

TAPAS & SMALL PLATES

SHRIMP AND GRITS

Sautéed Gulf shrimp over a smoked Gouda and Cheddar grit cake with a bacon and scallion cream sauce. 9

HOUSE MADE HUMMUS AND PITA CHIPS

Vineyard olive, sun-dried tomato, and traditional style. Served with baked pita chips. 6.5 ☾

BRUSCHETTA RUSTICO

Made with fresh vine ripe tomatoes, sun-dried tomatoes, eggplant, garlic and fresh basil. Served on grilled toast points with a pesto goat cheese spread. 8

WINGS AND STRIPS

Ten jumbo wings or five chicken strips fried to order and tossed in Mild, Hot, Fire, Thai Basil, Coconut Barbeque or Spicy Italian sauce. Strips 11 | Wings 10 ☾

PAN SEARED CRAB CAKE

Panko breaded crab cake made with fresh blue crab. Topped with pineapple chutney and served with spicy tartar sauce. 10 ☾

NOVA SCOTIA MUSSELS

Fresh mussels sautéed with bacon, garlic, green onion and finely chopped tomatoes, in a white wine reduction. 10.5

PAN-ASIAN LETTUCE WRAPS

Grilled chicken breast, zucchini, eggplant, water chestnuts, toasted almonds, and shiitake mushrooms stir fried and glazed with 101 teriyaki sauce. Served with fresh baby iceberg lettuce cups. 10

Vegetarian alternative available

MEDITERRANEAN FRIES

Crispy shoestring french fries topped with tomatoes, onions, banana peppers and Feta cheese and finished with extra virgin olive oil and a balsamic reduction. 6 ☾

HOUSE MADE CHIPS & SALSA

Fresh salsa with a hint of mango and habanero peppers. Served with blue corn tortilla chips. 5 ☾

TUNA SASHIMI

Sesame encrusted Ahi tuna on a bed of seaweed salad and cucumbers. Small 8 Large 12 ☾

TENDERLOIN TIPS 101

5oz of tenderloin tips grilled to medium-rare and served with creamy horseradish ranch and a grilled toast point. 10

CALAMARI "TWO WAYS"

Breaded and fried to order and served with marinara sauce and lemon jalapeño burre blanc. 9

QUESADILLA 101

Stuffed with grilled chicken, sautéed onions, fresh yellow corn, black beans and Cheddar cheese. Served with cilantro sour cream and fresh salsa. 9 ☾

Substitute steak or shrimp + 2

ITALIAN EGGPLANT STACK

Parmesan breaded eggplant, vine-ripe tomato, and fresh Mozzarella sliced and stacked. Topped with roasted red peppers basil chiffonade and a balsamic reduction. 7

ASIAGO SPINACH AND ARTICHOKE DIP

Chopped spinach, artichoke hearts and white onions baked with a blend of four cheeses, served with blue corn tortilla chips. 8 ☾

EDAMAME

Served grilled and tossed in a sweet and tangy garlic soy sauce, or steamed with a side of 101 teriyaki sauce. 6.5 ☾

PIZZA

TUSCANY

Sweet Italian sausage, sautéed onions and peppers, Mozzarella. 10.5 ☾

BUFFALO

Crispy buffalo chicken, Mozzarella, buttermilk ranch. 11 ☾

MARGHERITA

Vine ripe tomatoes, Mozzarella, sweet basil. 10 ☾

HAWAIIAN

Grilled chicken, red onion, pineapple, Mozzarella, smoky barbeque sauce garnished with Cilantro. 10.5 ☾

Open until 2AM nightly!



Scan for instant deals!



101 SPECIALTIES

LEMON BASIL CHICKEN

Grilled or pan-seared chicken breast with sun-dried tomatoes, crimini mushrooms, and Goat cheese crumbles, finished with citrus burre blanc and basil chiffonade. Served with toasted garlic mashed potatoes and seasonal vegetables. 15.5

TUSCAN CHICKEN PARMESAN

Parmesan breaded chicken breast pan-seared and baked with melted Mozzarella cheese over linguini pasta and house-made marinara. 14

CRAB CAKES

Two panko breaded crab cakes made with fresh blue crab and topped with pineapple chutney. Served with jasmine coconut rice and spicy tartar sauce. 17

CANDIED WALNUT ENCRUSTED GROUPER

7oz fresh Gulf grouper pan seared with a sweet walnut crust and topped with lemon burre blanc. Served with coconut jasmine rice and grilled asparagus. 21.5

SESAME SEARED AHI TUNA

6oz fresh Ahi tuna steak, seared rare with a sesame seed crust, served over wasabi mashed potatoes with baby bok choy and soy caramel. 16

SALMON FLORENTINE

7oz filet of fresh Atlantic salmon, pan seared and served over sautéed spinach, topped with toasted pecans and a citrus burre blanc sauce. Served with toasted garlic mashed potatoes. 17

FROM THE GRILL

APPLE GORGONZOLA PORK CHOP

Bone-in center cut Sterling-Silver pork chop with melted Gorgonzola cheese and apple pinot noir demi glas. Served with toasted garlic mashed potatoes and seasonal vegetables. 16

NEW YORK STRIP STEAK

14oz cut of Sterling Silver New York Strip. Grilled to perfection and served with toasted garlic mashed potatoes and grilled asparagus. 19.5

FILET MIGNON

9oz center-cut of Sterling Silver tenderloin grilled to perfection and served with toasted garlic mashed potatoes and grilled asparagus. 22.5

CATCH OF THE DAY

7oz filet of Atlantic Salmon, Gulf Grouper, or Mahi-Mahi grilled or blackened. Served with jasmine coconut rice and seasonal vegetables. Grouper 20.5 Salmon 16.5 Mahi 17.5

TENDERLOIN TIPS

7oz of savory tenderloin tips grilled to perfection and topped with pinot noir demi glas. Served with toasted garlic mashed potatoes and baby bok choy. 17

PASTA

CHICKEN ARTICHOKE BOWTIE

Grilled chicken, sun-dried tomatoes, crimini mushrooms and artichoke hearts tossed with bowtie pasta in a garlic alfredo sauce. 13

SEAFOOD FRA DIAVOLO

Fresh Nova Scotia Mussels and Gulf shrimp sautéed in a fiery hot marinara sauce over linguini. Topped with Feta cheese. 16

SHRIMP SCAMPI

Fresh Gulf shrimp sautéed with crimini mushrooms, red onion, and fresh spinach in a garlic Chardonnay reduction. 16

ULTIMATE MAC & CHEESE

Cavatappi pasta and sautéed onions, coated in a creamy blend of smoked Gouda and Cheddar cheeses. 11

Bacon +2 | Chicken +4 | Beef Tenderloin Tips +7 | Shrimp +5

SIDES & EXTRAS

CURLY FRIES 4 | SWEET FRIES 4

SMALL HOUSE SALAD 4 | SMALL CAESAR SALAD 4

SMALL MAC AND CHEESE 5

ADD CHICKEN TO ANY SALAD 4

ADD GRILLED SHRIMP TO ANY SALAD 5

ADD 5OZ FILET TIPS TO ANY SALAD 7

ANGUS BURGERS

All burgers are made with 100% ground Angus chuck and come atop a gourmet brioche bun and are served with lettuce, tomato, and onion.

AMERICAN ANGUS CHEESE BURGER

Served plain or your with choice of Cheddar, Swiss, American or Pepper Jack cheese. 10

BLEU BACON BURGER

Bleu cheese crumbles and Applewood smoked bacon. 10.5

101 BURGER

Spinach, artichokes, onions, Feta, and balsamic mayo. 11

GOLDEN BURGER

Caramelized onions and tangy golden barbeque sauce. 10.5

SANDWICHES & WRAPS

101 CHICKEN SANDWICH

Grilled chicken breast, spinach, artichokes, onions, crimini mushrooms, Feta, balsamic mayo. 10 ☾

CRAB CAKE SANDWICH

Grilled pineapple, lettuce, tomato, spicy tartar. 12.5

CHICKEN CAPRESE SANDWICH

Grilled chicken breast, fresh Mozzarella, tomatoes, sweet basil, balsamic mayo. 10 ☾

BUFFALO CHICKEN WRAP

Crispy chicken tenders, Cheddar cheese, lettuce, tomato, purple onion, buttermilk ranch. 10 ☾

CHICKEN CAESAR WRAP

Grilled chicken breast, crisp romaine, creamy caesar. 9 ☾

GRILLED VEGGIE WRAP

Zucchini, eggplant, red bell peppers, romaine lettuce, and toasted almonds with red pepper vinaigrette. 9

GROUPE SANDWICH

Grilled or blackened over artisan lettuce, tomatoes and cucumber with lemon dill aioli. 12.5

All burgers and sandwiches are served with spicy Romano chips or, for a dollar more, with sweet or curly fries.

SOUPS & SALADS

SOUP OF THE DAY

Cup 4 | Bowl 6

CAPRESE

Artisan lettuce, vine ripe tomatoes, fresh Mozzarella, sweet basil, balsamic reduction. 8

CAESAR

Crisp romaine hearts, shaved Romano, house croutons. 7 ☾

MEDITERRANEAN SALAD

Romaine hearts lightly coated in balsamic vinaigrette with breaded eggplant, kalamata olives, artichoke hearts, tomatoes, and Feta cheese. 11

BLACK & BLEU

5oz blackened filet tips over artisan lettuce tossed in balsamic vinaigrette with chopped tomato, red onion and crumbled Bleu cheese. 14

SESAME SEARED TUNA

Sliced sesame seared tuna sashimi over artisan lettuce tossed in sesame ginger dressing with julienne red bell pepper, cucumber, toasted almonds, and fried wontons. 15 ☾

CHICKEN SALAD PLATE

A heaping scoop of 101 chicken salad made with juicy marinated chicken, apples, celery, onion, cilantro and toasted almonds over artisan lettuce with fresh tomato slices and cucumber. 10 ☾

NEW WORLD WALDORF

Fresh slices of strawberry and Granny Smith apple, with blueberries and candied walnuts over fresh artisan lettuce tossed in balsamic vinaigrette. Topped with Bleu cheese crumbles. 12.5 ☾

DESSERT

LAVA CAKE 6 ☾

BROWNIE 8 ☾

BANANAS FOSTER CHEESECAKE 8 ☾

☾ Available 11pm - 2am



101 HOUSE WINE *changes seasonally* 4

CHARDONNAY	SAUVIGNON BLANC
PINOT GRIGIO	MERLOT
CABERNET SAUVIGNON	PINOT NOIR
RIESLING	

WHITE WINES

	GLASS	BOTTLE
CHARDONNAY		
CUPCAKE	7	29
KENDALL JACKSON	9	37
SONOMA CUTRER	11	46
PINOT GRIGIO		
SMOKING LOON	7	29
KING'S ESTATE	9	37
SAUVIGNON BLANC		
NEW HARBOR	7	29
SINCERELY	9	37
RIESLING		
TRIMBACH	9	37
RELAX	9	37
WHITE ZINFANDEL		
BAREFOOT	5	21
MOSCATO		
BAREFOOT	6	25
VIOGNIER (CALI.WHITE BLEND)		
INCOGNITO	9	37
COLD SAKE		
MOMOKAWA PEARL		25

RED WINES

MURPHY-GOODE	8	33
AVALON	10	41
SEBASTIANI	12	49
CABERNET SAUVIGNON		
CYCLES GLADIATOR	8	33
J.LOHR	10	41
PINOT NOIR		
MIRASSOU	8	33
LA CREMA	12	49
RED ZINFANDEL		
7 DEADLY ZINS	10	41
ITALIAN (MONTEPULCIANO D'ABRUZZO)		
ZONIN	8	33
SHIRAZ		
9 STONE	8	33
CHILE (CARMENERE)		
CONO SUR	8	33
SANGRIA		
WHITE/RED	8	

Ask your server for our reserve wine list for more options

CHAMPAGNE & SPARKLING

SPARKLING		
GRANDIAL SPLIT		15
WYCLEF		40
CHAMPAGNE		
VEUVE CLICQUOT, "YELLOW LABEL"		120
MOËT CHANDON, "ROSE"		120
PERRIER JOUET, "FLEUR"		225
DOM PERIGNON		275

BEERS & BREWS

BUDWEISER	4
BUD LIGHT	4
MILLER LITE	4
MICHELOB ULTRA	4
COORS LIGHT	4
CORONA	5
CORONA LIGHT	5
AMSTEL LIGHT	5
HEINEKEN	5
HEINEKEN LIGHT	5
RED STRIPE	5

101 DRAFT BEER

BUD LIGHT DRAFT	3
STELLA DRAFT	4
SAM ADAMS <i>Seasonal Draft</i>	4
GUINNESS DRAFT	5
BLACK & BLUE/TAN	5

Ask your server for our other seasonal draft beer selections

WEEKLY LUNCH SPECIALS

Monday
10 oz New York Strip **\$9.99**

Tuesday
Any Entree Salad **\$7.99**

Wednesday
Any Pasta Dish **\$7.99**

101 MARTINIS

APPLETINI	4	PEACH SWEET TEA	7
COSMO	4	CHAMPEAR	8
BELLINI	6	POMEGRANATE	8
CHAMPAGNE	6	LEMON DROP	8
WHITE GRAPE	6	MANGO	8
BLUE COSMO	6	KEY LIME	8
WASHINGTON APPLE	6	BLACK CHERRY MANHATTAN	8
MELON	6	WHITE CHOCOLATE	8
SWEET TEA	7	CHOCOLATE RASPBERRY	8
RASPBERRY SWEET TEA	7	MINT CHOCOLATE	9
		ESPRESSO	9

SPECIALTY DRINKS

CREAMSICLE	8
OATMEAL COOKIE	8
MOJITO	8
STRAWBERRY MOJITO	8
LONG ISLAND ICE TEA	8
WHITE RUSSIAN	8
BIRTHDAY CAKE MARTINI	9
OLD FASHIONED	10
MANHATTAN	10

**Add \$3 for top shelf*

COFFEE, TEA & SPECIALTY DRINKS

*Ask your server about our specialty coffee and tea selections
We offer Coke products as well as Redbull and Sugar Free Redbull*

HAPPY HOUR
*4pm - 7pm
Half Off All Drinks!*

EVERY DAY
*\$4 Appletinis, Cosmos
and House Wine!*

THINK ABOUT US FOR YOUR NEXT PRIVATE OR CATERED EVENT!



4 PRIVATE ROOMS FOR ALL OCCASIONS!

*Weddings, Office Parties, Business Events,
Government Events, Fraternity & Sorority Functions*

Off-site catering for big or small functions!

