



STARTERS

FRENCH ONION SOUP Swiss Gruyere Gratin	15
SOUP DU JOUR Chef's Daily Creation	11
GEM ROMAINE CAESAR Fresh Pomegranate, Crispy Prosciutto, Hardboiled Egg	18
SUMMER GREEN SALAD Varies Weekly	19
GRILLED OCTOPUS and ROCK CRAB ROLL Chorizo and Olive Dressing	24
CRISPY DUCK SPRING ROLL Confit Duck Leg, Plum Hoisin, Cranberries	21
FRESH OYSTERS Grated Horseradish, Berry Mignonette	M/P

PASTA

SEAFOOD LINGUINE Langoustine, Prawns, Scallops, White Wine Cream	39
SPINACH AND RICOTTA CANNELLONI Mozzarella and Ricotta, au Gratin	28
BEEF TENDERLOIN & MUSHROOM RIGATONI Finished with White Truffle Oil	36

ENTREES

112 LAMB RACK Oven Roasted, Signature Wild Mushroom Sauce	58
TUSCAN HALF CHICKEN Lemon and Rosemary	36
SPICED LAMB BURGER Sesame Bun, Arugula, Melted Brie Cheese	26
GRILLED CAULIFLOWER STEAK (Vegan) Creamed Cashew, Nut Crumb	26
BAKED SPANAKOPITA House made tzatziki	26

SEAFOOD

WILD BC SALMON Citrus Parsley Compound Butter	38
PAN SEARED AHI TUNA Sesame Soy Vinaigrette	39
BAKED HALIBUT Moroccan Chermoula Marinade with Crispy Prawn Spring Roll	45

ALBERTA BEEF Choice of Roasted Fingerlings or Garlic Mashed Potatoes	
NEW YORK STEAK Red Wine Jus	10 oz 44 12 oz 52
FILET MIGNON Red Wine Jus	7 oz 46 10 oz 65
RIB-EYE Wild Mushrooms, Gorgonzola Cheese	14 oz 62
BRAISED BISON SHORT RIBS Gremolata, Natural Jus	42

ADD-ONS

SAUTEED WILD MUSHROOMS	12	SIDE SALAD (Caesar or Green)	12
112 PEPPERCORN SAUCE	10	PARMESAN TRUFFLE FRIES	14
TIGER PRAWNS	21	GORGONZOLA CHEESE	11
112 MUSHROOM SAUCE	14	FRESH BREAD	9

DESSERTS

BAKED CHEESECAKE	15	CRÈME BRÛLÉE	15
CHOCOLATE BOURBON TORTE	15	FRUIT SORBET	13
VANILLA GELATO	13		