

First Things First

Ahi Tuna Nachos \$23

Wonton Chips piled high with seared ahi tuna, red peppers, red onion, jalapeno, avocado, and green onion. Drizzled with ponzu aioli, wasabi aioli, sesame seeds and smoked salt sprinkle.

Confit Garlic Dip \$18 GF

Confit garlic, cream cheese, gruyere, shallots, white wine and prosecco. Served with warm naan bread.

Asian Salad Rolls \$20 GF V

Glass rice paper rolls filled with chicken, microgreens, pea shoots, arugula, pickled vegetables and sweet chili sauce.

Garnished with crushed cashew, sesame seeds, with soy garlic drizzle and siracha aioli.

Prime Bites \$24 GF

Chefs Exclusive® Alberta sirloin pieces, lightly coated, seasoned with in house seasoning blend. Served with chimichurri aioli.

Cajun Prawn Tostadas \$24 GF

Fried tortilla rounds with fresh guacamole, jalapeno, shallot, Cajun prawns. With roasted red pepper crema. Garnished with cilantro.

Calamari \$21 GF

Humboldt squid, cut in house, dusted with our spice and flour mixture and lightly fried. Served with house made chili sauce, fried jalapenos as well as house made tzatziki for dipping.

Bruschetta \$17 GF V

Toasted crostini's, (cucumber slices for GF) crispy prosciutto, house made bruschetta, parmesan, balsamic glaze, fior di latte.

BBQ Chicken Skewers \$22 GF

Flame broiled chicken thighs glazed with our chili lime bbq sauce. Served on a bed of crispy wonton strips with pickled vegetables and roasted red pepper crema. Garnished with cilantro.

Pomodoro Flatbread \$21 V

Italian flatbread with fresh Italian sausage, marinara, fresh basil, fior di latte, grana Padano, with basil aioli and chive oil drizzle. Finished with a sprinkle of smoked salt.

Mini Beef Wellington \$25

Two - 2.5oz Chef's Exclusive® Alberta tenderloin wrapped in prosciutto, port and mushroom duxelles, encased by golden brown puff pastry. Served with a red wine bordelaise and garlic aioli.

Crab Cakes \$20 GF

2 Atlantic crab cakes made in house. Served with chili aioli, asparagus and topped with bearnaise.

Drunken Mussels \$22 GF

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

Blue Cheese and Fig Crostini's \$18 GF V

Crostini's with fig jam, prosciutto, and blue cheese crumble. Drizzled with honey balsamic. Finished with smoked salt.

One Eleven Wings \$17 GF

One pound of split chicken wings. Served with carrots, celery, and ranch for dipping. Ask your server about wing flavors.

Salads

All salads served with Cobs bread garlic loaf.

Add to Salad: Grilled chicken \$9, 6oz sirloin \$15, 3 garlic tiger prawns \$15, salmon \$12

Peach and Walnut Panzanella \$17 GF V

Arugula, microgreens, peaches, leeks, croutons, toasted walnuts, fior di latte. Dressed with peach vinaigrette, balsamic and chive oil.

Fig, Goat Cheese and Spinach Salad \$19 GF V

Spinach, pea shoots, figs, goat cheese, bacon bits, red pepper, red onion, fried chickpeas. Dressed with fig and roast garlic vinaigrette and a roasted garlic aioli drizzle.

Caprese \$17 GF V

Fresh tomato wedges, fresh basil, fior di latte, cherry tomatoes, parmesan tuille. Dressed with olive oil, basil pesto and balsamic drizzle. Finished with smoked salt and cracked pepper.

Caesar Salad \$20 GF V

Romaine, creamy garlic Caesar dressing, fried capers, fresh Grana Padano, and bacon crumble.

Soups

French Onion \$16 GF

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

Coconut Chili Lime Chicken GF

Full with garlic loaf \$13 / Half \$6

Lobster Bisque GF

Full with garlic loaf \$15 / Half \$7

*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 Chef's Exclusive® Black Angus Beef which is the top third of all Alberta Black Angus. All our cuts are served with a choice of our signature beef tallow mashed potatoes, twice baked potato, or saffron risotto \$4, and seasonal vegetables.

Top Sirloin GF

Minimal marbling, tighter grain.
8oz \$36 10oz \$40

Tenderloin GF

8oz filet, bacon wrapped.
The most tender cut with minimal marbling.
\$60

New York Strip GF

Good marbling with great flavor.
10oz \$53 12oz \$58

Ribeye GF

Great marbling, most flavorful cut.
10oz \$57 14oz \$66

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

Blue Cheese Sauce and Crumble \$9 GF

Lobster Cream Sauce \$13 GF

2 oz of Atlantic lobster pieces
with a white cheddar, lobster cream sauce.

**Gochujang Butter
with Crispy Shallot \$6 GF**

Cognac Peppercorn Sauce \$7 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.

Prawns with Gochujang Butter \$13 GF

3 large black tiger prawns sautéed in Gochujang butter.

Lobster Tail \$35 GF

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

Seared Scallops \$11 GF

3 Hokkaido scallops seared to perfection.

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Entrees

Unless specified, all entrees are served with a choice of our signature beef tallow mashed potatoes, twice baked potato, or saffron risotto \$4, and seasonal vegetables.

Sea Bass \$59 GF

Seared Chilean Sea bass, lightly coated with gluten free panko on a bed of saffron risotto with a red wine and citrus beurre blanc and leeks. Served with asparagus.

Chili Lime Chicken \$40 GF

Bone-in, fresh Sunrise Farms chicken supreme, stuffed with smokey bacon, cheddar and leeks. Glazed with our chili lime bbq sauce.

Rack of Lamb \$60 GF

Full rack of New Zealand lamb, Dijon and herb crust with a red wine bordelaise

Soy and Ginger Salmon \$40 GF

Wild Coho salmon, baked to medium (unless specified otherwise) glazed with soy and ginger sauce with sauteed red pepper and green onion. Served with pineapple chili jasmine rice.

Gochujang Pork Belly \$26 GF

7oz braised pork belly with gochujang and soy glaze with house pickled vegetables. Served on a bed of saffron risotto. Served with wonton chips and garnished with cilantro.

Duck Carnitas \$38 GF

Slow braised Brome Lake duck breast, shredded carnitas style on a bed of red pepper jasmine rice. Drizzled with roasted red pepper crema and served with mini tostadas. Garnished with cilantro.

Orange and Ginger Duck \$44 GF

Seared Brome Lake duck breast, with orange, ginger and soy glaze with orange gastrique. Served with coconut risotto.

Tomahawk Beef Rib \$43 GF

Alberta Prime, bone-in tomahawk rib slow braised and basted in a red wine reduction.

Stuffed Yorkshire \$26

Chef's Exclusive® Alberta sirloin, onions, bell peppers, horseradish aioli, topped with mozzarella and smothered in gravy.

Bruschetta Bison Burger \$30 (GF lettuce wrap)

8oz fresh ground bison patty from Big Bend Bison Ranch, bruschetta, fior di latte, basil aioli, crispy prosciutto, fresh basil, balsamic on brioche bun. Served with fries or sweet potato fries.

Jalapeno Jack Grill Burger \$30 (GF lettuce wrap)

8oz beef and pork house made patty, bacon, fried jalapenos, chili crisp aioli, arugula Monterey jack cheese, on brioche bun. Served with fries or sweet potato fries.

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.

Sundried Tomato Pesto and Lamb Linguine

\$35 GF

Linguine, shallot, garlic, grilled lamb chops with white wine, sundried tomato cream sauce. Topped with fresh grana Padano.

Spanakopita Pappardelle \$32 GF V

Pappardelle, spinach, shallot, red onion, herb mix, feta, garlic chili flakes, dill, with a lemon garlic cream sauce. Topped with feta, chive oil and fresh dill.

Cajun Prawn Linguine \$38 GF

Linguine, 3 Cajun prawns, shallot, garlic, red pepper, cherry tomatoes, basil, with creamy white wine marinara sauce. Topped with fresh Grana Padano and fried basil.

Chicken and Snap Pea Penne \$38 GF

Gluten free penne, sliced chicken, fresh snap peas, shallot, garlic, red onion, white wine, with a Dijon and lemon cream sauce. Topped with fresh Grana Padano.

Add to the Table

Canoe Bone for Two \$18 GF

2 individual beef canoe cut marrow bones with rosemary, smoked salt and cracked pepper.

Brussel Sprouts \$16 GF V

Brussel sprouts, prosciutto, grana padano, garlic cream sauce.

Asparagus \$12 GF V

Mushroom Skillet \$9 GF V

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