

First Things First

Lobster Escargot \$25 GF

Escargot, Atlantic lobster, mushrooms, shallots, sauteed in truffle butter and topped with fresh grana padano.

Served with garlic crostini.

Crab Cakes \$23 GF

A mixture of Atlantic crab, red pepper, onion, parsley, spices and gluten free panko. Served with bearnaise.

Tempura Prawns \$22

Can be prepared using rice flour for GF

Jumbo black tiger prawns lightly tempura battered. Served with house made ponzu, fresh ginger crispy wontons, green onion and peashoots.

Fried Brie Bites \$23 GF

Canadian Brie, lightly coated with gluten free panko fried. Served with walnut pesto lemon and sage aioli.

Braised Beef Empanadas \$22

Slow braised beef, finely chopped onion and olive mixture in a pastry pillow served with red pepper jalapeno lime crema and pickled onions.

Confit Garlic Dip \$18 GF V

Confit garlic, cream cheese, gruyere, shallots, white wine and prosecco topped with caramelized onions and served with warm naan bread.

Prime Bites \$22 GF

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

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 flavours, served with carrots, celery and ranch dip.

Scallops and Pork Belly \$25 GF

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

Mini Beef Wellington \$25

Two 2.5oz 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.

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.

Maple Dijon Squash Salad \$17 GF V

Butternut squash, red onion, red pepper, brussel sprouts, pumpkin seeds, grana padano, mixed greens tossed in a maple dijon dressing.

Beet and Sage Salad \$18 GF V

Arugula, mixed greens, beets, red onions, butternut squash, bacon, blue cheese tossed in sage and garlic dressing.

Blue Cheese Wedge Salad \$19 GF V

Iceberg wedges, beefsteak tomato wedges, bacon, hard boiled egg, blue cheese dressing, blue cheese crumble and cracked pepper.

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 seasonal vegetables and your choice of our signature beef tallow mashed potatoes, twice baked potato or lemon herbed rice.

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

Wagyu Selection

Revolving wagyu selection.
Ask server for current cut, grade and price.
\$market\$

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, 2 Hokkaido scallops chopped with garlic, red pepper, asparagus, parsley, shallot, topped with bearnaise.

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 served with 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 \$30 GF

Cold water 6oz lobster tail served with garlic butter.

Seared Scallops \$13 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, lemon herb rice and seasonal vegetables.

Blueberry Duck \$42 GF (mild spice)

Searred Brome Lake duck breast with a blueberry habanero gastrique for a perfect balance of sweet and heat. Accompanied with baked lemon and herb smashed baby potatoes with feta and paprika aioli.

Walnut Crusted Coho Salmon \$38 GF

Wild Coho salmon, crusted with parmesan and walnuts, maple dijon glaze. Served with lemon and herb jasmine rice.

Asparagus and Prosciutto Stuffed Chicken \$38 GF

Bone in, fresh Sunrise Farms chicken supreme, stuffed with asparagus, parma ham, fior di latte. Finished with white wine cream sauce.

Rack of Lamb \$56 GF

Full rack of New Zealand lamb, dijon rub and crusted in our walnut pesto, served with port bordelaise. Accompanied with baked lemon and herb smashed baby potatoes with feta and paprika aioli.

Garlic Lime Tilapia \$34 GF

7oz Tilapia filet lightly coated with rice flour, pan fried with garlic and fresh lime, accompanied with lemon and herb jasmine rice.

Sugar and Spice Pork Chop \$47 GF

Extra thick custom chop from Irving's farms, brined and seasoned with herbs, glazed with a brown sugar, soy and ginger reduction served on a bed of lightly spiced swiss chard. Accompanied with baked lemon and herb smashed baby potatoes with feta and paprika aioli.

Beef Rib \$37 GF

9oz Alberta beef chuck rib, slow braised, served with a red wine reduction.

Stuffed Yorkshire \$26

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

Maple Bacon Brie Burger \$32 GF

8oz beef and pork house made patty, confit garlic spread, sauteed mushrooms, bacon, onions and arugula on brioche bun.

Blueberry Bison Burger \$32 GF

Ground bison from Big Bend bison ranch, coated in our signature blueberry BBQ sauce, topped with swiss cheese, bacon, tomato, arugula and sauteed onions.

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.

Lobster Linguine \$55 GF

Linguine, 3 mussels, 2 large tiger prawns, 6oz Atlantic lobster tail, diced asparagus, tossed in a lemon and vodka cream sauce.

Braised Beef Pappardelle \$32 GF

Pappardelle, braised beef chuck rib, mushrooms, red onion, diced tomato, blue cheese tossed in a creamy tomato and beef jus sauce.

Pesto Salmon Linguine \$34 GF

Linguine, red onion, arugula, tossed in a creamy walnut pesto and lemon sauce, served with a 4oz Coho salmon filet.

3 Pepper Chicken Alfredo \$34 GF (mild spice)

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

Spinach and Artichoke Pappardelle \$31 GF V

Pappardelle, marinated artichoke roasted garlic puree, spinach, wild mushrooms tossed in prosecco cream sauce.

Add to the Table

Truffle Parmesan Fries \$10 GF V

Risotto \$12 GF

Choose from wild mushroom, butternut squash, bone marrow.

Asparagus \$10 GF V

Mushroom Skillet \$8 GF V

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