

## STARTERS

<b>GEM ROMAINE CAESAR</b>   Parmesan Chips, Crispy Prosciutto	17
<b>SEASONAL SALAD</b>   Varies Weekly	14
<b>SCALLOPED KING OYSTER MUSHROOM (V)</b>	19
<b>SOUP DU JOUR</b>   Chef's creation	10
<b>GRILLED OCTOPUS</b>   Chorizo Olive Vin	20
<b>FRESH OYSTERS</b>   Grated Horseradish, Berry Mignonette	M/P
<b>CRISPY DUCK SPRING ROLL</b>   Confit Duck leg, Plum Hoisin, Cranberries	19

## PASTA

<b>SEAFOOD LINGUINE</b>   Lobster, Prawns, Scallops, White Wine Cream	35
<b>CANNELLONI FLORENTINE</b>   Fresh pasta, spinach and ricotta, au gratin	25
<b>WILD MUSHROOM PAPPARDELLE</b>   Truffle Scented	26

## ENTREES

<b>WILD BC SALMON</b>   Grilled, Citrus Parsley Compound Butter	35
<b>112 LAMB RACK</b>   Oven Roasted, Signature Wild Mushroom Sauce	41
<b>PAN SEARED AHI TUNA</b>   Sesame Soy Vinaigrette	34
<b>½ TUSCAN CHICKEN</b>   Free Range, Lemon Rosemary	36
<b>GRILLED CAULIFLOWER STEAK</b>   Cashew Cream, Crunchy Nut 'Parmesan'	25
<b>PAN-SEARED HALIBUT PROVENCAL</b>   Herb Lemon Panko Crust	41

**ALBERTA BEEF** | Choice of Roasted Fingerling or Garlic Mashed Potatoes & Seasonal Vegetables

<b>NEW YORK STEAK</b>   Red Wine Jus	10 oz. 38	12 oz	44
<b>FILET MIGNON</b>   Red Wine Jus	7 oz. 40	10 oz	49
<b>16 OZ RIBEYE STEAK</b>   Wild mushrooms, melted gorgonzola cheese			60
<b>BRAISED BEEF SHORT RIBS</b>   Fork tender			39

## ADD-ONS

SAUTEED WILD MUSHROOMS	10	SIDE SALAD (Caesar or green)	9
112 PEPPERCORN SAUCE	6	PARMESAN TRUFFLE FRIES	12
TIGER PRAWNS	19	GORGONZOLA CHEESE	11
SIGNATURE 112 MUSHROOM SAUCE	12		

## DESSERT

BAKED CHEESECAKE	12	CRÈME BRÛLÉE	12
TRIO SORBET	12	MORROCAN NOUGAT GLACE	12

Prices do not include Tax or Gratuity

