

# Mid Day Menu

(available 11:30am - 4pm

All burgers, wraps & sandwiches are served with fries. Substitute onion rings for \$2 or add side Caesar or house salad for \$2

# **Burgers**

All burgers can be requested gluten free.

## Big Boy Burger \$17

10oz Alberta beef patty with lettuce, tomato, red onion, bacon, mushrooms, garlic aioli, Swiss cheese and a deli pickle on brioche bun.

### Jalapeno Burger \$15

8oz Alberta beef patty with crispy and pickled jalapenos,
111 creamy hot sauce, Monterey jack cheese,
banana peppers on a kaiser bun.

# Double Bacon Plus Burger \$18

Two 8oz Alberta beef patties with 2 layers of bacon, 2 layers of cheese, garlic aioli, mushrooms on brioche bun.

# Blueberry BBQ Burger \$15

8oz Alberta beef patty smothered in our signature blueberry BBQ sauce, crispy onions, bacon, mozza, and tomato on ciabatta bun.

# Black and Blue Burger \$15

8oz Alberta beef patty with our house blue cheese cream sauce, blue cheese crumble, bacon, tomato on a kaiser bun.

#### Salmon Burger \$17

6oz Atlantic salmon filet, cucumber wasabi aioli, sliced cucumbers, lettuce, and tomato on ciabatta bun.

# One Eleven Burger \$15

8oz Alberta beef patty with lettuce, tomato, red onion, cheddar, horseradish aioli and deli pickle on brioche bun.

# Wraps

## **Buffalo Chicken Caesar Wrap** \$15

Grilled or crispy buffalo chicken, romaine lettuce, parmesan cheese, crumbled bacon, creamy Caesar dressing.

#### Philly Cheesesteak Wrap \$15

Sirloin steak strips, sautéed peppers and onions, provolone cheese, and sautéed mushrooms.

# Cajun Shrimp Wrap \$18.50

Cajun spiced shrimp, cucumber, avocado, lettuce, shredded mozza, and chipotle aioli.

#### Chicken Souvlaki Wrap \$16

Lemon pepper chicken, tzatziki, lettuce, bruschetta, and feta cheese wrapped in naan bread.



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# Salads

Add grilled chicken \$6 Add grilled salmon \$9

#### Beet & Goat Cheese Salad \$14 (GF)

Grilled red beets, red onion, goat cheese, arugula, Dijon vinaigrette.

#### Steak Chimichurri Salad \$17 (GF)

AAA Alberta sirloin, drizzled with house made chimichurri, cherry tomatoes, red onion, avocado, arugula, lime vinaigrette.

# Blackened Chicken Caesar Salad \$17 (GF)

Cajun spiced chicken breast, shaved parmesan, house made croutons, romaine, crumbled bacon, creamy garlic dressing.

# Peach & Strawberry Salad \$17 (GF)

Grilled peaches, strawberries, goat cheese, almonds, mixed greens, herb vinaigrette.

# Sandwiches

#### Steak Sandwich \$17

8oz AAA Alberta sirloin, crispy onions on a toasted panini.

#### Cordon Blue Stack \$18

Grilled chicken, swiss cheese, garlic aioli on rosemary grilled sourdough.

#### Open Faced Reuben \$15

Montreal smoked meat, shredded pickled beets, horseradish aioli on toasted focaccia.

## Cajun Chicken Club \$16

Blackened chicken, aged cheddar, smokey bacon, tomato served on ciabatta bun.

# Pulled Pork Sandwich \$15

Slow roasted pulled pork smothered in BBQ sauce, and house made slaw piled high on a ciabatta bun.

## Smoked Meat & Guinness Onions Sandwich \$16

Montreal smoked meat, Guinness caramelized onions, cheddar cheese served on grilled marble rye bread.

#### Grilled Cheese Short Rib Sandwich \$16

Braised short rib, caramelized onions, cheddar mixture, garlic aioli served on marble rye bread.

#### Vegetarian Sandwich \$15

Olive tapenade, roasted peppers, zucchini, caramelized onions on toasted focaccia bread.



# Mid Day Menu

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# Classics

## Lunch Stuffed Yorkshire Philly \$17

House made Yorkshire, AAA Alberta sirloin, caramelized onion, red pepper, horseradish aioli, baked with mozzarella, smothered with gravy.

#### Fish & Chips 1pc \$17 2pc \$23

Tavern style battered haddock, served with tartar sauce and house made slaw.

### One Eleven Tacos \$17 (3)

Your choice of steak, chicken or prawn, avocado, slaw, pickled onion on grilled tortillas served with chipotle aioli.

#### Lobster Bruschetta Linguini \$17

House made bruschetta, lobster meat, shaved parmesan, balsamic reduction on linguini noodles.

## Chorizo Mac & Cheese \$15

House made cheddar sauce, fresh chorizo, shaved parmesan.

Make it lobster mac \$17

# Sautéed Chicken Rice Bowl \$16 (GF)

Poke style chicken, carrot, celery, onion, red pepper, mushroom, ginger, sesame, lime, cilantro.

# **Poutines**

All poutines are approx. 1- 1/2 lbs

# Classic Poutine \$11

Fries, beef gravy, and Quebec cheese curds.

#### **Butter Chicken Poutine \$15** (GF)

Fries, chicken smothered in butter chicken sauce,

Quebec cheese curds.

# Short Rib Poutine \$16

Fries topped with our slow braised beef short rib, Quebec cheese curds, and gravy.

#### **Pulled Pork Poutine \$14**

Fries topped with slow roasted pulled pork, Quebec cheese curds, topped with gravy.

## **Buffalo Chicken Poutine** \$16 (GF)

Fries, breaded buffalo chicken, cheese curds, topped with a buffalo cheese sauce and finished with blue cheese crumble.

#### Lobster Poutine \$16 (GF)

Fries, lobster meat, Quebec cheese curds, topped with a white cheese sauce.

## Montreal Style Bacon Poutine \$14

Fries, bacon crumble, sautéed peppers, mushrooms, onions, Quebec cheese curds topped with gravy.

# Tex Mex Poutine \$14 (GF)

Fries, ground beef, jalapenos, banana peppers, chives, Quebec cheese curds, topped with a spicy cheese sauce.