

APPETIZERS

CROCK LOBSTER BISQUE 14.99

CROCK VIDALIA ONION SOUP AU GRATIN 12.99

ONE ELEVEN WINGS 16.99

FRENCH ONION ARANCINI 12.99
STUFFED WITH GRUYÈRE CHEESE

FRIED CALAMARI 15.99
WITH MARINARA AND CHERRY PEPPERS

FIRECRACKER SUSHI ROLL 18.99
LOBSTER MEAT, AVOCADO, FRIED SWEET POTATO, AND HOMEMADE SPICY MAYONNAISE, SERVED INSIDE OUT WITH SESAME SEEDS

OVEN ROASTED CRAB CAKES 16.99
SERVED WITH SMOKED BACON AIOLI

BANG BANG SHRIMP 14.99
LIGHTLY FRIED BABY SHRIMP WITH SWEET CHILI SAUCE AND CILANTRO MICRO GREENS

CLAMS CASINO 16.99

SHORT RIB CROSTINI 16.99
HONEY-MANCHEGO RICOTTA SPREAD ON GRILLED BREAD TOPPED WITH PICKLED CARROTS

FILET OF BEEF CARPACCIO 15.99
RAW BEEF FILET THINLY POUNDED, TRUFFLE AIOLI, FRESH ARUGULA, CHOPPED EGG, SLICED PARMESAN CHEESE AND FRIED CAPERS

TERIYAKI BEEF SKEWERS 15.99
BEEF TENDERLOIN TIPS WITH A PINEAPPLE CHILI SAUCE

RAW BAR

JUMBO SHRIMP COCKTAIL
SERVED WITH HOUSE MADE COCKTAIL SAUCE
4 PIECE 13.99, 1/2 DOZEN 19.99, DOZEN 38.99

OYSTERS ON THE HALF SHELL
EACH 3.99, HALF DOZEN 19.99, DOZEN 38.99

CHILLED SEAFOOD PLATTER 36.99
6 SHRIMP AND 6 OYSTERS

ADD CHILLED TWIN LOBSTER TAILS 69.99

ADD 1 LB. KING CRAB LEG 129.99

ADD CHILLED TWIN LOBSTER TAILS & 1 LB. KING CRAB LEG 149.99

SALADS

MIXED GREENS SALAD 7.99
CUCUMBER, TOMATO, BALSAMIC VINAIGRETTE

CAESAR SALAD 10.99
CHOPPED ROMAINE LETTUCE CAESAR DRESSING, CROUTONS, AND GRATED PARMESAN CHEESE

WEDGE SALAD 10.99
ICEBERG HEART WITH CRUMBLY STILTON BLEU CHEESE DRESSING, RIPE CHERRY TOMATOES AND CRUMBLLED BACON

BURRATA CAPRESE SALAD 11.99
FRESH BURRATA MOZZARELLA, TOMATO, BASIL AND AN EXTRA VIRGIN OLIVE OIL BALSAMIC REDUCTION

PRIME RIB 49.99

AVAILABLE FRIDAY & SATURDAY

SERVED WITH YUKON GOLD MASHED POTATO, AU JUS, AND HORSERADISH CREAM

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD FOR AN ADDITIONAL CHARGE OF \$7. YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD



ONE ELEVEN

CHOP HOUSE

STEAK & CHOPS

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD FOR AN ADDITIONAL CHARGE OF \$7, YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

8 OZ. FILET MIGNON 45.99

12 OZ. FILET MIGNON 55.99

16 OZ. BLACK ANGUS NEW YORK STRIP 49.99

12 OZ. PRIME NEW YORK STRIP 52.99

16 OZ. PRIME BONELESS RIB EYE 59.99

14 OZ. DRY-AGED BONELESS CHOICE RIB EYE 55.99

16 OZ. BERKSHIRE PORK CHOP 35.99

DRESS IT UP

111 GARLIC BUTTER.....	3	AU POIVRE.....	3
HOLLANDAISE/ BÉARNAISE	3	SWEET BACON JAM.....	5
111 STEAK SAUCE	3	STUFFED SHRIMP EACH	5
HORSERADISH SOUR CREAM.....	3	OSCAR (LOBSTER & BÉARNAISE)	12
STILTON BLUE & BACON CRUST.....	7		

WAGYU STEAKS & CHOPS

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD

FOR AN ADDITIONAL CHARGE OF \$7, YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

8 OZ. WESTHOLME AUSTRALIAN WAGYU SIRLOIN 69.99

30 OZ. AUSTRALIAN WAGYU TOMAHAWK BONE-IN RIB EYE ~ SERVES TWO 139.99

7 OZ. WESTHOLME AUSTRALIAN WAGYU FILET 69.99

6 OZ. A-5 JAPANESE KAGOSHIMA WAGYU SIRLOIN 89.99

MISHIMA RANCH WAGYU FLAT IRON STEAK 47.99

SAUTÉED ASPARAGUS, OYSTER MUSHROOMS, ROASTED FINGERLING POTATOES AND A RICH CABERNET SAUCE, GARNISHED WITH FRIED ONION STRINGS

III SIGNATURE ENTRÉES

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD

FOR AN ADDITIONAL CHARGE OF \$7, YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

BEEF BOURGUIGNON 39.99

BRAISED BEEF TENDERLOIN TIPS, BABY CARROTS, PEARL ONIONS, CREMINI MUSHROOMS OVER BUTTERY WHIPPED POTATO

GRILLED BLACK PEPPER ENCRUSTED 12 OZ. BLACK ANGUS NEW YORK SIRLOIN 49.99

PRESENTED WITH YUKON GOLD MASHED POTATO, TRUFFLE CRUMB AND GARLIC MASCARPONE CREMINI MUSHROOMS AND A SHALLOT BRANDY CREAM SAUCE

OVEN ROASTED STATLER CHICKEN BREAST 29.99

SAUTÉED KILCHURN SMOKED KIELBASA AND CABBAGE WITH A DIJON SAUCE SUPRÊME

AUSTRALIAN RACK OF LAMB 49.99

FOUR BONE AUSTRALIAN LAMB RACK, RUBBED WITH DIJON AND ROSEMARY, SERVED WITH LAMB REDUCTION, WHIPPED GOAT CHEESE MASHED POTATOES, SAUTÉED GREEN BEANS AND BABY CARROTS

BRAISED SHORT RIB 39.99

OVER CREAMY SMOKED GOUDA COUS COUS WITH ENGLISH PEAS, CHERRY TOMATOES AND CARAMELIZED ONIONS

MAPLE CHIPOTLE BERKSHIRE PORK CHOP 37.99

16 OZ. GRILLED AND ROASTED WITH MAPLE CHIPOTLE BARBECUE SAUCE. SERVED WITH SMOKED GOUDA GRITS, AND GREEN BEANS SAUTÉED WITH BACON

CHOP HOUSE DRY AGE BURGER 26.99

28 DAY DRY AGED 6 OZ BURGER, MELTED SMOKED GOUDA, BRAISED SHORT RIB, DILL PICKLE CHIPS, ONION STRINGS, FINISHED WITH 111 STEAK SAUCE.

2.17.25 ⚠️Before placing your order, please inform your server if a person in your party has a food allergy⚠️

⚠️Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition⚠️

SURF & TURF

INCLUDES MIXED GREENS SALAD FOR AN ADDITIONAL CHARGE OF \$7, YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

FILET & LOBSTER OSCAR 49.99

8 OZ. FILET MIGNON, LOBSTER MEAT AND SAUTÉED ASPARAGUS ON MASHED POTATOES, TOPPED WITH BÉARNAISE

SHRIMP AND FILET MIGNON 49.99

AN 8 OZ FILET TOPPED WITH HERB BUTTER, ACCOMPANIED BY FOUR SCALLOP STUFFED SUPER JUMBO SHRIMP, ACCENTED BY BASIL OIL AND RED PEPPER OIL, SERVED WITH YUKON GOLD MASHED POTATO

FRESH SEAFOOD ENTRÉES

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD

FOR AN ADDITIONAL CHARGE OF \$7.

YOU MAY SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

FRESH SWORDFISH STEAK 36.99

KING CRAB LEGS 99.99

FRESH NORTH ATLANTIC HADDOCK 32.99

FRESH NORTH ATLANTIC SALMON FILLET 32.99

GRILLED SWORDFISH

WITH SWEET BACON JAM 37.99

GRILLED SWORDFISH OVER A MARINATED TOMATO AND SPINACH RISOTTO TOPPED WITH A SWEET BACON JAM, GARNISHED WITH MICRO ARUGULA

STUFFED JUMBO SHRIMP 29.99

FIVE SCALLOP STUFFED SUPER JUMBO SHRIMP, ACCENTED BY BASIL OIL AND RED PEPPER OIL, SERVED WITH YUKON GOLD MASHED POTATO

BAKED HADDOCK WITH

SCALLOP & SPINACH STUFFING 34.99

OVEN BAKED NORTH ATLANTIC HADDOCK WITH A MINCED SCALLOP AND SPINACH STUFFING. SERVED OVER A DUAL POTATO HASH WITH CRISPY BACON BITS LAVISHED WITH A LEMON DILL CREAM SAUCE

HARVEST SALMON 34.99

GRILLED SALMON OVER LIGHTLY OVEN ROASTED RED BEETS WITH A MUSTARD CREAM SAUCE, TOPPED WITH BABY ARUGULA AND APPLEWOOD SMOKED BACON

SIDE DISHES

FRENCH FRIES 7.99

YUKON GOLD MASHED POTATO 7.99

YUKON GOLD GARLIC MASHED POTATO 7.99

BROCCOLI WITH HOLLANDAISE 8.99

CREAMED SPINACH 10.99

AU GRATIN POTATO 10.99

MISO BUTTER GLAZED BABY CARROTS 9.99

MACARONI & FOUR CHEESES 10.99

SAUTÉED KILCHURN SMOKED KIELBASA AND CABBAGE 10.99

ROASTED LOCAL ASPARAGUS 11.99

WITH A SAFFRON AIOLI AND FRIED GARLIC

CREMINI MUSHROOMS 11.99

WITH TRUFFLE CRUMB & GARLIC MASCARPONE

CREAMED CORN 10.99

ROASTED CORN WITH APPLEWOOD SMOKED BACON, RED PEPPER,

ONIONS, JALAPENOS, AND CUMIN

ROASTED FINGERLING POTATOES 11.99

WITH CHORIZO AND WHIPPED FETA CHEESE

HONEY-SOY GLAZED BRUSSELS SPROUTS & BACON 10.99

