

Lunch

SOUPS & APPETIZERS

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| CHEF'S FEATURE SOUP Seasonally inspired | 9 |
| WILD MUSHROOM SOUP Truffle oil, puffed wild rice | 10 |
| "NAGYMAMA'S" POTATO & CHEESE PEROGIES Caramelized onion, double smoked bacon, chive and garlic sour cream | 14 |
| CALAMARI (S) Lightly dusted, lemon and dill tzatziki | 15 |
| MARGARITA FLATBREAD Pesto, roasted tomatoes, bocconcini, arugula, balsamic reduction, crispy parm | 15 |
| STEAK AND BLUE FLATBREAD grilled flank steak, boursin, crumbled blue cheese, figs, pickled red onions, arugula | 17 |
| CHICKEN WINGS Choice of hot, S&P Maker's Mark ® whiskey BBQ, or Caesar, Carrots & ranch dip | 16 |
| FRIED TOFU Maple soy glazed, edamame, pickled carrots, nori, pea shoots, sesame | 14 |

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| DUCK CONFIT POUTINE Fontina & Gruyere mix, Maple syrup, chives | 16 |
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| CRISPY FRIED BRUSSEL SPROUTS Honey, parmesan & lemon | 12 |
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SALADS

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| POACHED PEAR SALAD butter leaf lettuce, blue cheese, pancetta, balsamic pearls, candied pecans, creamy balsamic dressing | 17 |
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| HALO CAESAR classic Caesar dressing, thick cut bacon bits, focaccia croutons, shaved parmesan, lemon | 16 |
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| SPINACH SALAD (V) Baby spinach, fresh berries, spiced pumpkin seeds, feta, pea shoots, honey yogurt dressing | 16 |
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| GOAT CHEESE (V) Tuscan greens, honey roasted golden beets, candied pecans, dried cranberries, dried fig, honey lavender dressing | 16 |
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| ALBACORE TUNA SALAD Sesame crusted tuna, soba noodles, ginger-soy vinaigrette, pickled carrots, edamame, radish, avocado, cilantro | 21 |
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Add On's

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| 4oz GRILLED CHICKEN | 6 |
| 4oz GRILLED SALMON (S) | 8 |
| GRILLED PRAWNS (5 PCS) (S) | 9 |
| GRILLED FLANK STEAK | 8 |
| 4oz SESAME ALBACORE TUNA | 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

Lunch

SANDWICHES

(all sandwiches served with a choice of fries, vegetable chips, Caesar salad or green salad)

****Upgrade to truffle fries \$3 or add gravy \$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**

TANDOORI SALMON NAAN-WICH (S) 19

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

LOBSTER TACOS (S) 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

PULLED PORK PANINI 18

Jalapeño slaw, Monterey jack cheese, Maker's Mark® whiskey BBQ sauce

CANADIAN BISON DONAIR 18

House made donair meat, lettuce, tomatoes, sliced red onions, sweet sauce, warm pita

BUTTERMILK FRIED TURKEY CLUB 18

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

BULGOGI SANDWICH 19

Korean style marinated beef, kimchi, Grilled pineapple, sriracha mayo, Brioche bun

MAINS

FISH AND CHIPS (S) 22

House battered cod fillet, French fries, house made tartar Sauce

BISON BOLOGNESE PAPPARDELLE 26

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

SALMON FILLET (S) 25

Maple soy glazed, warm barley salad w/ edamame, mushrooms, pea shoots, pickled carrots

ALBERTA BEEF STEAK SANDWICH 25

6oz Grilled New York, caramelized onions, Sautéed mushrooms, truffle butter

BUTTER CHICKEN 26

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

RAMEN NOODLE BOWL 26

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

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