

LUNCH

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

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

GRILLED CHICKEN AND BRIE PANINI 23

Grilled chicken breast, caramelized apples, brie cheese, mayo, arugula, 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

FISH AND CHIPS (S) 23

Beer battered cod fillet, fries, tartar sauce

MUSHROOM RAVIOLI (V) 24

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

PAN-SEARED SALMON (S) 27

Scallion potato cake, wilted spinach, grilled asparagus, orange citrus beurre blanc

ALBERTA BEEF STEAK SANDWICH 25

6oz grilled New York AAA beef, caramelized onions, sautéed mushrooms, truffle butter, garlic baguette

BUTTER CHICKEN 28

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

PAN-ASIAN STIR FRY (V) 25

Chow mein noodles, sautéed vegetables, chili, garlic, ginger, sweet soy sauce

MUSHROOM RISOTTO (V) (GF) 24

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

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

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