

## *First Things First*

### **Charcuterie Board GF**

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

Full \$46    Half \$27.5

### **Peppered Calamari**

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

\$15

### **Drunken Mussels GF**

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

\$19

### **Red Pepper Spinach Dip GF V**

Served with oven baked naan bread

\$15

### **Crab Cakes**

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

\$19

### **Lobster Bruschetta GF V**

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

\$15

### **One Eleven Wings GF**

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

\$15

### **Garlic Prawn Skillet GF**

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

\$24

### **Seared Scallops GF**

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

\$24

### **Smoked Salmon Fleurettes**

Nanuk smoked steelhead salmon, rolled with a mascarpone, dill, lemon, and horseradish mixture served in crispy wonton cups.

\$18

### **Savory Baked Brie GF V**

Double cream brie wheel, fresh slivered garlic, herb mixture, served skillet style with a warm garlic loaf.

\$14

### **Uovo in Raviolo**

3 large, made in house ravioli filled with a spinach ricotta mixture with a silky egg yolk in the center. Served with truffle and sage butter, garnished with fresh parmesan and fried sage.

\$15

### **Dry Ribs**

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

\$16

### **Mini Beef Wellington**

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.

\$24

### **Escargot And Mushroom Skillet GF**

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

\$15

### **Marrow With Parsley Salad GF**

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

\$16

## *Salads*

### **Caesar Wedge GF V**

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

\$14

### **Chopped Chefs Salad GF V**

Spinach, arugula and lettuce mixture, red onion, cremini mushrooms, artichoke, bacon, cherry tomatoes, egg all chopped and tossed with a creamy citrus and basil dressing.

\$15

### **Asparagus Burrata Salad GF V**

Asparagus spears and cherry tomatoes surrounding creamy burrata cheese. topped with fresh herbs and a piquant balsamic dressing.

\$13

## *Soups*

### **French Onion GF**

Rich onion broth, spiced crostini, baked with gruyere cheese

\$14

### **Lobster Bisque GF**

House made creamy tomato and cognac bisque with lobster pieces.

Full \$12    Half \$7

### **Butternut Squash GF V**

Velvety smooth, house made butternut squash soup, unique seasonings, and a crème swirl.

Full \$10    Half \$5

*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.*

### **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

### **Chimichurri GF**

*Savory sauce made with fresh herbs and spices.*

\$3

### **Compound Herb Butter GF**

\$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

*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 choice of truffle garlic whipped potatoes or twice baked potato and seasonal vegetables.*

### **Tuscan Salmon GF**

Atlantic filet, with a Tuscan sundried tomato and spinach cream sauce served on a bed of basmati rice.  
\$27

### **Chicken Supreme GF**

Bone in chicken supreme, topped with our wild mushroom and white wine cream sauce, served with choice of side.  
\$27

### **Crispy Duck Breast GF**

Brome lake duck breast, seared crispy, sliced and served with a cherry and port reduction and dauphinoise potatoes.  
\$29

### **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

### **Braised Lamb Shank GF**

Slow braised 14oz lamb shank tossed with a red wine tomato reduction, served on a bed of garlic truffle whipped potatoes.  
\$26

### **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, smothered in gravy.  
\$23

### **Bacon, Brie and Mushroom Burger GF**

10oz house made patty, creamy brie, bacon jam, caramelized onion, maple bacon, cremini mushrooms and arugula served on a brioche bun.  
\$19

## Pastas

*All pastas are served with a warm garlic loaf.  
All pasta dishes can be prepared using  
Gluten Free Penne.*

### **Shrimp Scampi GF**

3 Large tiger prawn prepared scampi style, served with truffle cream linguine, topped with freshly grated parmesan.  
\$27

### **Creamy Tomato Penne With Chorizo GF**

Penne, chorizo, red onion, tossed in a fresh, made to order creamy tomato pan sauce and topped with freshly grated parmesan.  
\$24

### **Chicken and Mushroom Tagliatelle GF**

Tagliatelle pasta, fresh chicken, and cremini mushrooms in a fresh, made to order garlic cream pan sauce.  
\$24

### **Vegetarian Tagliatelle GF**

Tagliatelle, red onion, green and red peppers, mushrooms, tossed in a blistered cherry tomato pan sauce.  
\$22

## Add to the Table

### **Truffle Parmesan Fries GF V**

\$8

### **Lobster Risotto GF**

\$12

### **Asparagus GF V**

\$9

### **Brussel Sprouts with Prosciutto and Truffle Cream Sauce GF V**

\$12

### **Mushroom Skillet GF V**

\$8

### **Lobster Mac and Cheese Skillet**

\$14

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