

Hours

Mon. - Sat. 11 am - 10 pm
Sun. 11 am - 9 pm

Appetizers

Root Chips crunchy beets, yams, potatoes, seasoned and served with house made dill dip. 🌱 7.49

Salmon Pate house smoked scottish salmon, dill, lemon, fried capers, assorted crackers, & root chips. 11.29

Shrimp One Eleven lightly battered and flash fried then tossed in a sriracha aioli sauce. 12.89

Seared Ahi Tuna sesame crusted, wasabi cream, sweet soy, & asian slaw. ☒ 13.69

Baked Brie oven baked with michigan honey, seasonal fruit compote, and wood-grilled bread. 14.79

Bruschetta wood-grilled roasted garlic bread, marinated tomatoes, fresh mozzarella, home-made pesto, & balsamic reduction. 🌱 11.49

Crispy Calamari with roasted garlic marinara & homemade cocktail sauce. 9.29

Spring Rolls wood-grilled chicken, mushrooms, & marinated cabbage. With thai chili & spicy plum peanut sauce. 11.29

White Cheddar Fondue in a bread bowl. Served with assorted house breads & fresh crudité. 🌱 13.49

Dipping Bread roasted garlic, parmigiano-reggiano, herbed olive oil, & balsamic reduction. 🌱 7.89

Salads (add soup 3.49)

Classic Caesar parmigiano-reggiano & homemade croutons. 🌱 9.49
wood-grilled or blackened - chicken 4.89 salmon 5.89 shrimp 6.89

One Eleven Chopped turkey, ham, romaine, avocado, grape tomatoes, red onion, roasted corn, crispy wonton, yellow cheddar, & peppercorn ranch dressing. 13.29

Blackened Chicken mixed greens, strawberries, cucumbers, red onions, grape tomatoes, & sweet parsley vinaigrette. ☒ 13.79

Cleopatra Cobb marinated wood-grilled chicken, romaine, grape tomatoes, apple smoked bacon, egg, red onion, gorgonzola, kalamatas, crispy wonton, & creamy gorgonzola dressing. 14.69

Black & Blue cajun dusted wood-grilled new york strip, mixed greens, gorgonzola, grape tomatoes, haystack onions, & chipotle gorgonzola dressing. 14.89

Salmon Infusion sweet and smoky wood-grilled atlantic salmon, mixed greens, & warm fruit fusion dressing. ☒ 17.49

Sesame Tuna seared ahi tuna, crispy asian noodles, mixed greens, mango, avocado, red onion, & sesame ginger dressing. 17.89

grill **ONEeleven**

Soups

Soup of the Day 4.79

Baked French Onion 5.79

Seafood Chowder 5.79

Sandwiches (add fries or fruit 2.49)

Polynesian Lettuce Wrap sweet marinated chicken salad, in crispy leaf lettuce. ☒ 8.79

Grilled Cheese three cheeses, basil, sliced tomato, on wood-grilled san francisco sourdough. 🌱 9.29

Blazing Buffalo Chicken Wrap white cheddar, romaine, sliced tomato, red onion, in a warm flour tortilla. 9.49

Lobster Roll lemon aioli, avocado, cucumbers, and romaine served on a wood-toasted asiago roll. 14.89

Classic Reuben slow cooked guinness braised corn beef, aged swiss, sauerkraut, one eleven island dressing, on marbled rye. 10.79

Prime Rib & Aged Swiss haystack onions, horseradish cream, rosemary au jus, on warm herb ciabatta. 11.49

Patio Club turkey, ham, apple smoked bacon, white cheddar, yellow cheddar, lettuce, sliced tomato, chipotle basil mayo, on wood-grilled san francisco sourdough. 14.29

Burgers (add fries or fruit 2.49)

Swiss & Mushroom wood-roasted and grilled, shredded lettuce, sliced tomato, red onion, on brioche. 10.69

Chipotle BB Burger black bean burger, avocado, hummus, roasted red pepper aioli, shredded lettuce, sliced tomato, red onion, on toasted tomato focaccia. 🌱 10.29

Western wood-grilled, apple smoked bacon, yellow cheddar, chipotle basil mayo, haystack onions, house barbeque, shredded lettuce, sliced tomato, red onion, on onion bun. 12.29

Buffalo Blue wood-grilled, cajun dusted, house buffalo sauce, gorgonzola, chipotle gorgonzola, shredded lettuce, sliced tomato, red onion, on onion bun. 13.49

Red Eye wood-grilled, white cheddar, apple smoked bacon, fried egg, haystack onions, shredded lettuce, sliced tomato, red onion, on roasted tomato focaccia. 14.29

Specialties (add side house salad or soup 3.49)

Thai Chicken Satay wood-grilled, coated with spicy peanut ginger sauce, napa slaw, & wild rice blend. 12.79

Clam Romesco rotini pasta, charred tomato, red pepper, and onion, kalamata olives, with almonds and wood-grilled bread. 17.49

The Marsala lightly dusted chicken, sweet marsala cream, 111 mushroom blend, shallots, sun-dried tomatoes, and chef's seasonal potato & vegetable. 19.89

Marinated Lamb Chops fresh herb olive oil, wood-grilled, mustard cognac sauce, shiitake risotto, & seasonal vegetable. ☒ 21.49

Steaks (add side house salad or soup 3.49)

Main Street New York Strip 12 oz cut in-house, wood-grilled, caramelized onions, 111 mushroom blend, and chef's seasonal potato & vegetable. ☒ 23.69

Courtland Rib-Eye 14 oz. cut in-house, wood-grilled, chive almond butter, stacked with haystack onions, and chef's seasonal potato & vegetable. 28.49

One Eleven Filet 8 oz. cut in house, wood-grilled, enoki mushroom demi glace, and chef's seasonal potato & vegetable. ☒ 32.69

Seafood (add side house salad or soup 3.49)

Fish & Chips beer battered cod & seasoned home-style fries. 13.89

One Eleven Mussels prince edward island mussels, grape tomatoes, garlic, pepper flakes, stella artois, fresh basil, dijon, and smoked andouille sausage. Served with wood-grilled bread. 15.79

Peach Rubbed Atlantic Salmon wood-grilled & roasted vegetable sweet potato hash. ☒ 17.49

Seafood Stuffed Grouper 6 oz filet, broiled and placed on top bread crumbs, and three princess seafood stuffing. Served with chive almond butter sauce, citrus risotto, & seasonal vegetable. 23.69

Absolute Salmon Seafood wood-grilled atop shrimp, calamari, mussels, & scallops, simmered together in a lemon butter cream sauce. Served with wood-grilled bread. 27.49

Ask your server about our:
Large Party Accommodations
To Go Beer & Wine

Key Notes

☒ Gluten Sensitive

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 guests with food allergies or sensitivities.

🌿 Vegetarian

🍷 Michigan Beer

Non Alcoholic Drinks

Coke, Diet Coke, Cherry Coke, Sprite

Sprecher Draft Root beer

Lemonade -

Raspberry, Strawberry,
Pomegranate, Peach, Mango

Freshly Brewed Ice Tea -

Raspberry, Strawberry,
Pomegranate, Peach, Mango

St Pellegrino -

Blood Orange & Grapefruit

Voss Sparkling

Voss Still

Bottle Beer

Angry Orchard Hard Cider

Bell's Amber 🌿

Blue Moon

Bud Light

Budweiser

Coors Light

Corona

New Holland Dragon's Milk 🌿

Erdinger Hefe-Weizen

Founder's Centennial IPA 🌿

Founder's Pale Ale 🌿

Glutenberg Red Ale ☒

Great Lakes Edmund Fitzgerald

Heineken

Labatt Blue

Labatt Blue Light

Left Hand Milk Stout (nitro)

Lindeman's Framboise

Magners Irish Pear Cider

Michelob Ultra

Miller Lite

New Belgium Fat Tire

Pabst Blue Ribbon

Red Stripe

Rogue Dead Guy Ale

Saint Pauli Girl NON-ALCHOLIC

Short's Soft Parade 🌿

Stella Artois

Stroh's

Vander Mill's Totally Roasted Hard Cider 🌿 ☒



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 foodborne illness.