

110 Grill

at the start.

Lobster Bisque

A rich savory blend of lobster, brandy, sherry and cream, with claw and knuckle lobster meat.

Cup \$7 Bowl \$9

Crispy Parmesan Shrimp Caesar Salad

Lightly fried shrimp with a parmesan lemon gremolata, served with crisp romaine and croutons, tossed with Caesar dressing and topped with shaved parmesan.

\$12

by the chef.

Lobster Risotto

A rich and savory blend of sweet corn, claw and knuckle lobster meat, folded into risotto and finished with scallions.

\$29

Filet Mignon*

28-day wet aged 6oz filet brushed with garlic butter and served with choice of two sides.

\$29

at the finish

Cheesecake Brûlée

Vanilla cheesecake lightly brûléed, served with fresh strawberries and berry coulis.

\$9

from the shaker.

Sparkling Poinsettia Martini

Tito's Handmade vodka, cranberry simple syrup, fig jam and prosecco.

\$10

from the vine.

Hess Select Treo Blend,

A blend of bold reds that starts with a Petite Syrah that makes up the backbone of the blend, joined in the mix with Syrah, Zinfandel, Merlot and a hint of Malbec resulting in a wine rich and full of flavor. The red fruits are ripe and bold, but not overpowering. Tannins are purposefully softer and easy drinking.

Glass \$12 Carafe \$17 Bottle \$46

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.*

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