

SNACKS

HOUSE FRIED POTATO CHIPS (V) Balsamic Glaze, Parmesan	5
CITRUS & HERB MARINATED OLIVES (VG,GF)	5
MINTED HARISSA HUMMUS (VG) Grilled Garlic Pita Bread	8
ROAST GARLIC & PARMESAN YAM FRIES (V) Chipotle Mayo	10

APPETIZERS / SHAREABLES

CHEF'S FEATURE SOUP Garlic Toast	12
CALAMARI (S) Togarashi Seasoning, Fried Banana Peppers, Red Onion, Cucumber, Wakame Lime Aioli, Grilled Lemon	21
CHEESE & CHARCUTERIE BOARD (P) Local & international Cured Meats & Cheeses, Marinated Olives, Assorted Artisan Crackers & Pretzels, Guinness Mustard, Fig Jam, Calvados Frozen Grapes	30
HOUSE MADE BEET CURED SALMON GRAVLAX (S) Pickled Saskatoon Berries, Confit Egg Yolk, Truffle Chive Sour Cream, Rye Crostini	18
LEDUC NO.1 NACHOS (V) Hand Cut Tortilla Chips, Black Bean & Jalapeno Dipping Sauce, Cheddar & Mozzarella Cheese, Tomatoes, Jalapenos, Onions, Sour Cream, Lime, Guacamole	22
Add Pulled Cajun Chicken	+10
Add Spicy Ground Beef	+9
NAGYMAMA'S PEROGIES (P) Bacon, Caramelized Onions, Chive Truffle Sour Cream	14
CRISPY BRUSSEL SPROUTS (VG) Smoked Maple Syrup, Sherry Vinegar, Almonds, Chili Flakes	14
WINGS (1lb) (Served with Smoky Ranch Dip)	22
Honey, Garlic & Sesame or HALO High Octane Hot Wings or Salt & Pepper or	
<i>Motley Que 'Sticky Fixx' BBQ (American Royal, Best Sauce on the Planet Winner 2021)</i>	
POUTINE	
Classic House Gravy, Cheese Curds	16
BBQ Beef Poutine Mushrooms, Gravy, Cheese Curds	25
Butter Chicken , Onions, Jalapenos, Cheese Curds, Raita	21
Veggie , Roast Peppers, Onion, Zucchini, Mushrooms, Tomatoes, Cheese Curds, Chimichurri, Sour Cream (V)	20
TACOS (3) All served with Flour Tortillas, House Made Queso Fresco, Avocado, Corn & Black Bean Succotash	
Choice of - Beef Barbacoa or	21
Pulled Cajun Chicken or	19
Garlic & Spice Marinated Portabello Mushroom (V)	18
FLATBREADS	
Margherita (V) Tomato, Mozzarella, Roast Garlic, Sundried Tomato Pesto, Arugula	20
Tandoori Chicken Spiced Honey, Red Onion, Jalapeno, Cilantro	20

V- Vegetarian, VG- Vegan, VGO—Vegan Option, GF- Gluten Free, S- Contains Seafood, N – Contains Nuts, P – Contains Pork

Please let your server know of any allergies or dietary requirements and we will be happy to accommodate you.

'\$1 of every Halo Burger sold will go to support the Stollery Children's Hospital'

Prices are in Canadian dollars, taxes and gratuities are not included, 18% gratuity is added to groups of 7 or more



SALADS

HOUSE SALAD (V, VGO) Mixed Greens, Red Onion, Goat Cheese, Blueberries, Candied Walnuts, Pickled Sour Cherries, Maple Mustard Vinaigrette	18
HALO CAESAR SALAD (S, P) Chopped Kale & Romaine, Classic Anchovy Parmesan Dressing, Focaccia Croutons, Grana Padano, Crisp Pancetta	19
WATERMELON & FETA SALAD (V, VGO) Mixed Greens, Mint, Red Onion, Farro, Pine Nuts, Balsamic Vinaigrette	18
CHEF'S 'ALL-DAY BREAKFAST' COBB SALAD (P) Romaine Lettuce, Crisp Bacon, Avocado, Red Onion, Marinated Portabello Mushrooms, Cherry Tomatoes, Soft Boiled Egg, Buttermilk & Blue Cheese Dressing, Sunflower Seeds	22
For all salads:	
Add Grilled Brown Sugar & Balsamic Glazed Chicken Breast (GF)	+9
Add 5oz Sesame, Lime & Honey Grilled Atlantic Salmon (S, GF)	+18
Add 6oz Grilled Albertan Striploin with Ancho Chili Butter (GF)	+24
Add 5pc Garlic & Herb Shrimp (S, GF)	+12
Add Sticky Glazed Maple Miso Tofu (VG)	+10

SANDWICHES

All Sandwiches served with choice of Fries, Soup or Green Salad.
(Upgrade to Sweet Potato Fries, or Caesar Salad (S) + 2, Upgrade to Classic Poutine + 5)
All Sandwiches are available on Gluten Free Bread (GF) + 3

CHEF'S FEATURE SANDWICH Please ask your server for today's specialty	22
HALO SIGNATURE BURGER (P) House Made 6oz Beef Patty, Pancetta, Tomato Pickle Jam, Caramelized Onions, Cheese, Smoky Ranch, Shredded Lettuce	26
Add Extra Bacon	+ 5
Add Fried Egg	+ 4
Add Extra Patty	+ 10
OPEN FACED ALBERTAN STEAK SANDWICH 6oz Spice-Rubbed Grilled Striploin, Chipotle Mayo, Swiss Cheese, Caramelized Onions, Chimichurri, Arugula, Toasted French Bread.	32
CHICKPEA & ROASTED VEGETABLE PITA SANDWICH (VG) Marinated Portabello Mushroom, Roast Peppers, Zucchini & Onions, Crispy Spiced Chickpeas, Arugula, Minted Harissa Hummus	22
BUFFALO CHICKEN WRAP (P, S) Choice of Crisp Fried or Grilled Chicken Breast, Bacon, Hot Sauce, Romaine Lettuce, Grana Padano, Caesar Dressing, Flour Tortilla	24
CLASSIC REUBEN Shaved Beef Pastrami, Sauerkraut, Swiss Cheese, Russian Dressing, Marble Rye Bread	22

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LARGER PLATES

12 oz AAA ALBERTAN STRIPLOIN (GF) Truffle Potato Terrine, Maple Roasted Carrots, Wilted Greens, Pickled Red Onions, Roasted Garlic, Bourbon Peppercorn Sauce	62
8 oz ALBERTAN TENDERLOIN (GF) Truffle Potato Terrine, Maple Roasted Carrots, Wilted Greens, Pickled Red Onions, Roasted Garlic, Bourbon Peppercorn Sauce	58
SLOW-COOKED ALBERTAN BEEF SHORT RIB (GF) Roast Onion Mash, Stir-Fried Broccolini, Red Wine Demi, Smoked Béarnaise	46
BISON MEATBALL BUCATINI Red Wine Marinara Sauce, Fried Capers, Lemon Ricotta, Garlic Toast	32
BUTTER CHICKEN Basmati Rice, Rich Tomato Butter Sauce, Cucumber Raita, Grilled Naan	30
ROAST CHICKEN SUPREME (GF) Mushroom & Goat Cheese Stuffing, Roast Onion Mash, Charred Asparagus, Confit Garlic, Truffle Honey Cream Sauce	36
HALO FISH & CHIPS (S) '5 of Diamonds' Beer Battered Cod, Seasoned Fries, House Slaw, Tartare Sauce, Beet Ketchup, Grilled Lemon	30
PAN SEARED SALMON FILET (S, P) Green Pea & Lemon Farro Tabbouleh, Citrus Braised Fennel, Salmon Caviar, Buttermilk Herb Emulsion	32
BUTTERNUT SQUASH, CHORIZO & SAGE GNOCCHI (P) Confit Cherry Tomato, Poached Egg, Asparagus, Parmesan	26
MUSHROOM & HERB RIGATONI (V) Sundried Tomato Cream Sauce, Chili Flakes, Arugula, Parmesan, Garlic Toast	26
PEANUT & SUYA SPICED BBQ CARROTS (VG, N) Roast Peanut Crust, Green Pea & Lemon Farro Tabbouleh, Pea Puree, Smoked Maple Syrup, Bok Choy	26

DESSERTS

CHEF'S FEATURE CRÈME BRULEE (V, GF) Please ask your server for today's specialty	15
CLASSIC NEW YORK CHEESECAKE (V) Fresh Berries, Honeycomb, 'Rosy Farms' Haskap Berry Compote	15
DARK CHOCOLATE & BEETROOT BROWNIE (V, N) Candied Walnuts, Rum Ginger Caramel, Vanilla Ice Cream	15
VEGAN CINNAMON POT AU CHOCOLAT (VG, GF,N) Pistachio Granola, Cherry Sorbet	15
VEGAN CARROT CAKE (VG, GF, N) Mango Sorbet, Pineapple Ginger Compote	14
SELECTION OF ICE CREAMS & SORBETS (V, VGO) Calvados Frozen Grapes, Honeycomb	10

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