

Dinner Menu

THINGS TO BE SHARED

Cheese Curds \$8

~ Hand battered curds with ranch

Chef's Hummus \$7

~ Seasonally inspired chickpea puree with baked pita chips and vegetables

Spinach 'N Artichoke \$8

~ Homemade dip with Wisconsin cheese and baked pita chips

Galena River Cheese Board \$11

~ Regional cheeses, apples, nuts and crackers

Chef's Cutting Board \$13

~ Summer sausage, La Quercia prosciutto and artisan-cured meats with whiskey onion marmalade

House-pulled Mozzarella \$9

~ Made-to-order mozzarella, tomato basil salsa and garlic crostini

Beer Cheddar Fondue \$13

~ Wisconsin white cheddar and smoked provolone simmered with pale ale and served with toasted bread and fresh vegetables

Rushing Waters Smoked Trout \$12

~ Wisconsin smoked trout with horseradish dill cheese spread, capers, hard boiled local egg, chopped onion and grilled bread

Chicken Wings \$9

~ Choice of Maple BBQ, Buffalo or Thai

GREENS

Our salads are served with fresh baked bread and herb butter. Our dressings are made in house and our salads feature local offerings whenever available.

House Salad with Herb Citrus Balsamic Vinaigrette \$7

Caesar Salad \$9

~ Romaine lettuce tossed in Caesar dressing and croutons
Add grilled chicken for \$3

Grilled Steak Salad \$13

~ Mixed greens, grilled Iowa beef, mushrooms and roasted vegetables with ancho balsamic vinaigrette

One Eleven Signature Salad \$11

~ Mixed greens, Door County cherries, bleu cheese, apples and toasted almonds with herb citrus balsamic vinaigrette
Add grilled honey chicken for \$3

Mediterranean Salad \$12

~ Mixed greens, cucumber, roasted tomatoes, marinated artichoke hearts, olives, roasted red peppers and goat cheese tossed with garlic lemon vinaigrette
Add chicken for \$3

Dinner Menu

MEAT 'N POTATOES

*All Entrees are served with fresh baked bread and herb butter.
Add Soup and Salad for \$4.*

Stuffed Pork Loin \$16

~ Spinach and mushroom stuffing with mashed potatoes, seasonal vegetables, Door County cherries and demi glaze

Grilled NY Strip Steak \$20

~ 12-ounce Iowa strip steak, seasonal vegetables, bleu cheese mashed potatoes, demi glaze and Door County cherries

Bone-In Ribeye \$27

~ 16-ounce ribeye, Coffee BBQ seasoning, mashed potatoes, seasonal vegetables and demi glaze

Chicken 'N Biscuits \$14

~ Chicken chowder with sweet corn, leeks, sweet potatoes, chiles and buttermilk quick biscuits

Orange Fig-Glazed Duck Breast \$19

~ Chili, sugar-cured duck breast served medium and sweet potato hash

Mushroom Fennel Chicken \$16

~ Sautéed chicken breast with fennel, mushrooms, tomatoes, mashed potatoes and seasonal vegetables

OFF THE HOOK

*All Entrees are served with fresh baked bread and herb butter.
Add Soup and Salad for \$4.*

Catfish \$13

~ Cornmeal fried catfish, homemade slaw with a spicy caper rémoulade and sweet potato mash

Walleye \$16

~ Almond-encrusted walleye with lemon thyme sauce, mashed potatoes and seasonal vegetables

Salmon \$18

~ Maple bourbon pecan-encrusted salmon with a citrus reduction, sweet potato mash and seasonal vegetables

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NOODLES

*All Entrees are served with fresh baked bread and herb butter.
Add Soup and Salad for \$4.*

Beef Stroganoff \$14

~ Braised beef, creamy stroganoff mushroom sauce and egg noodles topped with dill sour cream

Gnocchi \$14

~ Potato dumplings with farm bacon, spinach, onions, romano cheese and mushrooms

Pork Ragu \$14

~ Farm sausage, bacon, caramelized onions, roasted peppers, mushrooms, tomatoes, smoked provolone and pasta

Cheesy Vegetables and Rice \$13

~ Mushrooms, tomatoes, bell peppers, onions, cauliflower and broccoli in a spicy sauce

Add chicken for \$3

Ravioli \$16

~ Handmade asparagus and asiago filled lemon spinach ravioli with a creamy parmesan broth

OUR DAILY FEATURES

Our Features change daily and highlight the best and freshest the area has to offer. Ask your server for details.

Arnold's Farm Pork Feature Market Price

Lange Farm Organic Beef Feature Market Price

Chef's Freshwater Feature Market Price

Veggies 'N Such Market Price



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BETWEEN THE BREAD

All sandwiches served with homemade fries or garlic chips.

BBQ Pork with White Cheddar \$9

~ Slow-roasted Iowa pork, BBQ sauce, white cheddar and apple-smoked bacon

One Eleven Burger \$9

~ Ground chuck beef served with lettuce, tomato and onion
Add choice of Wisconsin cheese and bacon \$1

Smoked Brisket \$10

~ Slow smoked beef on a pretzel bun with smoked provolone, giardiniera and horseradish cream

Grilled Portobello Sandwich \$9

~ Grilled Portobello mushroom, melted mozzarella, roasted tomatoes and pesto aioli

Croque Madame \$11

~ Shaved Usinger's smoked ham on toasted bread with melted Swiss and Dijon mustard topped with white sauce and an over easy local egg

ON THE SIDE

Sour Cream Mashed Potatoes \$4

White Cheddar or Blue Cheese Mashed \$4

Sweet Potato Brandy Mashed \$4

Sweet Potato Hash \$4

One Eleven Homemade Fries \$3

Roasted Veggies \$4

Seasonal Veggies \$4

Mac 'N Cheese \$6

House Slaw \$3

Side Salad \$4

Bowl of Soup \$4

Cup of Soup \$3

