

First Things First

Cheese Plate \$22 **GF**

A selection of Crystal Springs cheese, artisan salami, stuffed olives, pickles, and bread sticks.

Drunken Mussels \$19 **GF**

East coast mussels, diced tomatoes, served in our rose cream sauce with warm garlic loaf.

Red Pepper Spinach Dip \$15 **GF V**

Served with oven baked naan bread.

Crab Cakes \$19

Lump crab mixed with red pepper and onion served with béarnaise sauce, asparagus, and chili aioli.

Bruschetta \$17 **GF V**

Toasted crostini's, crispy Prosciutto, house made bruschetta, fior di latte, and balsamic glaze.

Prime Bites \$18

Alberta prime sirloin bites, lightly coated, served with chimichurri aioli and parmesan aioli.

One Eleven Wings \$16 **GF**

Ask about all our wing flavors, served with carrots, celery, and ranch dip.

Chili Lime Prawns \$24

4 Large tiger prawns sauteed with chiles and lime, served in a crispy wonton cup with house made guacamole, topped with cilantro and chili oil.

Seared Scallops \$25 **GF**

Sea scallops seared to perfection, served with lemon butter sauce and a hint of smoked sea salt.

Dry Ribs \$16

Alberta pork loin, cut in house, coated with panko, lightly seasoned.

Mini Beef Wellington \$25

2-2.5oz Alberta Prime tenderloin wrapped in Prosciutto, covered with a port and mushroom duxelles, in a blanket of golden-brown puff pastry. Served with red wine bordelaise and garlic aioli.

Arancini \$16 **V**

Creamy risotto balls, filled with white cheddar, mozzarella, and basil. Deep fried and served with house made marinara.

Marrow With Parsley Salad \$18 **GF**

Alberta beef bones, split and roasted with rosemary oil, lightly seasoned. A nest of parsley salad with shallots and capers. Served with crostinis.

Salads

Caesar Salad \$14 **GF V**

Romaine, creamy house made dressing, fried capers, freshly grated parmesan served with a half garlic loaf.

Maple Spinach Salad \$14 **GF V**

Baby spinach, red onion, granny smith apple, red pepper, carrot, toasted almonds and feta cheese tossed with maple vinaigrette.

Apple Fennel and Orange Salad \$14 **GF V**

Baby arugula, fennel, granny smith apple, red onion and orange slices, pistachios tossed with citrus vinaigrette.

BLT Wedge Salad \$16 **GF V**

Iceberg wedges, Broxburn heirloom tomatoes, peppered bacon, sundried tomatoes drizzled with a creamy lemon pepper dressing and garnished with a cheddar crisp.

Soups

French Onion \$14 **GF**

Rich onion broth, spiced crostini, baked with gruyere cheese.

Lobster Bisque Full \$13/Side \$8 **GF**

House made creamy tomato and cognac bisque with lobster pieces.

Mushroom Bisque Full \$12/Side \$7 **GF V**

A velvety mixture of field mushrooms, fresh garlic, carrot, celery, and cream

**All menu items marked GF can be prepared gluten free.
All items marked V can be prepared vegetarian.**



One Eleven Cuts

All our beef is cut in house Alberta Prime which is the top 3% of all Alberta beef. All our cuts are served with choice of truffle garlic whipped potatoes or twice baked potato and seasonal vegetables. Add fingerling potatoes \$4.

Top Sirloin GF

Less marbling with great flavor.

8oz \$32

10oz \$35

Tenderloin GF

8oz filet, bacon wrapped.

The most tender cut with minimal marbling.

\$49

New York Strip GF

Good marbling with great flavor.

10oz \$40

12oz \$44

Ribeye GF

Great marbling, most flavorful cut.

10oz \$42

14oz \$49

Add To The Top

Delmonico

Red wine and mushroom demi-glaze.

\$4

Blue Cheese GF

Blue cheese cream and crumble.

\$4

Oscar GF

Seasoned Backfin crab, asparagus spears, topped with bearnaise sauce.

\$13

Chimichurri GF

Savoury sauce made with roast red pepper, fresh herbs, and spices.

\$4

Compound Butter GF

Ask server for current flavor.

\$4

Make It Special

Crab Legs GF

A full pound of seasonal crab served with garlic butter.

\$Market Price\$

Garlic Prawns GF

3 large tiger prawns, sauteed in garlic butter

\$15

Lobster Tail GF

Cold water 6oz lobster tail served with garlic butter

\$30

Seared Scallops GF

2 sea scallops seared to perfection

\$13

Seafood Board for 2 GF

2 Atlantic lobster tails, 1 pound of crab legs, 4 large garlic tiger prawns, seared sea scallops. Garlic butter.

\$140

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Entrees

Unless specified, all entrees are served with choice of truffle garlic whipped potatoes or twice baked potato and seasonal vegetables. Add fingerling potatoes \$4

Tarragon Salmon GF

Atlantic filet, with a tarragon, lemon, and shallot cream sauce. Served with Tuscan risotto.
\$30

Blueberry Basil Chicken GF

Bone in chicken supreme, stuffed with Canadian brie, topped with blueberry Balsamic reduction on basil cream sauce. Served with potatoes Anna.
\$29

Rack of Lamb

Full rack of New Zealand lamb, crusted in our Dijon herb mixture, with our port bordelaise. Served with pistachio pesto risotto.
\$44

Pork Loin Chop GF

A custom cut, Irvings farms fresh bone in, pork loin chop, served on our slow braised cabbage accompanied by fingerling potato with a pork jus.
\$35

Beef Short Rib GF

9oz Alberta beef rib braised with our red wine sauce, served with potatoes Anna and seasonal vegetables.
\$34

Stuffed Yorkshire

Sirloin, onions, bell pepper, horseradish aioli, topped with mozzarella and smothered in gravy.
\$25

Bacon, Brie & Mushroom Burger GF

10oz house made patty, creamy brie, bacon jam, caramelized onion, maple bacon, cremini mushrooms and arugula served on a brioche bun. Served with fries.
\$19

Pastas

All pastas are served with a warm garlic loaf.
All pasta dishes can be prepared using
Gluten free penne.

Chicken & Prosciutto Fusilli

Carbonara GF

Fusilli pasta, sauteed chicken, Prosciutto, sauteed spinach, prepared in a classic egg and cream carbonara sauce topped with fresh parmesan.
\$27

Tuscan Tagliatelle

with Italian Sausage GF

Tagliatelle, Tuscan sauce with spinach, sundried tomato, crumbled mild Italian sausage topped with fresh parmesan.
\$27

Seafood Linguini GF

Linguine tossed with Mussels, tiger prawns, served with a white wine and garlic, creamy pan sauce topped with fresh parmesan.
\$29

Mediterranean Tagliatelle GF V

Tagliatelle pasta, sundried tomatoes, spinach, capers, fresh basil, red onion, feta, tossed with blistered cherry tomatoes.
\$22

Add to the Table

Truffle Parmesan Fries GF V

\$10

Risotto GF

Lobster, Tuscan, pistachio pesto.
\$12

Asparagus GF V

\$10

Brussel Sprouts

with Maple Balsamic & Bacon GF V

\$12

Mushroom Skillet GF V

\$8

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