

## APPETIZERS

**JUMBO SHRIMP COCKTAIL**  
SERVED WITH HOUSE MADE COCKTAIL SAUCE  
**4 PIECE 13, 1/2 DOZEN 19, DOZEN 36**

**CROCK LOBSTER BISQUE 12**

**CROCK TOMATO BISQUE 6**  
\*NO GRILLED CHEESE CROUTONS\*

**CROCK VIDALIA ONION SOUP AU GRATIN 10**  
\*NO CROUTONS\*

**CLAMS CASINO 13**

**FIRECRACKER SUSHI ROLL 15**  
LOBSTER MEAT, AVOCADO, FRIED SWEET  
POTATO, AND HOMEMADE SPICY MAYONNAISE,  
SERVED INSIDE OUT WITH SESAME SEEDS  
\*NO SWEET POTATO, GF SOY SAUCE\*

**OYSTERS ON THE HALF SHELL**  
EACH 3, HALF DOZEN 17, DOZEN 32

## SALADS

**MIXED GREENS SALAD 5**

**CAESAR SALAD 9**  
\*NO CROUTONS\*

**WEDGE SALAD 9**  
ICEBERG HEARTS WITH CRUMBLY STILTON BLEU  
CHEESE DRESSING, RIPE CHERRY TOMATOES  
AND CRUMBLLED BACON

**BURRATA CAPRESE SALAD 9**  
FRESH BURRATA MOZZARELLA, TOMATO, BASIL AND  
AN EXTRA VIRGIN OLIVE OIL BALSAMIC REDUCTION

**Prime Rib \$35**  
AVAILABLE FRIDAY & SATURDAY  
SERVED WITH YUKON GOLD MASHED  
POTATO, AU JUS, HORSERADISH  
CREAM AND MIXED GREENS SALAD

## SIDE DISHES

**BASIL ROASTED ASPARAGUS 9**

**BROCCOLI WITH HOLLANDAISE 7**

**TRUFFLE & GARLIC MASCARPONE MUSHROOMS 9**  
\*NO TRUFFLE CRUMBS\*

**YUKON GOLD MASHED POTATO 6**

**YUKON GOLD GARLIC MASHED POTATO 6**

## KIDS' MENU

**HOT DOG WITH FRITES 6**  
\*NO BUN, NO FRITES\*

**PASTA WITH BUTTER OR MARINARA 6**  
\*GF PASTA\*



# ONE ELEVEN

CHOP HOUSE

## STEAK & CHOPS

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD OR TOMATO  
BISQUE. FOR AN ADDITIONAL CHARGE OF \$6, YOU MAY  
SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

**8 oz. FILET MIGNON 37**

**12 oz. FILET MIGNON 45**

**12 oz. DRY AGED (30 DAYS) SIRLOIN 37**

**12 oz. PRIME NEW YORK STRIP 39**

**16 oz. PRIME NEW YORK STRIP 45**

**16 oz. PRIME BONELESS RIB EYE 45**

**16 oz. BERKSHIRE PORK CHOP 29**

**30 oz. AUSTRALIAN WAGYU TOMAHAWK  
BONE-IN RIB EYE ~ SERVES TWO 89**

**6 oz. JAPANESE A5 WAGYU 99**  
IMPORTED FROM THE KAGOSHIMA BEEF DISTRICT, THIS  
STEAK COMES WITH AN A5 GRADE, THE HIGHEST AWARD

### DRESS IT UP

**111 GARLIC BUTTER 2**  
**AU POIVRE 3**  
\*NO BRANDY CREAM SAUCE, SUB BEEF SAUCE\*  
**STILTON BLUE & BACON CRUST 5**  
**LOBSTER OSCAR 12**

## 111 SIGNATURE ENTRÉES

ALL ENTRÉES INCLUDE A MIXED GREENS SALAD OR TOMATO  
BISQUE. FOR AN ADDITIONAL CHARGE OF \$6, YOU MAY  
SUBSTITUTE A WEDGE, CAESAR, OR BURRATA SALAD

**GRILLED BLACK PEPPER ENCRUSTED  
12 oz. NEW YORK SIRLOIN 37**  
PRESENTED WITH YUKON GOLD MASHED  
POTATO, ROASTED ASPARAGUS,  
AND A SHALLOT BRANDY CREAM SAUCE  
\*NO BRANDY CREAM SAUCE, NO TRUFFLE CRUMBS\*

**BEEF TENDERLOIN TIPS BOURGUIGNON 26**  
BEEF TENDERLOIN TIPS GENTLY BRAISED WITH  
RED WINE, BABY CARROTS, PEARL ONIONS, BUTTON  
MUSHROOMS OVER BUTTERY WHIPPED POTATO

**SNAKE RIVER FARM WAGYU FLAT IRON STEAK 37**  
SAUTÉED ASPARAGUS, OYSTER MUSHROOM,  
ROASTED RED POTATOES AND A RICH CABERNET  
SAUCE, GARNISHED WITH FRIED ONION RINGS  
\*NO ONION RINGS\*

**BRAISED SHORT RIB 29**  
OVER CREAMY SMOKED GOUDA COUS COUS WITH  
ENGLISH PEAS, CHERRY TOMATOES AND  
CARAMELIZED ONIONS \*NO COUS COUS\*

**MAPLE CHIPOTLE BERKSHIRE PORK CHOP 32**  
16 oz. GRILLED AND ROASTED WITH MAPLE  
CHIPOTLE BARBECUE SAUCE. SERVED WITH SMOKED  
GOUDA GRITS, AND GREEN BEANS  
SAUTÉED WITH BACON

**SHRIMP AND FILET MIGNON 42**  
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 \*NO STUFFED SHRIMP, GRILLED INSTEAD\*

**MEDITERRANEAN SALMON 25**  
ROASTED SALMON FILLET TOPPED WITH FETA,  
SUN-DRIED TOMATOES, SCALLIONS AND BASIL  
OVER YUKON GOLD MASHED POTATOES, SAUTÉED  
SPINACH AND LEMON BEURRE BLANC  
\*NO BEURRE BLANC\*



## FIRST COURSE

**MIXED GREENS SALAD**

**TOMATO BISQUE**

\*NO GRILLED CHEESE CROUTONS\*

## ENTRÉE COURSE

**FILET & LOBSTER OSCAR**

6 oz. SLICED FILET MIGNON, LOBSTER MEAT AND  
SAUTÉED ASPARAGUS ON MASHED POTATOES,  
TOPPED WITH BÉARNAISE

**PRIME BISTRO STEAK & LOBSTER TAIL**

PRIME BISTRO STEAK AND BUTTER POACHED  
NORTH ATLANTIC LOBSTER TAIL. SERVED WITH  
111 STEAK SAUCE AND TRUFFLED FRITES

\*NO FRITES\*

**PRIME SKIRT STEAK, SHRIMP, & GRITS**

10 oz. PRIME SKIRT STEAK WITH CAJUN FRIED  
BABY SHRIMP, SAUTÉED SWISS CHARD,  
AND SMOKED GOUDA GRITS

\*NO FRIED SHRIMP, SAUTÉ INSTEAD\*

## DESSERTS

**ONE ELEVEN CHEESECAKE  
WITH STRAWBERRIES 9**

OVER TWO INCHES THICK, LIGHTLY BROWNED,  
FLAVORED WITH LEMON AND VANILLA \*

**FLOURLESS CHOCOLATE CAKE 9**

DECADENT DARK CHOCOLATE CAKE, GANACHE  
GLAZE, RASPBERRY PURÉE AND WHIPPED CREAM

**CRÈME BRÛLÉE 9**

CLASSICAL CRÈME BRÛLÉE  
CARAMELIZED TO PERFECTION

## FAMILY MEAL FOR FOUR

PLEASE PRE-ORDER 4 HOURS IN ADVANCE TO  
ALLOW FOR FAMILY MEAL PREPARATION

**ENTRÉE CHOICE**  
(SELECT ONE)

**SLOW ROASTED  
BEEF TENDERLOIN (32 oz.) 150**

**SLOW ROASTED  
PRIME RIB (64 oz.) 160**

**SALAD CHOICE**  
(SELECT ONE)

**FIELD GREENS SALAD**

**CAESAR SALAD**

**SIDE DISH CHOICE**  
(SELECT TWO)

**YUKON GOLD MASHED POTATOES**

**BROCCOLI WITH HOLLANDAISE**

## DESSERTS

(CHOICE OF FOUR PIECES TOTAL)

**ONE ELEVEN CHEESECAKE & STRAWBERRIES**  
OVER TWO INCHES THICK, LIGHTLY BROWNED,  
FLAVORED WITH LEMON AND VANILLA \*

**FLOURLESS CHOCOLATE CAKE**  
DECADENT DARK CHOCOLATE CAKE, GANACHE  
GLAZE, RASPBERRY PURÉE AND WHIPPED CREAM

## 111 BUTCHER SHOP TO GO

HAND CUT STEAKS, INDIVIDUALLY CRYOVACED

**8 oz. SNAKE RIVER FARM  
WAGYU FLAT IRON STEAK 27**

**8 oz. FILET MIGNON 27**

**12 oz. FILET MIGNON 38**

**12 oz. DRY AGED (30 DAYS) SIRLOIN 32**

**12 oz. PRIME NEW YORK STRIP 29**

**16 oz. PRIME NEW YORK STRIP 35**

**16 oz. PRIME BONELESS RIB EYE 35**

**16 oz. BERKSHIRE PORK CHOP 24**

**30 oz. AUSTRALIAN WAGYU  
TOMAHAWK BONE-IN RIB EYE 79**