

## Dinner

### BREADS

#### **ARTISAN BREAD BASKET (V)**

balsamic & olive oil, pesto, lemon thyme butter

#### **GARLIC TOAST (V)**

#### **GRUYERE CHEESE GRATIN (V)**

### SOUPS & APPETIZERS

#### **CHEF'S FEATURE SOUP**

Seasonally Inspired

#### **WILD MUSHROOM SOUP (V)**

Truffle oil, puffed wild rice

#### **"NAGYMAMA'S" POTATO & CHEESE PEROGIES**

Caramelized onions, double smoked bacon, chive and garlic sour cream

#### **CURED MEAT BOARD**

Local cured meat, Oka® cheese, artisan bread and crackers, gherkins, olives, fig preserves, pommery mustard

#### **MARGARITA FLATBREAD (V)**

Pesto, oven roasted tomatoes, bocconcini, arugula, balsamic reduction, crispy parm

#### **STEAK & BLUE FLATBREAD**

grilled flank steak, boursin, crumbled blue cheese, figs, pickled red onions, arugula

#### **DUCK CONFIT POUTINE**

Fontina & Gruyere mix, maple syrup, chives

#### **CALAMARI (S)**

Lightly dusted, lemon & dill tzatziki

#### **FRIED TOFU (V)**

9 Maple soy glazed, edamame, pickled carrots  
Nori, pea shoots, sesame

#### **CRISPY PORK BELLY**

5 Honey glazed, sweet potato puree, fennel and  
8 apple slaw, candied pecans

#### **CRISPY FRIED BRUSSEL SPROUTS (V)**

Honey, parmesan & lemon

9

### SALADS

#### **POACHED PEAR SALAD (V)**

14 Butter leaf lettuce, blue cheese, pancetta,  
balsamic pearls, candied pecans, creamy  
balsamic dressing

#### **SPINACH SALAD (V)**

23 Baby spinach, berries, pumpkin seeds, honey  
yogurt dressing, feta, pea shoots

#### **HALO CAESAR**

15 Classic caesar dressing, thick cut bacon bits,  
focaccia croutons, shaved parmesan, lemon

#### **GOAT CHEESE (V)**

17 Tuscan greens, honey roasted golden beets,  
candied pecans, dried cranberries, dried fig,  
honey lavender dressing

#### **ALBACORE TUNA SALAD**

16 Sesame crusted tuna, soba noodles, ginger-soy  
vinaigrette, pickled carrots, edamame, radish,  
avocado, cilantro

15

#### **Add On's**

4oz GRILLED CHICKEN 7

4oz GRILLED SALMON (S) 8

GRILLED PRAWNS (5 PCS)(S) 9

FLANK STEAK 8

4oz SESAME CRUSTED ALBACORE TUNA(S) 9

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

## Dinner

### SANDWICHES

All Sandwiches are served with a choice of side salad, soup, fries or vegetable chips

**\*\*upgrade to truffle fries for \$3 or add gravy for \$2\*\***

#### HALO BURGER 21

House made 100% chuck patty, bacon, Lettuce, tomato, onion, mayo, cheddar, on a brioche bun

**\*\*Add an extra patty for \$8**

**\*\*Gluten free bun \$2**

#### BUTTERMILK FRIED TURKEY CLUB 18

Turkey breast, crispy bacon, lettuce, tomato, onion, sweet pickles, mayo, avocado, ciabatta bread

#### TANDOORI SALMON NAAN-WICH 19

Marinated salmon, cucumber yogurt, mango chutney, cucumber, tomato, onions, warm naan bread

#### LOBSTER TACOS 23

Valentina's glazed lobster, pickled cabbage, pico de gallo, guacamole, grilled flour tortilla

#### MUSHROOM PANINI (V) 17

Caramelized onions, spinach, truffled mushrooms, boursin cheese, melted fontina, sourdough

#### Add On's

SAUTEED MUSHROOMS 8

MAC & CHEESE w/ BACON 9

ROASTED GARLIC MASH 7

SEASONAL VEGETABLES 7

SIDE MIXED GREENS 7

### MAINS

**6oz AAA Fillet mignon 47**

**8oz AAA NY STEAK (GF) 45**

**14oz AAA BONE-IN RIB STEAK 45**

Roasted garlic mash, red wine jus, truffle Butter, seasonal vegetables (GF)

**BISON BOLOGNESE PAPPARDELLE 27**

AB bison, rich tomato sauce, garlic toast, crispy parmesan

**\*\*Veg. option available\*\***

**SALMON FILLET 31**

Pan roasted fillet, kimchi fried rice, edamame, mushrooms, bacon, mango mojo

**BUTTER BASTED CHICKEN BREAST 33**

Sweet potato puree, Saute of bacon, Brussel sprouts and mushrooms, savory jus

**RAMEN NOODLE BOWL (V) 26**

Miso broth, sprouts, pickled carrots, tofu, Edamame, duck egg, sesame, nori, Togarashi, green onions

**BRAISED LAMB SHANK 40**

Warm barley salad, fennel, cranberries, walnuts, parsley, mint, red wine jus

**DOUBLE CUT PORK CHOP 35**

Sous-vide chop, maple-chipotle glaze, roasted garlic mash, cumin roasted carrots

**BUTTER CHICKEN 26**

Steamed basmati rice, cucumber raita, garlic naan bread, cilantro

**CHEF'S FEATURE (market price)**

Seasonally inspired, ask your server

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