

First Things First

Lamb Pops with Salsa Verde \$24 **GF**

4 grilled New Zealand lamb pops, grilled to medium, served with vibrant salsa verde & citrus arugula salad.

Ahi Tuna Nachos \$20

Seared ahi tuna in poke sauce, red pepper, iceberg, shredded carrot, cucumber, avocado, red onion, jalapeno on crispy wontons topped with wasabi aioli.

Smoked Salmon Canapé \$20 **GF**

Smoked sockeye salmon on toasted crostini with whipped garlic & herb cream cheese, capers and a squeeze of fresh lemon, garnished with fresh dill.

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 \$20

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

Bruschetta \$17 **GF V**

Toasted crostinis, crispy prosciutto, house made bruschetta, fior di latte, balsamic glaze, aged parmesan.

Prime Bites \$20

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

One Eleven Wings \$16 **GF**

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

Roasted Garlic & Lemon Prawns \$24 **GF**

4 Large tiger prawns, baked with a half bulb of roasted garlic & lemon butter, served in a skillet with garlic loaf.

Scallops & Pork Belly \$25 **GF**

Seared sea scallops & sticky braised pork belly with chile garlic drizzle & micro peashoots.

Mini Beef Wellington \$25

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

Smoked Meat Croquettes \$18

Cheese curds, cheddar, Montreal smoked meat, sauerkraut, Dijon, Béchamel, hand rolled & lightly fried. Served with honey hot Dijon dip.

Marrow with Parsley Salad \$19 **GF**

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

Salads

Caesar Salad \$14 **GF V**

Romaine, creamy house made dressing, fried capers, chopped bacon, 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 & feta cheese tossed with maple vinaigrette served with a half garlic loaf.

Smoked Salmon Salad \$23 **GF**

Arugula, microgreens, avocado, red onion, granny smith apple, smoked sockeye salmon with champagne vinaigrette served with a half garlic loaf.

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

Iceberg wedges, Broxburn beefsteak tomatoes, peppered bacon, sundried tomatoes drizzled with a creamy lemon pepper dressing & garnished with a cheddar crisp served with a half garlic loaf.

Soups

French Onion \$15 **GF**

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

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

House made creamy tomato & cognac bisque with lobster pieces.

Smokey Mountain Tomato Full \$13/Side \$8 **GF V**

Smokey roasted tomato soup with garlic croutons & Balderson smoked cheddar.

*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 & seasonal vegetables.

Add fingerling potatoes \$4.

Top Sirloin GF

Less marbling with great flavor.

8oz \$34

10oz \$37

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 \$50

14oz \$58

Add To The Top

Delmonico GF

Red wine & mushroom demi-glaze.

\$4

Blue Cheese GF

Blue cheese cream & crumble.

\$4

Oscar GF

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

\$13

Chimichurri GF

Savory sauce made with roasted red pepper, fresh herbs & spices.

\$4

Bone Marrow Compound Butter GF

\$4

Make It Special

Seafood Board for 2 GF

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

Served with garlic butter.

\$140

Make it Surf & Turf

with 14oz Ribeye + 2 sides \$200

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

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Entrees

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

Tarragon Salmon GF

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

Sundried Tomato Pesto Chicken GF

Bone in chicken supreme stuffed with pancetta, gruyere cheese & whole leaf basil topped with sundried tomato pesto.
\$29

Rack of Lamb GF

Full rack of New Zealand lamb, crusted in our Dijon herb mixture, with our port bordelaise. Served with pistachio pesto risotto.
\$49

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

Maple Bourbon & Apple Pork Loin Chop GF

Extra thick custom chop from Irvings farms, seared & glazed with a maple, bourbon & apple sauce.
\$38

Grilled Mahi Mahi

Grilled & blackened mahi mahi, topped with grilled pineapple salsa served with Sun-dried tomato rice.
\$27

Beef Short Rib GF

9oz Alberta beef rib, slow braised, served with a red wine sauce.
\$34

Stuffed Yorkshire

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

Smokehouse Burger GF

10oz house made patty stuffed with mixed cheddar & mozzarella, smothered in our smokey chipotle bbq sauce topped with house made tempura onion ring, garlic aioli, served on brioche.
\$25

Pastas

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

Truffle, Roasted Garlic & Mushroom

Tagliatelle GF V

Tagliatelle, mushrooms, tossed with a roasted garlic & truffle cream sauce with fresh grana padano.
\$24

Smoked Salmon Fusilli GF

Fusilli, smoked salmon, arugula, fried capers, lemon, fresh dill with white wine cream sauce.
\$28

Mussel & Clam Linguine GF

Linguine, East coast mussels, clams, chili flakes, garlic, tossed in creamy marinara sauce.
\$29

Sundried Tomato Pesto Chicken Linguine GF V

Linguine, chicken, red pepper, red onion, whole leaf basil, in a creamy sundried tomato pesto sauce.
\$27

Add to the Table

Truffle Parmesan Fries GF V

\$10

Risotto GF

Lobster, Tuscan, pistachio pesto, bone marrow.
\$14

Asparagus GF V

\$12

Brussel Sprouts

with Maple Balsamic & Bacon GF V

\$12

Mushroom Skillet GF V

\$10

Lobster Mac & Cheese Skillet

\$20

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