOSAS

EGGS & TOAST

Choice of eggs and toasted sourdough. 7

AVOCADO TOAST | V

Feta, tomato, balsamic, and olive oil. 14

BREAKFAST SANDWICH

Scrambled egg, applewood smoked bacon, tomato, havarti, on buttermilk biscuit, and breakfast potatoes. 15

STUFFED FRENCH TOAST | V

Sweet cream cheese filled with fresh fruit, powder sugar, butter, and michigan maple syrup. 16

THE SUNRISE

Applewood smoked bacon, choice of eggs, breakfast potatoes, and served with toasted sourdough. 17

ONE ELEVEN BENEDICT

English muffin with honey smoked ham, tomato, poached eggs, chef's hollandaise, and breakfast potatoes. 18

CHICKEN N WAFFLES

Belgian waffles topped with hand battered crispy chicken and Michigan maple syrup. 17

CORN BEEF HASH | GS

Slow braised corned beef, breakfast potatoes, and diced green onions. Topped with choice of eggs and chef's hollandaise. 19

STEAK & EGGS | GS

6oz. bistro steak, choice of eggs, and breakfast potatoes. 21

À LA CARTE

FRUIT CUP | VE/GS

Hand selected seasonal fruit. 3

BACON | GS

Applewood smoked. 4

BREAKFAST POTATOES

Chef's choice. 4

VEGETARIAN | V

VEGAN | VE

GLUTEN SENSITIVE | GS

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 food borne illness.

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 guest with food allergies or sensitivities.

UPSTAIRS INSIDE LARGE PARTY ACCOMMODATIONS

11AM TO 3PM 15 TO 35 GUEST
\$150 NON-REFUNDABLE HOSTESS FEE
TO RESERVE THE SPACE.

5PM TO 9PM 20 TO 35 GUEST
\$300 NON-REFUNDABLE HOSTESS FEE
TO RESERVE THE SPACE.

SPACE NOT AVAILABLE FRIDAY EVENINGS.

THERE IS A ONE CHECK POLICY SUBJECT TO A 20% SERVICE FEE AND THE APPROPRIATE STATE OF MICHIGAN SALES TAX.

TO BOOK THE SPACE CONTACT
AARON ZAINEA 616-901-8370

If you use a credit card, we will charge an additional 3% (\$0.30) to help offset processing cost. This amount is not more than what we pay in fees. Sales tax also applies. We do not surcharge debit cards.

Delivery drivers are independent and the restaurant has no control over the food once handed over to the diver.

