

DINNER

SOUPS & APPETIZERS

CHEF'S FEATURE SOUP 11

Seasonally inspired

LOBSTER BISQUE (S) 15

Bourbon crème chantilly

"NAGYMAMA'S" PEROGIES 15

Stuffed with potatoes and cheese, topped with caramelized onions, double smoked lardons, chive and garlic sour cream

YAM FRIES (V) 10

Served with chipotle mayo

BRUSSEL SPROUTS 13

Grated Grana Padano, caramelized onions, double smoked lardons, honey drizzle

CALAMARI (S) 17

Lightly dusted, lemon and raita

CANADIAN POUTINE 13

Squeaky cheese curds, turkey gravy

CHICKEN WINGS 17

Choice of hot, salt & pepper, honey garlic, Crown Royal® whisky bbq served with carrots & ranch dip

MOULES (S) 23

Steamed mussels in spicy tomato and coconut broth, cilantro, grilled baguette

DUO OF DIPS (V) 19

Artichoke and three cheese dip, sautéed mushrooms and Boursin dip, corn tortilla chips, grilled pita

TUNA TATAKI (S) 21

Wakame salad, sesame, watermelon radish, ponzu and ginger drizzle

HALO NACHOS (V) 17

Sylvan Star cheese blend, tomatoes, olives, jalapeño peppers, green onions, salsa, sour cream and guacamole

MAUI BEEF RIBS 19

Mango-pineapple salsa, green onions

ARTISAN CHEESE & CHARCUTERIE BOARD 25

Cured meat, Oka® cheese, artisan bread, crackers, gherkins, olives, fig preserves, pommery mustard

SALADS

RENAISSANCE POWER SALAD (V) (GF) 18

Quinoa, arugula, roasted red peppers, candied acorn squash, sunflower seeds, almonds, hemp hearts, watermelon radish, mint citrus dressing

HALO CAESAR (S) 17

House made Caesar dressing, double smoked lardons, croutons, shaved parmesan, lemon wedge

COBB SALAD (GF) 21

Mixed greens, grilled chicken breast, hard-boiled eggs, avocado, chives, Roquefort cheese, and red-wine vinaigrette

BEET SALAD (V) (GF) 17

Mixed greens, Vegreville roasted golden beets, candied pecans, cherry tomatoes, dried cranberries, Canadian goat cheese, passionfruit dressing

NICOISE SALAD (GF) (S) 22

Pan-seared albacore tuna, confit herb potatoes, olives, hard-boiled egg, crispy capers, French green beans, homemade lemon vinaigrette

CAPRESE SALAD (V) (GF) 19

Heirloom tomatoes, Burrata cheese, torn basil, balsamic drizzle, extra virgin olive oil

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

18% gratuity is added to groups of 7 or more

FLATBREADS

STEAK AND MUSHROOMS 19

Boursin, blue cheese crumble, sautéed mushrooms, marinated flank steak, mozzarella cheese, roasted garlic aioli

MARGHERITA (V) 17

Sundried tomato pesto, mozzarella cheese, heirloom tomatoes, Burrata cheese, confit garlic, fresh basil

TANDOORI 19

Tandoori chicken, butter chicken sauce, mozzarella cheese, red onion, cherry tomatoes, cilantro, raita drizzle

HANDHELDS

All handhelds 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 23

House made 100% beef chuck patty, mayo, lettuce, tomatoes, sweet pickles, caramelized onions, bacon, cheddar cheese, brioche bun

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

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

TANDOORI CHICKEN NAAN-WICH 22

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

PRAWN TACOS (S) 24

Pan fried prawns, sautéed red onions, sweet peppers, guacamole and salsa, grilled flour tortilla

GRILLED VEGETABLE PANINI (V) 18

Sundried tomato pesto, grilled zucchini, red peppers, tomatoes, Burrata cheese, ciabatta bun

BUTTERMILK FRIED TURKEY CLUB 22

Marinated turkey breast, mayo, guacamole, crispy bacon, lettuce, tomatoes, red onions, sweet pickles, ciabatta bun

VALBELLA REUBEN SANDWICH 21

Beef pastrami, sauerkraut, Swiss cheese, Russian dressing, rye bread, dill pickle

CANADIAN BISON DONAIR 21

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

MAINS

6oz AAA FILET MIGNON 50

8oz AAA NEW YORK STEAK 46

14oz AAA BONE-IN RIB STEAK 48

Roasted garlic mash, red wine jus, truffle butter

MUSHROOM RAVIOLI (V) 24

Grana Padano, sautéed mushrooms, sundried tomato cream sauce, garlic baguette

BUTTER CHICKEN 28

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

PAN-SEARED SALMON (S) 34

Sweet pea risotto, shaved fennel, pickled carrots, orange citrus beurre blanc

BISON BOLOGNAISE 32

Alberta ground bison, pappardelle pasta, garlic baguette

TRUFFLE CHICKEN SUPREME 35

Pan-seared chicken breast, Gruger Family Fungi mushrooms, pappardelle pasta, with white wine truffle sauce

DOUBLE BONE IN PORK CHOP 42

24-hour brine, vanilla yam puree, seasonal vegetable, bourbon maple glaze

BEEF SHORT RIB 46

Slow cooked, sautéed gnocchi, asparagus, red onions, braising liquid, Boursin crumble

BROME LAKE DUCK DUO 48

Pan-seared duck breast, duck leg confit ravioli, sautéed asparagus, wilted spinach, port demi

MUSHROOM RISOTTO (V) (GF) 24

Gruger Family Fungi mushrooms, candied acorn squash, toasted pine nuts, roasted garlic cream

CHEF'S FEATURE

Seasonally inspired, ask your server

ADD ONS

SAUTÉED GRUGER FAMILY

FUNGI MUSHROOMS 8

ROASTED GARLIC MASH 7

SEASONAL VEGETABLE 7

SIDE MIXED GREENS 7

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