

First Things First

***Tenderloin Tartare* \$23 GF**

Chef's Exclusive® Alberta tenderloin tartare, with poblano peppers, shallot, Grainy Dijon, capers, chili oil and egg yolk.
Served with house made Cajun potato chips and lemon aioli.
Finished with Maldons smoked salt.

***Tempura Chili Prawns* \$23 GF**

Four large black tiger prawns, lightly coated in tempura and fried.
Served with our signature chili sauce and microgreen mix salad with Dijon and lime vinaigrette.

***Confit Garlic Dip* \$18 GF V**

Confit garlic, cream cheese, gruyere, shallots, white wine and prosecco. Served with warm naan bread.

***Prime Bites* \$24 GF**

Chefs Exclusive® Alberta sirloin pieces, lightly coated, seasoned with an in house seasoning blend. Served with chimichurri aioli.

***Italian Meatball Skillet* \$23 GF**

House made pork Italian sausage meatballs served skillet style with tangy marinara, ricotta, parmesan and fried basil.
Served with a warm garlic loaf.

***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.

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

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

***Sticky Garlic Ribs* \$24 GF**

A pound of Alberta Pork baby back ribs coated with a sticky garlic, soy and brown sugar glaze, with sesame seeds and green onion curls.

***Lobster and Truffle Arancini* \$18 GF**

Seafood and truffle risotto balls fried golden brown with a creamy lobster, truffle, Boursin sauce.
Complimented with fresh pecorino and fried sage.

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

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.

***Lobster Escargot* \$25 GF**

Escargot, Atlantic lobster pieces, mushrooms, shallots, sautéed in truffle butter and topped with fresh Grana Padano, served with garlic crostini's.

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

East coast mussels, diced tomatoes, served in our white wine rose cream sauce 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 \$9, 6oz sirloin \$15, 3 garlic tiger prawns \$15, salmon \$12

***Napa Cabbage Cajun Wedge* \$18 GF V**

A wedge of Napa cabbage with Cajun ranch, fior di latte, cherry tomatoes, basil leaves, crumbled bacon, hardboiled egg, fresh Grana Padano, and cracked pepper.

***Winter Endive Salad* \$18 GF V**

A mixture of endive, arugula, and radish microgreens with date and sage dressing. Blue cheese, bacon crumble, red onion, walnuts and fresh Grana Padano. Drizzled with roasted garlic dressing.

***Spinach Grapefruit Salad* \$17 GF V**

A mixture of spinach, artisan lettuce, endive, and sunflower microgreens with sesame vinaigrette. Grapefruit, avocado, red onion, leeks. Drizzled with wasabi lime aioli, sprinkled with sesame seeds.

***Caesar Salad* \$17 GF V**

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

Soups

***French Onion* \$16 GF**

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

***Charred Broccolini and Jalapeno White Cheddar* \$16 GF V**

Full with garlic loaf \$13 / Half \$6

***Lobster Bisque* GF**

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

*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 Chef's Exclusive® Black Angus Beef which is the top third of all Alberta Black Angus. All our cuts are served with a choice of our signature beef tallow mashed potatoes, twice baked potato, or barley and mushroom risotto, and seasonal vegetables.

Top Sirloin GF

Minimal marbling, tighter grain.
8oz \$36 10oz \$39

Tenderloin GF

8oz filet, bacon wrapped.
The most tender cut with minimal marbling.
\$55

New York Strip GF

Good marbling with great flavor.
10oz \$45 12oz \$50

Ribeye GF

Great marbling, most flavorful cut.
10oz \$54 14oz \$62

Specialty Cuts GF

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

Alberta Prime Tomahawk GF

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

Add To The Top

Blue Cheese Butter \$5 GF

Neptune \$12 GF

1 Black tiger prawn, 1 Hokkaido scallop, prepared with lemon, garlic and white wine. Asparagus spears topped with béarnaise.

Chimichurri \$4 GF

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

Delmonico \$6 GF

Rich red wine sauce with sliced sautéed mushrooms.

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. 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.

Tuscan Prawns \$13 GF

2 large black tiger prawns sautéed and served with a creamy Tuscan sauce consisting of sundried tomato, basil, shallot and parmesan.

Lobster Tail \$35 GF

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

Seared Scallops \$11 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, or barley and mushroom risotto, and seasonal vegetables.

Crispy Chili Sea Bass \$54 GF

Buttery, Chilean sea bass with a light coating pan fried and presented on sauteed leeks with a drizzle of our signature chili sauce as well as Aji Amarillo sauce. Served with lemon and herb jasmine rice.

Blueberry Basil Chicken \$38 GF

Bone-in, fresh Sunrise Farms chicken supreme, stuffed with brie and basil resting on a blueberry and balsamic reduction along with basil cream sauce.

Rack of Lamb \$56 GF

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

Tuscan Salmon \$38 GF

Wild Coho salmon, baked to medium (unless specified otherwise) Tuscan cream sauce. Served with lemon and herb jasmine rice.

Pork Chop \$47 GF

Custom cut, Irving's Farm bone-in chop, seasoned, pan seared, with fig gastrique. Served with barley mushroom risotto.

Lamb Shank \$44 GF

Slow braised, Alberta lamb shank on a bed of beef tallow mashed in a rosemary and thyme red wine jus.

Seared Duck \$42 GF

Seared Brome Lake duck breast, cherry and red wine reduction. Served with barley mushroom risotto.

Tomahawk Beef Rib \$40 GF

Alberta Prime, bone-in tomahawk rib slow braised and basted in a red wine reduction.

Stuffed Yorkshire \$26

Chef's Exclusive® Alberta sirloin, onions, bell peppers, horseradish aioli, topped with mozzarella and smothered in gravy.

Caprese Bison Burger \$32 GF

8oz fresh ground bison patty from Big Bend Bison Ranch, sundried tomato aioli, roasted red peppers, fior di latte, crispy prosciutto, fresh basil, on brioche bun.

Maple Bacon Mushroom Swiss Burger \$30 GF

8oz beef and pork house made patty, Guinness bacon jam, sautéed mushrooms, maple bacon, gruyere and Swiss cheese, arugula, radish micro greens, on brioche bun.

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.

Seafood and Pesto Fettuccine \$38 GF

Fettuccine, 3 mussels, 3 tiger prawns, calamari, shallots, chili flakes, in a pesto cream sauce with a chili oil drizzle, topped with fresh Grana Padano and fried basil.

Lamb Ragu Pappardelle \$36 GF

Pappardelle, braised lamb shank, diced carrot, diced celery, with a red wine, thyme, rosemary, cream sauce. Topped with fresh gruyere and fried sage.

Sundried Tomato and Vegetable Pappardelle \$30 GF V

Pappardelle, sundried tomato, capers, leeks, red onion, mushrooms, arugula, white wine, herb mixture, with a marinara cream sauce. Topped with fresh Grana Padano and fried basil.

Chicken and Prosciutto Linguine \$36 GF

Linguine, chicken breast, asparagus, shallots, prosciutto, butter, fresh sage, white wine in a creamy garlic sauce. Topped with fresh Grana Padano.

Add to the Table

Canoe Bone for Two \$20 GF

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

Asparagus \$12 GF V

Mushroom Skillet \$9 GF V

Crab stuffed Mushrooms (3) \$9 GF

Truffle Parmesan Fries \$12 GF V

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