

SMALL AND SHARE PLATES

Edamame |6

Steamed green soybeans, sweet chili sauce, lightly salted, lime wedge

Olive & Fig Tapenade |10

Kalamata olives, figs, parsley, fresh lemon, confit garlic, toasty bread

Sundried Tomato Spread |10

Cream cheese, cranberries, confit garlic, balsamic reduction, flat bread

Bruschetta Flatbread |11

Baked with tomatoes, capers, roasted garlic, goat cheese, asiago cheese, basil, balsamic drizzle

Stuffed Portobello Mushroom |11

Sundried tomato & cranberry cream cheese, baked, balsamic glaze, topped with crispy onions

Pork Pot Stickers |11

Pan seared, pork and vegetables, chili lime soy

Stilton Fondue |12

Stilton cheese & roasted garlic brandy dipping sauce, marinated vegetables, house bread

Lamb Meat Balls |12

Bourbon Maple glaze, cucumber cilantro yogurt, olive & fig paste, grilled flat bread

Calamari Wok Style |13

Lightly breaded, cilantro, green onions, ginger, garlic, sweet chili sauce

BBQ Pork Belly |14

Chinese barbecue pork, marinated with house made char sui sauce topped with chimichurri sauce

Dragon Boat |27

Seafood platter; sautéed scallops, tiger prawns, mussels, with smoky paprika white wine cream sauce

SOUP AND SALADS

Feature Soup |7

House made seasonal soup

Fennel & Kale Mixed Greens |9

Seasonal mix, kale, tomatoes, carrots, sunflower seeds, cranberries, feta cheese, fennel vinaigrette

Caesar Salad |11

Bacon, egg, frizzled capers, asiago cheese, croutons, lemon & roasted garlic dressing

The Big Mountain Salad |12

Barley, couscous, yams, roasted corn, red quinoa, yellow split peas, cherry tomatoes, carrots, mixed greens, goat cheese, egg, bacon, cranberries, sunflower seeds tossed with balsamic vinaigrette

PASTA AND RICE

Bacon Tomato Pasta |14

Daily noodle, asiago cheese, crispy onions, balsamic reduction, fresh herbs

Thai Coconut Banana Curry |15

Rich & spicy curry with lemon grass, cauliflower, eggplant, tofu, Edamame, tomato, onion, cilantro, rice

Butter Chicken |16

Savory spiced tomato cream curry with green & chick peas, potatoes, over basmati rice topped with cilantro yogurt

Chili Ginger Noodle Bowl |17

Stir Fry; chicken, pork belly, crispy tofu, spicy ginger soya sauce, wok fried vegetables and noodles topped with fresh cilantro and chili threads

Eleven22 Cannelloni |market \$

Made in house, baked, seasonal ingredients, roma tomato sauce

Daily Pasta |market \$

Please ask your server

ADD ON salads | pastas | rice dishes

Crispy Tofu |3

Roasted Chicken |4

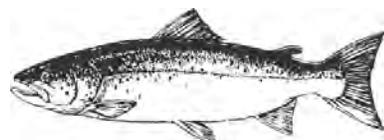
Chorizo Sausage |4

Bistro Prawns |4

Garlic Prawns |6

Lamb Meat Balls |6

Grilled Mennonite Sausage |7



SPECIALTIES AND TREES

Steamed Mussels |16

Fresh herbs & cherry tomatoes, garlic white wine sauce, **add chorizo sausage |4**

Wild Mushroom & Couscous Pilaf |17

Pearl couscous, yams, barley, split yellow peas, red quinoa, wild mushrooms, kale, toasty corn, parsley, cherry tomatoes, tossed with a light roma tomato sauce topped with goat cheese

SausageWurst |21

Western bratwurst & Mennonite sausage, braised apple & cabbage kraut, roasted potatoes, daily vegetables, chimichurri, hot mustard & honey dijon

Feature Fish |market \$

Ask your server about daily catch

Miso Noodle Bowl |24

The Big Soup with prawns, mussels, chicken, pork, kale, shiitake mushrooms, tofu, broccoli, peppers, peas, egg, rice noodles topped with bean sprouts & chili threads

Pork Chop 10oz |25

Double smoked Kassler, braised apple & cabbage, seasonal starch & vegetables, chimichurri sauce, hot mustard & honey dijon

The King Duck |26

Pan seared duck breast over couscous & yam pilaf, sautéed kale topped with our spiced sour cherry compote & paprika oil

Black Angus NY Steak 8oz |market \$

Seasonal vegetables and daily starch, crispy onions **CHOICE** of **stilton roasted garlic sauce** | **smoked paprika butter** | **chimichurri sauce**

EARLY BIRD DINNER SPECIAL

5pm-6pm

3 Courses \$20

To start, fresh baked bread

Your choice of:

Edamame

Steamed green soybeans, sweet chili sauce, lightly salted

Daily Soup

House made, seasonal soup

Pork Pot Stickers

Pork & vegetables, chili lime soy sauce

Mixed Green Salad

Seasonal mix, tomatoes, cranberries, sunflower seeds, fennel vinaigrette

Your choice of:

Bacon Tomato Pasta

Daily noodle, asiago cheese, crispy onions, balsamic reduction, fresh herbs

Butter Chicken

Savory spiced tomato cream curry, green & chick peas, cilantro yogurt, basmati rice

Coconut Banana Curry Bowl

Crispy tofu, cauliflower, eggplant, edamame, cilantro, tomatoes, coconut curry sauce, rice

Daily Pasta

Please ask your server

Daily Dessert:

Ask server



ELEVEN22

The name is simply our address. We started out in 1994 with the name Sisters & Beans. In 2002 we kicked it up a notch with some new flair and our new name: Eleven22, while keeping the same family ties.

THE FOOD

We strive to create modern, original, **COMFORT** food at the best price point, prepared to order with fresh ingredients.

OUR GOAL

We present a neighborhood Restaurant maintaining an environment for diners of all ages and tastes while refueling appetites and souls after a long day of skiing or mountain biking.

MUST HAVE

Calamari Wok Style | Stuff Portobello Mushroom with crispy onions | Daily Cannelloni | Dragon Boat Seafood Platter | Double Smoked Kassler Pork Chop | Miso Noodle Bowl.

Chef | KONAN MAR

Not all ingredients are listed,
Please notify server of any

FOOD ALLERGIES