

APPETIZERS

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 13.99
LIGHTLY FRIED BABY SHRIMP WITH SWEET
CHILI SAUCE AND CILANTRO MICRO GREENS

CLAMS CASINO 15.99

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 37.99

CHILLED SEAFOOD PLATTER 36.99
6 SHRIMP AND 6 OYSTERS

ADD CHILLED TWIN LOBSTER TAILS 69.99

ADD 1 LB. KING CRAB LEG 119.99

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 CRUMBLIED BACON

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

PRIME RIB 45.99
AVAILABLE FRIDAY & SATURDAY

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

INCLUDES 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 49.99

16 oz. BERKSHIRE PORK CHOP 32.99

DRESS IT UP

111 GARLIC BUTTER 3
HOLLANDAISE/ BÉARNAISE 3
111 STEAK SAUCE 3
HORSERADISH SOUR CREAM 3
STILTON BLUE & BACON CRUST..... 7

AU POIVRE..... 3
SWEET BACON JAM..... 5
STUFFED SHRIMP EACH 5
OSCAR (LOBSTER & BÉARNAISE)12

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

6 oz. KAGOSHIMA WAGYU JAPANESE A-5 SIRLOIN 89.99

MISHIMA RANCH WAGYU FLAT IRON STEAK 45.99

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 36.99

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, SAUTÈED 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.

5.13.24 ⌘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

SWORDFISH STEAK 36.99

KING CRAB LEGS 89.99

NORTH ATLANTIC HADDOCK 29.99

NORTH ATLANTIC SALMON FILLET 29.99

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 32.99

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

SCHEZWAN SALMON 32.99

SEARED NORTH ATLANTIC SALMON FILLET
OVER SCHEZWAN SOBA NOODLES,
TOPPED WITH CRISP VEGETABLE SLAW

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

ROASTED LOCAL ASPARAGUS 11.99
WITH A SAFFRON AIOLI AND FRIED GARLIC

CREMINI MUSHROOMS 11.99
WITH TRUFFLE CRUMB & GARLIC MASCARPONE

SAUTÉED KILCHURN SMOKED KIELBASA AND CABBAGE 10.99

CREAMED CORN 8.99
ROASTED CORN WITH 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

WINES BY THE GLASS

SPARKLING

Zonin Prosecco, DOC, Veneto, Italy, NV 13

Chandon Brut, California, NV 14

Moët & Chandon Imperial, France, NV..... 29

Moët & Chandon Imperial Rosé, France, NV 29

CHARDONNAY

La Crema, Monterey, 2022..... 12

Rombauer, Carneros, 2022 16

SAUVIGNON BLANC

#31 Joel Gott, California, **WS 91**, 2022..... 12

Wither Hills Marlborough, New Zealand, 2022 12

OTHER WHITES

Loosen Riesling, Germany, 2022 11

Santa Margherita Pinot Grigio, Italy, 2022..... 13

CABERNET & BLENDS

Los Vascos “Cromas”, Chile, **JS 91**, 2019 12

J.Lohr “Hilltop”, Paso Robles, **TP 93**, 2021 14

Ferrari-Carano “Tresor”, Sonoma, 2021 16

BV “Tapestry”, Napa, **JS 93**, 2019 17

Caymus, Napa, 2021 30

OTHER REDS

Cherry Pie “Tri County” Pinot Noir, California, 2021.. 13

Red Schooner Malbec, “Voyage 11”, Argentina 13

Bedrock “Old Vine”, Red Zinfandel, Sonoma, **WS 94**, 2021.. 14

Belle Glos “Clark & Telephone” Pinot Noir,
Santa Maria, 2022 15

CRAFT & LOCAL BEER

DRAUGHT

Jack’s Abby House Lager, 5.2% ABV..... 9

Blue Moon Belgian White, 5.4% ABV 9

Sam Adams “Summer”, 5.3% ABV..... 9

Fiddlehead IPA, Shelburne, VT, 6.2% ABV 9

“Woo-Tang” by Flying Dreams N.E. IPA, 6.3% ABV 9

Maine Lunch IPA, 7% ABV..... 10

CANS & BOTTLES

Budweiser, 5% ABV..... 6

Bud Light, 4.2% ABV 6

Coors Light, 4% ABV..... 6

Corona, 4.6% ABV..... 6

Miller Lite, 4.2% ABV..... 6

Amstel Light, 3.5% ABV 7

Heineken, 5.4% ABV..... 7

Heineken Non-Alcoholic..... 7

Stella Artois, 5% ABV..... 7

Truly Mixed Berry Seltzer, 5% ABV 7

Wachusett Blueberry, 4.5% ABV..... 7

“Wicked Hazy” by Sam Adams, 6.8% ABV 7

Downeast Cider, 5.1% ABV..... 8

Guinness 15 oz. Can, 5% ABV 8

5.10.24