

## *First Things First*

### **Lamb Pops with Salsa Verde** \$24 **GF**

4 grilled New Zealand lamb pops, grilled to medium, served with vibrant salsa verde & citrus arugula salad.

### **Slider Trio** \$24

3 crafted sliders. Pork belly with grilled pineapple & mayo. House made chorizo, roasted red peppers, fried jalapeno, pea shoots. Bacon wrapped tenderloin, blue cheese sauce & crumble.

### **The Meatball** \$20 **GF**

8oz house made chorizo meatball, cheese stuffed set on Lukes marinara, drizzled with basil oil & basil gremolata.

### **Drunken Mussels** \$23 **GF**

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

### **Chorizo Cheese Dip** \$20 **GF**

Mozzarella, aged cheddar, gruyère & cream cheese mixed with roasted jalapenos, tomatoes, onion & spices topped with house made chorizo crumble.

Served with a warm Cobs Bread multi grain knot.

### **Red Pepper Spinach Dip** \$19 **GF V**

Served with oven baked naan bread.

### **Salmon Cakes** \$20 **GF**

Two Atlantic salmon cakes made with red pepper, green onion, lemon pepper, mayo, served with a lime sambal beurre blanc.

### **Bruschetta** \$17 **GF V**

Toasted crostinis, crispy prosciutto, house made bruschetta, fior di latte, balsamic glaze, aged parmesan.

### **Prime Bites** \$20

Alberta prime sirloin bites, lightly coated, served with chimichurri aioli & parmesan aioli.

### **One Eleven Wings** \$16 **GF**

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

### **Prawns Two Ways** \$24 **GF**

Four jumbo tiger prawns prepared 2 ways, classic prawn cocktail with seafood sauce & gluten free tempura style with Korean Kalbi sauce.

### **Scallops & Pork Belly** \$25 **GF**

Seared sea scallops & sticky braised pork belly with chili garlic drizzle.

### **Mini Beef Wellington** \$25

Two 2.5oz Alberta Prime tenderloin wrapped in prosciutto, covered with a port & mushroom duxelles, in a blanket of golden-brown puff pastry.

Served with red wine bordelaise & garlic aioli.

### **Marrow with Parsley Salad** \$24 **GF**

Alberta beef bones, split & roasted with rosemary oil, lightly seasoned. A nest of parsley salad with shallots & capers. Served with crostinis.

## *Salads*

All salads served with Cobs bread garlic loaf.

### **Caesar Salad** \$14 **GF V**

Romaine, creamy house made dressing, fried capers, garlic croutons, freshly grated parmesan & bacon crumble.

### **Sundried Tomato Pesto Salad** \$16 **GF V**

Cherry tomatoes, pickled red onion, goat cheese, bacon, arugula, artisan lettuce, tossed in house made sundried tomato pesto vinaigrette.

### **Roasted Mushroom & Spinach Salad** \$16 **GF V**

Roasted mushrooms, red peppers, red onion, goat cheese, shaved asparagus, spinach, with hints of lemon & thyme dressed with a creamy, roasted garlic dressing.

### **Wedge Salad** \$19 **GF V**

Iceberg wedges, peppered bacon, cherry tomatoes on sundried tomato vinaigrette, drizzled with a house made blue cheese dressing, garnished with blue cheese crumble & a squeeze of lemon.

## *Soups*

### **French Onion** \$15 **GF**

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

### **Lobster Bisque** Full with Bread \$15/Half \$9 **GF**

House made creamy tomato & cognac bisque with lobster pieces.

### **Chefs Creation** Full with Bread \$12/Half \$7 **GF**

Ask 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 choice of brown butter roast garlic mashed potatoes or twice baked potato & maple roasted root vegetables.*

### **Top Sirloin GF**

*Minimal marbling, tighter grain.*

8oz \$36

10oz \$39

### **Tenderloin GF**

*Mid marbling, very tender*

*8oz filet, bacon wrapped.*

\$51

### **New York Strip GF**

*Good marbling with great flavor & tighter grain.*

10oz \$42

12oz \$46

### **Ribeye GF**

*Great marbling, most flavorful cut. Tender grain.*

10oz \$50

14oz \$58

## *Add To The Top*

### **Delmonico GF**

*Red wine & mushroom demi-glaze.*

\$5

### **Blue Cheese GF**

*Blue cheese cream & crumble.*

\$4

### **New Neptune GF**

*Chopped tiger prawn, sea scallops, garlic, red pepper, asparagus, parsley, shallot, white wine mixture & lemon beurre blanc.*

\$15

### **Chimichurri GF**

*Savory sauce made with roasted red pepper, fresh herbs & spices.*

\$4

### **Bone Marrow Compound Butter GF**

\$6

### **Bourbon Peppercorn Sauce GF**

\$5

## *Make It Special*

### **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

### **Make it Surf & Turf**

**with 14oz Ribeye + 2 sides \$200**

### **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.*

\$15

### **Lobster Tail GF**

*Cold water 6oz lobster tail served with garlic butter.*

\$30

### **Seared Scallops GF**

*2 sea scallops seared to perfection.*

\$13

*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 brown butter roast garlic mashed potatoes or twice baked potato & maple roasted root vegetables.

### **Salmon GF**

Atlantic filet, with a celery, lemon & shallot cream sauce, served with rice pilaf.  
\$38

### **Bluberry Basil Chicken GF**

Bone in, fresh, Sunrise farms chicken supreme, stuffed with Canadian brie, topped with blueberry balsamic reduction on basil cream sauce.  
\$39

### **Rack of Lamb GF**

Full rack of New Zealand lamb, crusted in our Dijon herb mixture, with our port bordelaise, served with fondant potatoes.  
\$56

### **Pork Loin Chop GF**

Extra thick custom chop from Irvings farms, pan seared, served with a roasted mushroom Pernod liqueur sauce.  
\$45

### **Pan Seared Walleye GF**

Manitoba walleye, pan seared with a classic lemon & dill cream sauce served on rice pilaf.  
\$34

### **Beef Short Rib GF**

9oz Alberta beef rib, slow braised, served with a red wine sauce.  
\$35

### **Brome Lake Duck Breast GF**

Seared duck breast, with blackberry & Frangelico gastrique, served with fondant potatoes.  
\$40

### **Stuffed Yorkshire**

Sirloin, onions, bell pepper, horseradish aioli, topped with mozzarella & smothered in gravy.  
\$26

### **Bacon Brie Burger GF**

8oz house made patty, onion marmalade, maple bacon, brie cheese, arugula, served on brioche.  
\$26

## Pastas

All pastas are served with Cobs bread garlic loaf. All pasta dishes can be prepared using gluten free penne.

### **Chicken Curry Linguine GF V**

Linguine, minced chicken, with a lemon grass curry sauce.  
\$32

### **Lobster Risotto GF**

Creamy lemon and garlic risotto with a 6oz Atlantic Lobster tail.  
\$48

### **Chorizo & Rosemary Fettuccine GF**

Fettuccine, tossed with a house made chorizo & rosemary Bolognese sauce topped with fresh parmesan.  
\$27

### **Seafood Linguine GF**

Linguine, East coast mussels, 2 large tiger prawns, cherry tomatoes, fresh parmesan, tossed with made to order marinara sauce.  
\$34

### **Roasted Mushroom & Goat Cheese Fusilli GF V**

Fusilli, roasted mushrooms, goat cheese, red pepper, onion, garlic, tossed in a white wine & Dijon cream sauce.  
\$26

## Add to the Table

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

\$13

### **Bone Marrow Risotto GF**

\$12

### **Asparagus GF V**

\$10

### **Billionaires Brussels GF V**

Brussel sprouts, glazed pork belly, garlic, crushed pistachio & maple Dijon drizzle.  
\$14.5

### **Mushroom Skillet GF V**

\$12

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