

APPETIZERS

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

TOMATO BISQUE 6

ONE ELEVEN WINGS 13

BANG BANG SHRIMP 12
LIGHTLY FRIED BABY SHRIMP IN A LETTUCE
CUP WITH SPICY SWEET THAI CHILI SAUCE

CLAMS CASINO 13

FIRECRACKER SUSHI ROLL 15
LOBSTER MEAT, AVOCADO, FRIED SWEET
POTATO, AND HOMEMADE SPICY MAYONNAISE,
SERVED INSIDE OUT WITH SESAME SEEDS

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

SALADS

MIXED GREENS SALAD * 5

CAESAR SALAD * 9

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 * 8

BROCCOLI WITH HOLLANDAISE * 6

MACARONI & FOUR CHEESES 8

AU GRATIN POTATO 8

FRENCH FRIES 5

YUKON GOLD MASHED POTATO * 5

KIDS' MENU

HOT DOG WITH FRITES 6

CHICKEN FINGERS WITH FRITES 6

PASTA WITH BUTTER OR MARINARA 6



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 35

12 OZ. FILET MIGNON 39

12 OZ. DRY AGED (30 DAYS) SIRLOIN 37

12 OZ. PRIME NEW YORK STRIP 39

16 OZ. PRIME NEW YORK STRIP 45

12 OZ. DRY AGED (30 DAYS) RIB EYE 37

16 OZ. PRIME BONELESS RIB EYE 42

16 OZ. BERKSHIRE PORK CHOP 29

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

III 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 * 35

PRESENTED WITH YUKON GOLD MASHED POTATO, ROASTED
ASPARAGUS, AND A SHALLOT BRANDY CREAM SAUCE

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

BRAISED SHORT RIB 29

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

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

SOUS VIDE PROSCIUTTO WRAPPED CHICKEN * 26

SERVED WITH PARMESAN ASPARAGUS RISOTTO, FINISHED WITH RED PEPPER COULIS

BAKED HADDOCK WITH SCALLOP & SPINACH STUFFING * 26

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

SHRIMP AND FILET MIGNON * 39

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

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



\$29
includes soup or
salad choice

FIRST COURSE

MIXED GREENS SALAD

TOMATO BISQUE

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

CENTER CUT RIB EYE & CRAB CAKE

6 OZ. CENTER CUT RIB EYE TOPPED WITH A
MARYLAND STYLE CRAB CAKE, ACCOMPANIED
BY A SHERRY LOBSTER CREAM SAUCE
AND ROASTED ASPARAGUS

PRIME SKIRT STEAK, SHRIMP, & GRITS

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

DESSERTS

CHOCOLATE & CARAMEL BREAD PUDDING 9

A TRADITIONAL PREPARATION WITH DARK
CHOCOLATE AND HOMEMADE CARAMEL
SERVED WITH VANILLA ICE CREAM

**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

WINES BY THE GLASS

CHAMPAGNE & MOSCATO	
Innocent Bystander Moscato, Victoria, Australia, NV	11
Zonin Prosecco, DOC, Veneto, Italy, NV	11
CHARDONNAY	
Prescription by Robert Lloyd, 2016	11
Rodney Strong "Chalk Hill", Sonoma, 2018	12
SAUVIGNON BLANC	
Oyster Bay, New Zealand, JS 90 , 2019	11
OTHER WHITES & BLUSHES	
Loosen Riesling, Germany, 2018	10
Santa Margherita Pinot Grigio, Italy, 2018	12
CABERNET & BLENDS	
Caymus "Conundrum" Red, California, 2017	11
Buena Vista, Napa, 2017	13
Silverado, Napa, WW 92 , 2015	16
OTHER REDS	
Chento Vineyard Selection Malbec, Mendoza, JS 93 , 2018	12
Flora Springs Merlot, Napa, 2016	12
Mer Soleil Reserve Pinot Noir, Santa Lucia, 2017	12

HALF BOTTLES

A to Z Pinot Noir, Oregon, 2017	25
Badia a Coltibuono "R.S.", Chianti Classico, Italy, 2015	29
Kendall Jackson, Cabernet, California, 2017	31
Terrazas "Reserva", Malbec, Mendoza, 2016	32
Duckhorn, Sauvignon Blanc, Napa, 2017	34
Alois Lageder, Pinot Grigio, Italy, 2014	34
Ferrari-Carano Fumé Blanc, Sonoma, 2017	35
Pride Chardonnay, Napa, 2017	37
Chateau Lyonnat, Bordeaux, 2015	38
Rombauer Red Zinfandel, Sierra Foothills, 2016	38
Grgich Hills "Estate" Chardonnay, Napa, 2017	39
Pride Merlot, Sonoma, RP 91 , 2017	46
E. Guigal Chateauneuf-du-Pape, France, RP 94 , 2016	51
Caymus Cabernet, Napa, WS 92 , 2016	62

COCKTAILS OF THE MOMENT

DRUNK AMIGOS		13
Casamigos Reposado Tequila, Orange Liqueur, Cherry-Lime Juice		
WATERMELON SANGRIA		12
Watermelon Infused Vodka, White Wine, Simple Syrup & Sprite		
CUCUMBER CRAZE		13
Hanson Cucumber Vodka, St. Elder, Falernum		
JAMAICAN MULE		12
Captain Morgan, Ginger Beer		

CRAFT & LOCAL BEER

DRAUGHT	
Allagash White, Portland, ME, 5.2% ABV	8
"Woo-Tang IPA" by Flying Dreams Brewery, Worcester, MA, 6.3% ABV	8
Pulp Daddy by Greater Good, 8% ABV	10
CANS & BOTTLES	
Glutenberg, IPA, Gluten-Free, 5.5% ABV	6
Downeast Cider, 5.1% ABV	7
Bud Light, 5% ABV	6
Coors Light, 4% ABV	6
Heineken, 5.4% ABV	6
Heineken Non-Alcoholic	6
Miller Lite, 4.2% ABV	6
Amstel Light, 3.5% ABV	6.50
Guinness 15 oz. Can, 5% ABV	6.50

WINES BY THE BOTTLE

CABERNET, BLENDS & REDS	
CK Mondavi, California, 2017	30
Caymus "Conundrum" Red, California, 2018	44
Caymus "Bonanza" Cabernet, California, Lot 2	45
Buena Vista, Napa, 2017	52
Quilt, Napa, 2017	54
J.Lohr "Hilltop", Paso Robles, 2017	60
Silverado, Napa, JS 93 , 2016	64
Hall, Napa Valley, WW 93 , 2016	66
Rodney Strong Alexander's Crown, Sonoma, V 94 , 2015	75
Jordan, Sonoma, WW 93 , 2016	76
#26 Legit, Tuscany, WS 94, 2013.....	76
Franciscan Magnificat, Napa, 2015	79
Trinchero "Mario's", Napa, WE 92 , 2014	79
Merryvale Cabernet, Napa, JS 95 , 2015	86
Pahlmeyer "Jayson", Napa, 2016	88
Shafer TD - 9, Napa, RP 94 , 2016	88
Hess Collection, Napa-Mount Veeder, 2014	94
Flora Springs Trilogy, Napa, JS 91 , 2016	95
Lewis "Mason's," Napa, 2016	96
Pride Mountain, Sonoma County, 2016	98
Caymus Cabernet, Napa, 2018	100
Silver Oak, Alexander Valley, WW 92 , 2015	120
CADE by PlumpJack, Howell Mountain, 2016	124
Lewis, Napa, WS 93 , 2015	125
Cain Five, Napa, JS 96 , 2014	128
DuMol, Napa, 2014	128
Nickel & Nickel State Ranch, Yountville, WW 96 , 2017	130
Shafer "One Point Five", Stag's Leap, RP 95 , 2016	130
Goldschmidt "Plus" Cabernet, Alexander Valley, 2012	140
Overture by Opus, Oakville, N.V.	140
Altamura, Napa, 2016	142
Pride Mountain "Reserve", Sonoma, 2016	145
#2 Mayacamas, Mt. Veeder, WS 96, 2015.....	160
Silver Oak, Napa, 2013	162
#4 Groth Reserve, Oakville, WS 96, 2016	165
PlumpJack "Odette", Napa, 2016	165
Stags Leap "Fay", Napa, RP 95 , 2015	165
Turnbull "Black Label", Oakville, RP 95 , 2014	165
Far Niente, Napa, RP 97 , 2016	188
CADE Reserve, Howell Mountain, 2014	195
Caymus "Special Selection", Napa, WW 95 , 2016	195
Pahlmeyer, Napa, JS 97 , 2014	215
Heitz "Martha's Vineyard", Napa, WE 96 , 2013	250
Joseph Phelps "Insignia", Napa, RP 99 , 2016	255
Stags Leap "Cask 23", Napa, RP 96 , 2014	255
Shafer "Hillside Select", Stags Leap District, RP 98 , 2014	285
Opus One, Napa, JS 98 , 2015	325
Hundred Acre, Napa, RP 100 , 2015	425

MERLOT	
Ferrari-Carano, Alexander Valley, 2016	48
Flora Springs, Napa, 2016	48
Robert Foley, Napa, 2014	76
Plump Jack, Napa, RP 92 , 2016	92
MALBEC & RIOJA	
Ruta "22" Malbec, Mendoza, 2018	38
Terrazas Malbec, Mendoza, 2018	39
Allende Rioja, Spain, RP 92 , 2011	48
Chento Vineyard Selection Malbec, Mendoza, JS 93 , 2017	48
Caymus, Red Schooner "Voyage 7", N.V. ...	54
#40 Murrieta "Ygay Reserva" Rioja, Spain, WS 92, 2015.....	55
PINOT NOIR	
Beringer, Sonoma Coast, 2014	45
J. Lohr "Falcon's Perch", Monterey, 2017	45
Böen Pinot Noir, Russian River, 2017	48
Mer Soleil Reserve, Santa Lucia, 2017	48
#46 Love Block, New Zealand, WS 93, 2018	50
Ferrari-Carano, Anderson Valley, 2015	62
Cherry Pie "Stanly Ranch", TP 95 , 2015	80
Belle Glos "Clark & Telephone", 2017	82
Flowers, Sonoma Coast, JS 94 , 2017	82
FRENCH REDS	
Château Maret, Bordeaux, Superieur, 2016	42
DELAS Freres, St. Esprit Côtes du Rhône, 2017	44
St.Cosme Côtes du Rhône, RP 90 , 2018	48
Château Cailloux de By, Medoc, 2015	49
Château Lamothe Castéra, Bordeaux, WE 90 , 2016	50
Château Magnol, Haut-Medoc, WE 91 , 2015	55
Château Lyonnat, Bordeaux, 2015	56
Château Coutet, Saint-Emilion Grand Cru, 2015	70
St.Cosme Chateauneuf-du-Pape, WA 96 , 2017	75
Château Belgrave, Haut-Médoc, 2010	85
Château Le Boscq, Saint Estéphe, 2010	88
#57 Alain Voge "Les Vieilles Vignes", Rhône, WS 95, 2016.....	110
Château Pas de L'Ane, Saint Emilion Grand Cru, WE 93 , 2014	110
Boisrenard Chateauneuf-du-Pape, 2017	115
E. Guigal, Château d'Ampuis Côte Rôtie, RP 97 , 2015	155
ITALIAN REDS	
Marchesi di Barolo "Maraia Barbera", Italy, 2018	48
Silverado, Sangiovese "Estate," Napa, 2014	50
Santa Margherita Chianti Classico Riserva, Tuscany, 2014	52
Terrabianca Campaccio, Toscana, JS 93 , 2016	64
Seghesio Barbera, Alexander Valley, 2011	72
Il Grigio Chianti Gran Selezione, Tuscany, WE 95 , 2015	75
Stefano Farina, Barolo, 2013	76
Castello di Ama Chianti Classico, San Lorenzo, WS 93 , 2016	77
San Felice Brunello di Montalcino, Campogiovanni, 2013	96
Il Poggione Brunello di Montalcino, RP 96 , 2014	106
Tommasi Amarone, Veneto, 2015	110
Luigi Einaudi, Costa Grimaldi, Barolo, JS 95 , 2013	120
Poggio Antico "Altero" Brunello di Montalcino, RP 95 , 2012	150

SYRAH & SHIRAZ	
Barossa Ink Shiraz, Australia, 2016	40
Two Hands Hopes & Dreams, Barossa Valley, 2016	48
Caymus-Suisun Grand Durif Petite Syrah, Suisun Valley, 2017	49
E&E Black Pepper Shiraz, Barossa Valley, WS 93 , 2016	76
Austin Hope Syrah, Paso Robles, 2016	76
PlumpJack Syrah, Napa, WS 93 , 2016	89
Mollydooker "Enchanted Path", Australia, RP 93 , 2017	110
Mollydooker "Carnival of Love", Australia, WS 93 , 2017	125
Shafer "Relentless", Napa, RP 95 , 2015	132
RED ZINFANDEL	
Terra d'Oro, Amador, WE 90 , 2016	40
Four Vines "The Biker", Paso Robles, 2017	44
Artezin Old Vine Zinfandel, Mendocino, 2017	50
Turley "Juvenile," WS 92 , 2017	52
Ridge "Geyserville", Sonoma, 2017	72
CHARDONNAY	
#64 Cambria "Katherine's Vineyard", Santa Maria, WS 91, 2017	42
Christian Moreau Chablis, France, 2012	42
Coppola Director's Cut, Russian River, JS 90 , 2016	44
Prescription by Robert Lloyd, California, 2016	44
Rodney Strong "Chalk Hill", Sonoma, 2018	48
Château Vitallis Pouilly Fuisse, 2015	52
Jordan, Russian River Valley, 2017	56
Flowers, Sonoma, JS 94 , 2017	60
Shafer "Red Shoulder", Napa, 2017	79
Jean Chavy, Puligny-Montrachet, France, 2016	95
SAUVIGNON BLANC	
Oyster Bay, New Zealand, JS 90 , 2019	44
Stag's Leap "Aveta", Napa, 2016	49
CADE, Napa, 2012	50
OTHER WHITES & BLUSHES	
Frisk "Prickly" Riesling, Australia, 2017	32
Château St. Michelle Riesling, Columbia Valley, WE 89 , 2014	36
Alois Lageder, Pinot Grigio, Italy, 2017	39
Loosen Riesling, Germany, 2018	40
Santa Margherita Pinot Grigio, Italy, 2018	48
CHAMPAGNE/SPARKLING WINE	
#54 Mumm "Brut Prestige" Napa Valley, WS 90, NV	50
Nicholas Feuillatte, Brut, France, NV	76
Nicholas Feuillatte, Brut, Rosé, France, WS 90 , NV	85
Veuve Clicquot Brut, Yellow Label, NV	105
Dom Perignon, France, JS 97 , 2009	215

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HOURS
MONDAY THROUGH THURSDAY 5:00 - 9:00
FRIDAY & SATURDAY 5:00 - 10:00
CLOSED SUNDAY

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 *

MACARONI & FOUR CHEESES

AU GRATIN POTATO


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



Hand Cut Steaks, Individually Cryovaced

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

8 oz. FILET MIGNON 25

12 oz. FILET MIGNON 34

12 oz. DRY AGED (30 DAYS) SIRLOIN 32

12 oz. PRIME NEW YORK STRIP 29

16 oz. PRIME NEW YORK STRIP 35

12 oz. DRY AGED (30 DAYS) RIB EYE 32

16 oz. PRIME BONELESS RIB EYE 32

16 oz. BERKSHIRE PORK CHOP 24

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

* Indicates an item that is Gluten Free or can be made Gluten Free* ⓈBefore Placing
Your Order, Please Inform Your Server if A Person in Your Party has a Food Allergy