

First Things First

Charcuterie Board Full \$46/Half \$27.5 **GF**

A selection of cured meats, Crystal Springs artisan cheese, pickles, crackers, olives, fruits, and spreads.

Peppered Calamari \$15

Lightly coated with our peppered batter, served with red onion, cucumber, and tzatziki.

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, onion, parsley, and panko. Served with béarnaise sauce, asparagus, and chili aioli.

Lobster Bruschetta \$15 **GF V**

Toasted crostini's, lobster, house made bruschetta, balsamic glaze, aged parmesan.

One Eleven Wings \$16 **GF**

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

Garlic Prawn Skillet \$24 **GF**

5 Large tiger prawns baked with house made truffle butter and freshly shaved parmesan, served with warm garlic loaf.

Seared Scallops \$24 **GF**

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

Ahi Tuna Nachos \$20

Yellowfin tuna, seared with poke sauce, on a bed of crispy wonton chips, with fresh jalapeno, cucumber, red onion, red pepper, shredded carrots, iceberg lettuce. Dressed with wasabi lime aioli and poke sauce, garnished with green onion curls.

Lobster Ravioli \$19

3 large, made in house ravioli filled with a roasted red pepper and ricotta mixture and lobster meat. Served with a brown butter and garlic sauce.

Dry Ribs \$16

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

Mini Beef Wellington \$24

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

Escargot & Mushroom Skillet \$15 **GF**

Cremeni and button mushrooms, escargot, sauteed in truffle butter topped with freshly grated parmesan and served in a hot skillet with warm garlic loaf.

Marrow With Parsley Salad \$16

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

Salads

Caesar Salad \$14 **GF V**

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

Caprese Salad \$15 **GF V**

Fresh Broxburn tomatoes, Fior di latte cheese, fresh basil leaves, drizzled olive oil, lightly dressed with basil pesto, dusted with Himalayan salt, cracked pepper and a spritz of lemon.

Asparagus Burrata Salad \$13 **GF V**

Asparagus spears and cherry tomatoes surrounding creamy burrata cheese. Dressed with a piquant balsamic dressing.

Summer Plum Salad \$16 **GF V**

Sliced red plums, blackberries, artisan lettuce, radicchio, shaved fennel, honey roasted walnuts, goat cheese, tossed in a honey ginger dressing. Served with half garlic loaf.

Soups

French Onion \$14 **GF**

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

Lobster Bisque Full \$12/Side \$7 **GF**

House made creamy tomato and cognac bisque with lobster pieces. Served with garlic loaf.

Roasted Pepper Soup Full \$10/Side \$5 **GF V**

Roasted red, yellow, and orange peppers, garlic, onion in a cream base. Served with garlic loaf.

*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

*Cut thick grilled to your liking.
Less marbling with great flavor.*

8oz \$28

10oz \$32

Tenderloin GF

*8oz filet, bacon wrapped grilled to your liking.
The most tender cut with some marbling.*

\$40

New York Strip GF

Thick cut, good marbling with great flavor.

10oz \$36

12oz \$42

Ribeye GF

Thick cut, great marbling, most flavorful cut.

10oz \$42

14oz \$49

Add To The Top

Delmonico

Red wine and mushroom demi-glaze.

\$3

Blue Cheese GF

Blue cheese cream and crumble.

\$4

Oscar GF

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

\$13

Roasted Pepper Chimichurri GF

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

\$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

\$13

Lobster Tail GF

Cold water 6oz lobster tail served with garlic butter

\$24

Seared Scallops GF

2 sea scallops seared to perfection

\$11

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

Seared Salmon with Pepper Relish GF

Atlantic filet, with house made pepper relish and topped with lime crema drizzle served with sundried tomato basmati rice.

\$27

Chimichurri Chicken GF

Bone in roasted chicken supreme, topped with roasted red pepper chimichurri, served with choice of side.

\$27

Baby Back Ribs GF

Fall off the bone Alberta pork ribs smothered with your choice of blueberry BBQ, chipotle BBQ, or special dry rub served with baked beans, coleslaw, and choice of potato.

Full \$28 Half \$22

Rack of Lamb GF

Full rack of New Zealand lamb, crusted in our Dijon herb mixture, with red wine sauce. Served with feature risotto.

\$44

Beef Short Rib GF

Large bone in, Aged, braised 4 hours, coated with maple blueberry glaze.

\$33

Stuffed Yorkshire

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

\$23

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.

Seafood Linguini

Linguine pasta, east coast mussels, large tiger prawns, shallots, garlic, tossed in fresh marinara.

Topped with fresh Grana Padano.

\$27

Mediterranean Tagliatelle V

Tagliatelle pasta, chicken, sundried tomatoes, spinach, capers, fresh basil, red onion, feta, tossed in a blistered cherry tomato sauce. Topped with fresh Grana Padano.

\$24

Linguine Aglio e Olio with Sauteed Kale V

Linguine pasta tossed with olive oil, fresh garlic, red pepper flakes and sauteed kale.

Topped with fresh Grana Padano.

\$21

Chicken & Prosciutto Fusilli Carbonara

Fusilli pasta, sauteed chicken, prosciutto, sauteed spinach, in a classic carbonara cream and egg sauce. Topped with fresh Grana Padano.

\$25

Add to the Table

Truffle Parmesan Fries GF V

\$8

Weekly Feature Risotto GF

Ask server for details.

\$12

Asparagus GF V

\$9

Bacon Ranch Brussel Sprouts GF V

\$12

Mushroom Skillet GF V

\$8

Lobster Mac & Cheese Skillet GF

\$14

Fingerling Potatoes GF V

Fingerling potatoes tossed with smoked paprika, garlic, smoked salt and black pepper served with dill pickle dip

\$12

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