

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.

Tuna Stack \$25 GF

Ahi tuna, stacked with avocado, cucumber, red onion, orange peppers, daikon radish, with house made Ponzu sauce, wasabi aioli and crispy wonton strips.

Crispy Salmon Rolls \$23

Crispy fried tortillas filled with a cheesy mixture chili flakes, cilantro and lime. Topped with poblano and grilled corn, presented with house cured Atlantic salmon.

Drunken Mussels \$23 GF

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

Red Pepper Spinach Dip \$19 GF V

Served with oven baked naan bread.

Mushroom and Goat Cheese Tarts \$20 V

Puff Pastry, filled with mushrooms, goat cheese, onion, parmesan butter, toasted almonds, and our creamy Cajun aioli. Garnished with fresh pea shoots.

Bruschetta \$17 GF V

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

Bulgogi Beef Skewers \$22 GF

5 skewers of Alberta prime sirloin with house made Bulgogi glaze and chili oil. Served with crispy wonton strips, green onion curls and a sprinkling of sesame seeds.

One Eleven Wings \$16 GF

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

Citrus Prawns \$25 GF

4 large, deep water tiger prawns, poached in grapefruit and thyme, served with orange segments and snow pea salad with grapefruit vinaigrette.

Scallops & Pork Belly \$25 GF

Seared sea scallops & sticky braised pork belly with chili garlic drizzle.

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.

Roasted Orange Pepper Hummus \$15 GF V

House made orange pepper hummus with orange peppers, chickpeas, celery, carrot, tomato, and garlic olives.

Served with warm naan bread.

Open Faced Spring Rolls \$22 GF

Crispy wonton cups filled with sauteed chicken, cabbage, onion, peppers, and garlic in our Korean BBQ sauce.

Finished with lime and cilantro and a dusting of our lime finishing salt and sesame.

Salads

All salads served with Cobs bread garlic loaf.

Add to Salad: Grilled chicken \$9, 6oz sirloin \$15, 3 garlic tiger prawns \$15

Caesar Salad \$17 GF V

Romaine, creamy house made dressing, fried capers, freshly grated parmesan, and bacon crumble.

Cajun Corn and Poblano Salad \$19 GF V

Grilled Cajun corn, Poblano, avocado, onions, orange peppers, parsley, cilantro, mixed lettuce and tomatoes, tossed with chipotle vinaigrette topped with crispy tortilla strips.

Mint Strawberry Salad \$17 GF V

Arugula, fresh strawberries, shallot, mint, feta and candied walnuts, tossed in a jalapeno and vanilla vinaigrette.

Caprese Wedge Salad \$16 GF V

Iceberg wedges, beefsteak tomato wedges, fior di latte, fresh basil, drizzled with balsamic and olive oil finished with fresh cracked pepper.

Soups

French Onion \$15 GF

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

Lobster Bisque Full with garlic loaf \$15/Half \$9 GF

House made creamy tomato & cognac bisque with lobster pieces.

Chefs Creation Full with garlic loaf \$12/Half \$7 GF

Ask server for today's creation!

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 a choice of brown butter, roasted garlic mashed potatoes or twice baked potato and seasonal vegetables.

Add 1 canoe cut bone marrow for \$12

Top Sirloin GF

Minimal marbling, tighter grain.

8oz \$36

10oz \$39

Tenderloin GF

8oz filet, bacon wrapped.

The most tender cut with minimal marbling.

\$51

New York Strip GF

Good marbling with great flavor.

10oz \$45

12oz \$50

Ribeye GF

Great marbling, most flavorful cut.

10oz \$52

14oz \$60

Add To The Top

Diane GF

Mushroom, onion, Dijon and brandy cream sauce.

\$6

Blue Cheese GF

Blue cheese cream and crumble.

\$5

Neptune GF

Tiger prawn, sea scallop chopped with garlic, red pepper, asparagus, parsley, shallot, white wine mixture topped with lemon beurre blanc.

\$15

Chimichurri GF

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

\$4

Bone Marrow Compound Butter GF

\$6

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. Garlic butter.

\$140

Make it Surf & Turf
with 14oz Ribeye + 2 sides \$200

Crab Legs GF

A full pound of Canadian snow crab served with garlic butter.

\$Market Price\$

Garlic Prawns GF

3 large black tiger prawns, sauteed in garlic butter.

\$15

Lobster Tail GF

Cold water 6oz lobster tail served with garlic butter.

\$30

Seared Scallops GF

3.5oz of sea scallops seared to perfection.

\$13

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Entrees

Unless specified, all entrees are served with a choice of brown butter, roasted garlic mashed potatoes or twice baked potato and seasonal vegetables.

Salmon with Roasted Pepper Tapenade GF

Atlantic filet, with roast pepper tapenade. Served with coconut jasmine rice and arugula salad with peach salsa.
\$38

Stuffed Spanish Chicken GF

Bone in, fresh Sunrise Farms chicken supreme, stuffed with roasted poblano, grilled corn, feta and gruyere finished with our creamy Spanish tomato sauce.
\$37

Rack of Lamb GF

Full rack of New Zealand lamb, crusted in our Dijon herb mixture, with our port bordelaise. Served with Hassleback Potato and arugula salad with peach salsa.
\$56

Cajun Pork Loin Chop GF

Extra thick custom chop from Irving's farms, crusted with our house Cajun rub along with our chipotle crema. Served with Hassleback potato and arugula salad with peach salsa.
\$47

Blackened Cod GF

Canadian black cod, coated in our house Cajun rub, served with coconut jasmine rice and arugula salad with peach salsa.
\$42

Beef Short Rib GF

9oz Alberta beef rib, slow braised, served with a red wine reduction.
\$35

Stuffed Yorkshire

Sirloin, onions, bell pepper, horseradish aioli, topped with mozzarella & smothered in gravy.
\$26

Duck Ja l'Orange GF

Crispy Brome Lake duck breast with a jalapeno orange gastrique served with Hassleback potato and arugula salad with peach salsa.
\$45

Blueberry Bison Burger

Ground bison from Big Bend bison ranch, coated in our signature blueberry BBQ sauce, topped with Swiss cheese, bacon, tomato, arugula, and sautéed onions.
\$32

Teriyaki Bacon Burger (contains pork)

Our house made 8oz patty brushed with our house made teriyaki, topped with bacon, braised cabbage, chipotle crema and wonton crisps.
\$30

Pastas

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

Saffron and Prawn Linguine GF

Linguine, 3 large tiger prawns, tossed with a saffron and lemon cream sauce.
\$35

Tapenade Chicken Fettuccine GF

Fettuccine, ground chicken, roasted garlic, tossed in our roasted pepper tapenade.
\$27

Asparagus and Prosciutto Carbonara GF V

Linguine, prosciutto, asparagus, garlic, shallot tossed in a white wine cream sauce.
\$28

Spring Vegetable Fettuccine GF V

Fettuccine, onions, orange peppers, garlic, mushrooms, snow peas, arugula, dill, tossed in a lemon, Dijon cream sauce.
\$25

Add to the Table

Truffle Parmesan Fries GF V

\$10

Bone Marrow Risotto GF

\$12

Asparagus GF V

\$10

Mushroom Skillet GF V

\$8

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