

First Things First

French Onion Galette \$22

Buttery, flakey pastry layered with caramelized onions, melted gruyere and parmesan, with arugula and red onion aioli.

Pork Belly Rangoons \$17

Fried wonton pockets filled with cream cheese and white cheddar mixture, glazed pork belly and served with ponzu-lemongrass aioli with arugula salad.

Crispy Garlic Parmesan Prawns \$20 GF

Five Argentinian red prawns lightly coated, fried crispy and tossed in our buttery, garlic and parmesan sauce. Served with thinly sliced red peppers and shoestring carrots. Garnished with fresh parmesan.

Prime Bites \$24 GF

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

Brie & Cranberry Crostini's \$21 GF

Four toasted crostini's with crispy prosciutto, creamy brie, and our house made cranberry jelly, with a drizzle of pomegranate gastrique and a pinch of smoked salt.

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.

Escargot & Lobster Stuffed Mushrooms \$22 GF

Three large mushroom caps, stuffed with garlic and herb escargot, cream cheese, lobster, fried crispy and served with jalapeno and garlic aioli. Garnished with fresh parmesan and fried basil.

Bruschetta \$18 GF V

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

Crab Arancini \$24 GF

Three crab risotto balls resting in crab cream sauce with fresh parmesan and fried basil.

Buffalo Chicken Dip \$19.5 GF

Cheesy buffalo chicken dip served with warm naan bread.

Mini Beef Wellington \$27

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.

Coconut Chili Lime Mussels \$22 GF

East coast mussels, steamed in a coconut chili lime sauce with jalapenos and red peppers with warm garlic loaf.

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 \$12, steak \$15,
3 prawns \$12, salmon \$15

Blue Cheese Chop Salad \$19.5 GF V

Crisp romaine and mixed greens, smokey bacon, cherry tomatoes, shallots, soft boiled egg and blue cheese tossed in creamy blue cheese dressing and finished with cracked pepper and smoked salt.

Sun-Dried Tomato & Arugula Salad \$18 GF V

Peppery arugula, fresh fior di latte, red peppers and crispy chickpeas, tossed in sun-dried tomato vinaigrette and finished with freshly grated parmesan.

Mandarin Spinach Salad \$18.5 GF V

Baby spinach, mandarin orange, carrot, red pepper and red onion, tossed in orange-ginger dressing with toasted cashews, sesame and crispy wontons.

Caesar Salad \$18 GF V

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

Soups

French Onion \$16 GF

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

Prime Rib Steak and Potato Soup GF

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

Slow roasted prime rib, rustic potato and vegetables in a rich red wine beef broth.

Lobster Bisque GF

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

Atlantic lobster, rich brandy cream bisque.

*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. All of our cuts are served with a choice of beef tallow mashed potatoes or twice baked potato and seasonal vegetables. Upgrade to barley mushroom risotto or butternut squash risotto for \$4. All of our cuts are prepared gluten free. Please notify server of any allergies.

Top Sirloin *Alberta Prime Grade*

Minimal marbling creates a tighter grain but has great flavor.
8oz \$39 10oz \$44

Tenderloin *Chefs Exclusive® Black Angus*

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

New York Strip *Chefs Exclusive® Black Angus*

Medium marbling, very flavorful.
10oz \$51 12oz \$56

Ribeye *Chefs Exclusive® Black Angus*

Very marbled, most flavorful cut.
10oz \$57 14oz \$69

Specialty Cuts

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

Alberta Prime Tomahawk

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

Add To The Top

Blue Cheese Sauce & 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, 6 Argentinian red 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 \$10 **GF**

3 large Argentinian red prawns sautéed in garlic butter.

Lobster Tail \$35 **GF**

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

Seared Scallops \$16 **GF**

3 Hokkaido scallops seared to perfection.

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Entrees

All entrees come with noted sides. In lieu of potato options, upgrade to barley mushroom risotto or butternut squash risotto for \$4. Twice baked potato can also be substituted at no charge.

Cajun Butter Sea Bass \$61 **GF**

Crisp panko crusted Chilean sea bass over butternut squash risotto with cherry tomatoes and capers sauteed with white wine and Cajun butter. Served with asparagus spears.

Truffle Duxelles Chicken \$38 **GF**

Bone-in, fresh Sunrise Farms chicken supreme, stuffed with mushroom duxelles, prosciutto and Gruyere. Smothered with truffle mushroom cream sauce. Served with beef tallow mashed potatoes and seasonal vegetables.

Rack of Lamb \$60 **GF**

Full rack of New Zealand lamb, Dijon and herb crust with a red wine Bordelaise. Served with barley mushroom risotto and seasonal vegetables.

Honey Dijon Coho Salmon \$40 **GF**

Lemon and dill roasted Coho salmon with honey Dijon cream. Served with herb rice and seasonal vegetables.

Pomegranate Duck \$44 **GF**

Crispy skin duck breast with pomegranate gastrique, toasted walnuts and pomegranate seeds. Served with choice of barley and mushroom or butternut squash risotto and seasonal vegetables.

Tomahawk Beef Rib \$43 **GF**

Alberta Prime, bone-in tomahawk rib slow braised and basted in a red wine reduction. Served with beef tallow mashed potatoes and seasonal vegetables.

Stuffed Yorkshire \$26

Alberta Prime sirloin, onions, bell peppers, horseradish aioli, topped with mozzarella and smothered in gravy. Served with beef tallow mashed potatoes and seasonal vegetables.

Black & Blue Bison Burger \$32 (**GF lettuce wrap**)

8oz fresh ground bison patty from Big Bend Bison Ranch, onion jam, blue cheese aioli, smokey bacon and arugula on brioche bun. Served with fries or sweet potato fries.

Pork Belly & Brie Burger \$32 (**GF lettuce wrap**)

8oz beef and pork house made patty, soy and garlic pork belly, sauteed mushrooms, paprika aioli, creamy brie and arugula on brioche bun. Served with fries or sweet potato fries.

Pastas

All pastas are served with a warm Cobs bread garlic loaf. All pastas marked (G) can be prepared using gluten free penne.

Truffle Chicken Carbonara \$39 **GF**

Linguine, chicken and prosciutto in a silky Parmesan, egg and white wine emulsion finished with lemon and truffle oil.

Braised Beef Cheek Mafalda \$44

Mafalda pasta, with slow braised beef cheek, porcini and roasted garlic sauce, fresh Parmesan and lemon gremolata.

Crab & Prawn Scampi Linguine \$38 **GF**

Linguine, snow crab, Argentinian red prawns, shallots, roasted garlic, white wine, arugula, lemon in a light scampi cream sauce. Finished with chili flakes, fresh Parmesan and smoked salt.

Broccoli & Goat Cheese Penne \$29 **GF**

Gluten free penne, Broccoli fleurettes, red peppers, shallots, garlic in a creamy white wine, goat cheese and Dijon sauce. Finished with fresh Parmesan and lemon.

Add to the Table

Lobster Thermidor \$42 **GF**

Butterflied Atlantic lobster tail, cognac, Dijon and egg emulsion, Gruyere and baked to golden bubbly decadence. Served with warm garlic loaf.

Canoe Bone for Two \$18 **GF**

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

Crispy Brussel Sprouts & Gochujang Pork Belly \$16 **GF V**

Crispy Brussel sprouts, gochujang pork belly, with walnuts and honey Dijon drizzle.

Asparagus \$12 **GF V**

Mushroom Skillet \$9 **GF V**

Broccoli \$10 **GF V**

Broccoli fleurettes in a bourbon cream sauce with fried capers and chick peas. Finished with fresh Parmesan.

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