

110 Grill



Complimentary Lunch for Veterans and Active Duty Military

Choose 1 option from "at the start" and 1 option from "by the chef"
Monday November 11, 11:30 am - 4:00 pm

at the start

Half Salad or Half Appetizer, Cup of Soup

Creamy Tomato Soup

A mildly sweet cream of tomato soup with a hint of garlic and parmesan.

Seasonal Salad

Artisan greens and arugula, diced gala apples, red grapes and candied walnuts, tossed in a balsamic vinaigrette, topped with feta and applewood smoked bacon.

Caesar Salad

Crisp romaine hearts and house made seasoned croutons, tossed in Caesar dressing and topped with shaved reggiano.

Crispy Fried Pickle Chips

Crispy dill pickle chips, served with honey mustard and sriracha aioli dipping sauces.

by the chef

Half Portion of Flatbread, Half Sandwich or Half Entrée

Pepperoni Flatbread

Pomodoro sauce, pepperoni and a mozzarella provolone cheese blend, topped fresh mozzarella and basil.

Margherita Flatbread

Pesto, sliced tomatoes and fresh mozzarella, finished with balsamic reduction and basil.

110 Cuban Sandwich

Slow cooked pulled pork, sliced ham, Swiss cheese, honey mustard and fried pickles on grilled thick ciabatta bread.

BLT-A

Applewood smoked bacon, crisp iceberg, sliced tomato and ripe avocado on griddled ciabatta bread with lemon aioli.

Two Fish Tacos

Two tacos with Cajun seasoned fried cod, rice salad and pickled vegetables, served on warmed tortillas, finished with sriracha aioli.

Pulled Pork Mac and Cheese

A rich cheese sauce tossed with cavatappi pasta, topped with BBQ pulled pork and onion strings, finished with BBQ and Ranch.

Valid military ID required. Does not include tax, gratuity or beverages.

*Before placing your order, please inform your server if anyone in your party has a food allergy. *These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.*