

First Things First

Mini Beef Wellington \$25 GF

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

Grilled Calamari \$18.5 GF

Grilled Humboldt squid filet, seasoned perfectly with Tajin and Cajun spice mixture. Served on Dijon, lime arugula salad with a lemon hummus aioli and tzatziki.

Lobster Escargot \$25 GF

Escargot, Atlantic lobster, mushrooms, shallots, sauteed in truffle butter and topped with fresh Grana Padano, served with garlic crostini.

Prawn Cocktail \$22 GF

4 butter poached black tiger prawns served chilled with sambal horseradish sauce.

Prime Bites \$22 GF

Alberta Prime sirloin pieces, lightly breaded and seasoned with our house mixture, served with chimichurri aioli.

Pork Belly Lettuce Wraps \$15 GF

Sticky pork belly, pickled carrot, red pepper, cucumber. Green onion, sunflower sprouts, sesame seeds and siracha aioli in gem lettuce boats.

Arancini \$17.50

Craft beer, bacon, jalapeno, cheese risotto balls fried golden brown. Served with choice of fresh tomato sauce or beer cheese sauce.

Confit Garlic dip \$18 GF V

Confit garlic, cream cheese, Gruyere, shallots, white wine and prosecco served with warm naan bread.

Prosciutto & Pear Flatbread \$17

Artisan flatbread with Bartlet pear, garlic, blue cheese, parmesan, arugula, prosciutto. With honey Dijon aioli and a Dijon and lime vinaigrette drizzle.

Drunken Mussels \$23 GF

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

Bruschetta \$17 GF V

Toasted crostini, crispy parma ham, house made bruschetta, fior di latte, balsamic glaze, aged parmesan.

One Eleven Wings \$16 GF

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

Scallops & Pork Belly \$25 GF

Hokkaido scallops and sticky braised pork belly with chili garlic drizzle.

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.

Blue Cheese Gem Salad \$17 GF V

Gem lettuce leaves, crumbled bacon, garlic croutons, boiled egg, tomato, blue cheese crumble, with house made blue cheese dressing.

Bruschetta Salad \$18 GF V

Baby spinach, garlic croutons, fior di latte, parmesan, crispy prosciutto, fresh basil, fresh bruschetta with house made balsamic dressing and balsamic drizzle.

Summer Berry Salad \$20 GF V

Artisan lettuce, arugula, raspberries, blackberries, avocado, shallots, asparagus, jalapeno, slivered almonds, herb goat cheese with house made jalapeno vinaigrette.

Soups

French Onion \$15 GF

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

Lobster Bisque GF

Full with garlic loaf \$15 / Half \$9

House made creamy tomato and cognac bisque with lobster pieces.

Chefs Creation GF

Full with garlic loaf \$12 / Half \$7

Ask your 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 our signature beef tallow mashed potatoes, twice baked potato, or barley and mushroom risotto, 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

Specialty Cuts GF

Japanese A5 Wagyu Ribeye
7oz \$140 14oz \$260

Alberta Prime Tomahawk GF

Shareable with choice of 2 sides and seasonal vegetables.
56oz \$190

Add To The Top

Truffle Mushroom \$7 GF

Mushrooms with truffle cream and beef jus sauce.

Blue Cheese \$5 GF

Blue cheese cream and crumble.

Neptune \$15 GF

1 Tiger prawn, 1 Hokkaido scallop prepared with lemon, garlic and white wine. asparagus spears, topped with béarnaise.

Chimichurri \$4 GF

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

Bone Marrow Compound Butter \$6 GF

Make It Special

Seafood Board for Two \$140 GF

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

Make it Surf and Turf \$200

with 14oz Ribeye + 2 sides

Crab Legs \$45 GF

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

Garlic Prawns \$15 GF

3 large black tiger prawns, sauteed in garlic butter.

Lobster Tail \$35 GF

Cold water 7oz lobster tail, served with garlic butter.

Seared Scallops \$11 GF

3 Hokkaido scallops seared to perfection.

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

Entrees

Unless specified, all entrees are served with a choice of our signature beef tallow mashed potatoes, twice baked potato, or barley and mushroom risotto, and seasonal vegetables.

Raspberry Duck \$42 **GF (mild spice)**

Seared Brome Lake duck breast with a raspberry habanero gastrique for a perfect balance of sweet and heat.
Served with barley and mushroom risotto.

Grilled Coho Salmon \$38 **GF**

Grilled Wild Coho salmon, seasoned with a Cajun and Tajin spice with a dill cream sauce. Served with lemon and herb jasmine rice.

Caprese Stuffed Chicken \$38 **GF**

Bone-in, fresh Sunrise Farms chicken supreme, stuffed with fior di latte. Fresh basil, sundried tomatoes with basil cream sauce.

Rack of Lamb \$56 **GF**

Full rack of New Zealand lamb with a Dijon herb rub, with port bordelaise. Served with barley and mushroom risotto.

Baked Barramundi \$36 **GF**

8oz Barramundi filet baked with fresh tomato, dill and caper sauce.
Served with lemon and herb jasmine rice.

Pepper Crust Porkchop \$47 **GF**

Extra thick custom chop from Irving's farms, crusted with black pepper on a bed of sauteed spinach and arugula with a fennel cream sauce. Served with barley and mushroom risotto.

Beef Rib \$37 **GF**

9oz Alberta beef chuck rib,
slow braised and basted in a red wine reduction.

Stuffed Yorkshire \$26

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

Chipotle BBQ Grill Burger \$28.5 **GF**

8 oz beef and pork house made patty, chipotle BBQ sauce,
celery relish, garlic aioli, Swiss and cheddar cheese,
bacon and crispy onions on brioche bun.

Berry & Goat Cheese Bison Burger \$32 **GF**

Ground bison patty from Big Bend bison ranch,
berry and pepper relish, bacon, herb goat cheese, tomato,
red onion, arugula on brioche bun.

Pastas

*All pastas are served with a warm garlic loaf
and contain fresh Grana Padano.*

All pasta dishes can be prepared using gluten free penne.

Seafood Linguine \$39 **GF**

Linguine, 3 mussels, 3 large tiger prawns, scallops, shallot, sundried tomato, arugula in a fresh tomato, basil and champagne sauce.

Sausage & Asparagus Pappardelle \$34 **GF**

Pappardelle, fennel and thyme sausage crumble, asparagus,
shallots, red onion, red peppers, arugula, fresh basil
in a white wine and garlic cream sauce.

Pasta Primavera \$30 **GF**

Linguine, red peppers, yellow peppers, garlic, shallots,
red onion, mushrooms, tomato, snap peas, green onion,
fresh basil, arugula in a Dijon champagne cream sauce.

3 Pepper Chicken Fettuccine \$34 **GF (mild spice)**

Fettuccine, fresh chicken breast, tossed in our signature
3 pepper and blue cheese cream sauce.

Add to the Table

Truffle Parmesan Fries \$10 **GF V**

Risotto \$12 **GF**

Choose from wild mushroom,
beer cheese and bacon or bone marrow.

Asparagus \$10 **GF V**

Mushroom Skillet \$8 **GF V**

Tempura Asparagus \$10 **V**

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