

Mid Day MENU

(available 11:30am - 4pm)

Salads

Add grilled chicken **\$9** Add grilled salmon **\$9** Add prawns **\$13** Add steak **\$15**

Vermicelli Salmon Salad \$22 (GF)

Wild Coho salmon, vermicelli noodles, red peppers, carrots, cucumber, green onion, sprouts, crispy wonton strips, sesame seeds, with ponzu sauce, Asian inspired sesame sauce, chili oil.

Steak Chimichurri Salad \$22 (GF)

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

Blackened Chicken Caesar Salad \$19 (GF)

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

Ahi Tuna Salad \$22 (GF)

Seared ahi tuna, avocado, mango, mixed greens, scallions, sesame seeds, lime crema dressing. crispy wonton strips.

Italian Chop Salad \$17 (GF) (V)

Artisan lettuce, red onion, tomato, red pepper, fried chickpeas, fresh basil, fior di latte, green onion, tossed with house made oregano vinaigrette.

Sandwiches

Steak Sandwich \$23 (GF)

8oz Alberta prime sirloin, crispy onions on a toasted 'Cobs bread' panini.

Grilled Cheese Reuben \$18

Montreal smoked meat, tangy sauerkraut, Swiss cheese, house made Russian dressing, on 'Cobs bread' marble rye and baked. Served with deli pickle.

Chicken Katsu \$20

Hand breaded Sunrise Farms chicken supreme, pickled coleslaw, house made Tonkatsu sauce, siracha mayo on lightly fried Cobs bread.

One Eleven Club \$20

Slow roasted turkey breast, smoked ham, crispy bacon, fresh tomato and lettuce, Swiss cheese, cheddar cheese, mayo.

Served on lightly toasted 'Cobs bread'.

Ribeye Beef Dip \$26

Thinly sliced Alberta Prime ribeye, caramelized onions, sliced mushrooms prepared with our bordelaise sauce, melted gruyere and parmesan cheese with a side of red wine bordelaise for dipping. Served on a classic 'Cobs bread' French roll.

One Eleven Po' Boy \$22

Lightly tempura battered black tiger prawns, tossed in Cajun horseradish sauce, arugula and tomato.

Served on a 'Cobs bread' artisan roll.



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All burgers, wraps, and sandwiches are served with fries.

Substitute onion rings or sweet potato fries for \$2 or sub Caesar or house salad for \$2

Burgers

All burgers can be requested to be lettuce wrapped

Tempura Chicken Burger \$22

Sunrise Farms chicken supreme, hand battered in flakey tempura batter with cheddar cheese, tomato, dill pickles, garlic aioli, tzatziki on a 'Cobs bread' brioche bun.

Blueberry BBQ Burger \$19

8oz Alberta beef patty smothered in our signature blueberry BBQ sauce, crispy onions, bacon, mozza, and tomato on a 'Cobs bread' brioche bun.

One Eleven Burger \$18

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

Truffle Mushroom Swiss Burger \$22

8oz Alberta beef patty, mushrooms smothered in truffle garlic cream sauce, peppered bacon, melted swiss on a 'Cobs bread' brioche bun.

Crispy Haddock Burger \$20

Haddock filet, beer battered in house, arugula, dill pickles, dill cream sauce. Served on a 'Cobs bread' brioche bun.

Wraps

Buffalo Chicken Caesar Wrap \$18

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

Prefer it spicy? Sub to 3 pepper chicken.

Prawn and Vermicelli Wrap \$18

Black tiger prawns, vermicelli noodles, bean sprouts, coleslaw, crispy wonton strips, pickled carrots and onions, ponzu sauce, 3 pepper sauce, chili aioli.

Steak Wrap \$19

Alberta Prime sirloin, red peppers, red onion, cucumber, green onion, arugula, parmesan.

Mixed with avocado cream.

Bulgogi Beef Wrap \$17

Alberta prime sirloin with house made bulgogi sauce, lettuce, cucumber, pickled carrots and onions, crispy wonton strips, fresh jalapenos, chili aioli.



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Lunch Stuffed Yorkshire Philly

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

Fish & Chips (can be prepared gluten free)

1pc \$17 2pc \$25

Hand battered haddock, fries, served with house made tartar sauce and house made pickled slaw.

One Eleven Tacos (3)

Your choice of:

chicken **(\$18)** steak (\$20)

prawn (\$22) hand battered fish (\$20)

Avocado creme, pickled slaw, pickled onion, fresh microgreens on grilled flour tortillas served with chipotle aioli.

Lobster Bruschetta Linguini (can be prepared gluten free) \$19

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

Pork Belly Bowl \$19 (GF)

Crispy pork belly tossed in house made bulgogi sauce on a bed of jasmine rice, avocado, pickled carrot, pickled onion, red onion, mango, fresh jalapeno, tomato, soft boiled egg, sesame seeds with chili oil and chili aioli.

Stir Fry \$16 (GF)

Vermicelli noodles, chili oil, mushrooms, carrots, celery, broccoli, shallots, red pepper, bean sprouts, tossed with Asian inspired sesame sauce. Add tuna \$9.5 Add grilled chicken \$9 Add grilled salmon \$9 Add prawns \$13

Add steak \$15

All poutines are approx. 1- ½ lbs

Prime Time \$18

Alberta Prime pulled chuck rib, mushrooms, sauteed onions on a generous bed of crispy fries and cheese curds. Smothered in gravy and beef jus topped with chopped green onion.

3 Pepper Chicken \$16 (GF)

Crispy chicken fingers tossed in our 3 pepper and ranch sauce on a generous bed of crispy fries and cheese curds. Smothered in house made cheese sauce with blue cheese crumble.

Chorizo Jalapeno \$16 (GF)

House made chorizo sausage crumble, fresh jalapenos, bacon crumble on a generous bed of crispy fries and cheese curds. Smothered in house made cheese sauce.