

DINNER

SOUPS & APPETIZERS

CHEF'S FEATURE SOUP 10
seasonally inspired

CLAM CHOWDER 12
New England Style

"NAGYMAMA'S" PEROGIES 14
stuffed with potatoes and cheese, topped with
caramelized onions, double smoked bacon,
chive and garlic sour cream

MOROCCAN SAUSAGE SLIDERS (3) 14
Valbella lamb sausage, mini hot dog rolls,
spiced mayo, pickled cabbage, tomato relish

STEAK AND BLUE FLATBREAD 18
grilled flank steak, boursin, crumbled blue
cheese, figs, pickled red onions, arugula

YAM FRIES (V) 10
served with chipotle mayo

CALAMARI 16
lightly dusted, lemon and dill tzatziki

CHICKEN PARM BITES 16
panko crusted chicken, mango-berry salsa

CHICKEN WINGS 16
choice of hot, salt & pepper, honey garlic,
Crown Royal® whiskey bbq
served with carrots & ranch dip

YAKI GYOZA 16
pan-seared shrimp gyoza, sesame,
chili ponzu sauce

CRISPY CAULIFLOWER GRATIN (V) 14
pecan romesco, arugula salad

MAUI BEEF RIBS 17
served with mango-pineapple salsa

HALO NACHOS (V) 15
Sylvan Star cheese blend, tomatoes, olives,
jalapeño peppers, green onions, pickled red
onions, salsa, sour cream and guacamole

MEZZA PLATTER (V) 25
hummus, babaganoush, muhammara,
olives, crudites, halloumi, falafel
served with grilled warm pita *(to be shared by two)*

ARTISAN CHEESE & CHARCUTERIE BOARD 25
local cured meat, Oka® cheese, artisan bread,
crackers, gherkins, olives, fig preserves, Pommery
mustard

SALADS

KALE, APPLE & QUINOA (V/GF) 17
baby kale, quinoa, apples, Mandarin oranges,
sunflower seeds, roasted peppers, almonds, feta,
homemade citrus dressing

HALO CAESAR 16
classic Caesar dressing, thick cut bacon bits,
focaccia croutons, shaved parmesan, lemon

ASIAN GLASS NOODLE (V) 16
rice noodles, crispy vegetables, shiitake
mushrooms

GOAT CHEESE (V) 16
Tuscan greens, cherry tomatoes, Mandarin
oranges, candied pecans, dried cranberries,
passion fruit dressing

NICOISE SALAD 21
pan-seared albacore tuna, confit herb potatoes,
olives, boiled egg, capers, French beans,
homemade lemon vinaigrette

ADD ONS 8

4oz GRILLED CHICKEN

4oz GRILLED SALMON

4 PCS GRILLED PRAWNS

4oz GRILLED FLANK STEAK

4oz GROUND BEEF

4oz TERIYAKI BEEF

4oz FRIED TOFU

4oz PAN SEARED ALBACORE TUNA

V — Vegetarian

GF — Gluten Free

S — Seafood

Prices are in Canadian dollars, taxes or gratuities are not included

16% gratuity is added to groups of 7 or more

SANDWICHES

All sandwiches served with a choice of fries, soup, vegetable chips, Caesar salad or green salad

****Upgrade to bacon mac & cheese \$8, yam fries \$3, add gravy \$2, add poutine \$5****

HALO BURGER 21

house-made 100% chuck patty, bacon, lettuce, tomato, onion, mayo & cheddar served on a brioche bun

****Add an extra patty for \$9**

****Gluten-free bun \$3**

BUTTERMILK FRIED TURKEY CLUB 19

turkey breast, crispy bacon, lettuce, tomato, onion, sweet pickles, avocado, mayo served in a ciabatta bun

TANDOORI CHICKEN NAAN-WICH 19

marinated chicken tikka, mango-mint chutney, cucumber, tomato, onion slaw served in warm naan bread

SHRIMP TACOS 23

spicy marinated shrimp, crispy onions, peppers, pico de gallo, guacamole served in a grilled flour tortilla

TOMATO BOCCONCINI PANINI (V) 18

sundried tomato & olive tapenade, roasted peppers, bocconcini served in a ciabatta bun

CRISPY FRIED CHICKEN WAFFLE-WICH 19

Cajun crispy chicken, spiced mango-berry salsa served on waffle squares

ADD ONS

SAUTÉED FOREST MUSHROOMS 8

ROASTED GARLIC MASH 7

SEASONAL VEGETABLES 7

SIDE MIXED GREENS 7

MAINS

6oz AAA FILET MIGNON (GF) 48

8oz AAA NEW YORK STEAK (GF) 45

14oz AAA BONE-IN RIB STEAK (GF) 47

roasted garlic mash, red wine jus, truffle butter, seasonal vegetables

MUSHROOM RAVIOLI (V) 24

sundried tomato cream sauce, crispy parmesan served with garlic toast

SALMON FILLET 32

pan-roasted filet, sweet pea risotto, grilled asparagus, fennel citrus beurre blanc

ROAST CORNISH HEN 36

wild rice pilaf, French beans, apricot glaze

PAN-ASIAN STIR FRY (V) 22

chow mein noodles, crispy vegetables, chili, garlic, green onions, sweet soy sauce

ALBERTA LAMB RACK (GF) 48

crispy polenta, wild mushroom ragout, mint jus

VEAL CHOPS 10oz (GF) 48

duo potato gratin, baby vegetables, creamy Madagascar peppercorn jus

BUTTER CHICKEN 28

steamed basmati rice, cucumber raita, cilantro served with garlic naan bread

EGGPLANT ROLLATINI (V/GF) 24

artichoke risotto, roasted tomato puree, chickpea parmesan crust

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seasonally inspired, ask your server

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