

110 Grill



Worcester Restaurant Week

Each guest may enjoy one selection from each category - \$25.19 total

at the start.

Chili

A hearty chili topped with Monterey jack and cheddar cheese, sour cream and scallions.

Crispy Fried Pickle Chips

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

110 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.

by the chef.

110 Chicken Caprese

Golden fried chicken breast topped with pesto, Reggiano cheese, mozzarella and roasted tomatoes, finished with a balsamic reduction, served with a seasonal salad.

110 Cucumber & Avocado Tuna *

Sliced Cajun tuna served rare over jasmine rice with avocado, shaved cucumber and honeydew melon, finished with soy ginger dressing.

110 Meatloaf

A mixture of ground beef, pork and veal with a smoky glaze, served over roasted garlic mashed potatoes and broccoli, topped with crispy onion strings and sriracha ketchup.

110 Sesame Ginger Salmon *

Pan-seared salmon over chilled soba noodles, tossed with Asian slaw and sesame ginger dressing, topped with sesame seed and sriracha aioli.

at the finish.

Peanut Butter Cascade

A warmed fudge brownie topped with a peanut butter cup and fudge swirl ice cream, house made hot fudge and Reese's chunks.

Berry Sorbet

Mixed berry sorbet with fresh berries and a mixed berry coulis.

Specials are available at 110 Grill Worcester only. 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.