

HALO

BAR | BISTRO

small plates & shareables

CHEF'S FEATURE SOUP	10
Add Grilled Garlic & Herb Ciabatta	3
'NAGYMAMA'S' PEROGIES,	15
Hot Bacon Onion Truffle Dip, Dill Pickles	
SPICED BEEF TIKKI	17
House made Meatballs, Grilled Naan, Mango Mint Dressing, Pickled Red Onion	
WINGS (served with smoky ranch dip)	19
Hot: Franks, Sambal, Butter, Jalapeno	
Salt: Pepper, Garlic, Sesame Oil	
Sweet: Honey, Garlic, Soy, Green Onion	
POUTINE	
Traditional, Cheese Curds, Gravy	13
Beef Short Rib, Pancetta, Curds, Demi	20
Butter Chicken, Cilantro, Curds	18
TRUFFLE PARMESAN FRIES Smoky Ranch	10
YAM FRIES (V) Spicy mayo	10
LEDUC No. 1 NACHOS	23
Bison or Veggie Chili, Hand Cut Tortilla Chips, Cheddar & Mozzarella Cheese Blend, Tomatoes, Jalapeños, Onions, Lime, Sour Cream, Guacamole and Salsa	

salads

HALO CAESAR SALAD (S)	17
Chopped Kale & Romaine Lettuce, Classic Anchovy Parmesan Dressing, Crisp Ciabatta Croutons, Grana Padano Cheese, Candied Maple & Black Pepper Bacon	
Add Grilled Lemon & Herb Chicken	9
Add 6oz Maple Soy Salmon	12
WATERMELON & FETA SALAD (V, GF)	17
Mixed greens, Mint, Quinoa, Green Beans, Red Onion, Pine Nuts, Balsamic Vinaigrette	
ALL DAY BREAKFAST SALAD	18
Kale, Bacon, Poached Egg, Mushrooms, Truffle Hash Browns, Sunflower Seeds, Maple Mustard Vinaigrette	

desserts

FEATURE CRÈME BRULEE	10
GLUTEN FREE BERRY CHEESECAKE (GF)	10
Saskatoon Berry & Bourbon Compote	
CHOCOLATE BROWNIE	10
Milk Chocolate Cremeux, Caramelized Banana Walnuts, Vanilla Ice Cream, Chocolate Sauce	

sandwiches

(All Sandwiches served with choice of Fries, Sweet Potato Fries, Soup or Green Salad)

HALO BURGER	23
House Made 6oz Beef Patty, Pancetta Lardons, Tomato Pickle Jam, Caramelized Onions, Cheese, Smoky Ranch, Lettuce	
Add Fried Egg	3
Add Extra Bacon	4
Change to Gluten Free Bun (GF)	2
ALBERTAN STEAK SANDWICH	30
7oz Coffee Rubbed Grilled Striploin, Garlic Toast, Horseradish Mayo, Arugula, Mushrooms, Onions	
REUBEN	21
Beef pastrami, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread, Dill Pickle	
VEGGIE PORTABELLO BURGER (V)	17
Goats Cheese, Caramelized Onions, Arugula, Tomato Pickle Jam, Spicy Mayo, Crispy Onions	
TUNA MELT (S)	18
Cheddar, Pickles, Red Onion, Hot Sauce, Rye Bread	
BUFFALO CHICKEN WRAP	22
House Made Buffalo Chicken Strips, Bacon, Romaine Lettuce, Caesar Dressing	

larger plates

12oz RIBEYE	48
Hand Cut Fries, Beets, Spinach, Pickled Red Onion, Bourbon Peppercorn Cream Sauce	
BRAISED SHORT RIB	38
Caramelized Onion Mash, Crispy Onions, Grilled Broccolini, Smoked Bordelaise Sauce	
BUTTER CHICKEN	28
Basmati Rice, Cucumber Raita, Garlic Naan	
FISH & CHIPS (S)	28
Pacific Cod, Hand Cut Fries, Pickle Mayo, Red Cabbage Slaw, Lemon	
MAPLE MUSTARD GLAZED PORK LOIN	34
Bacon Mac'n'Cheese, Szechuan Tarragon Demi, Sautéed Garlic & Chili Green Beans	
PAN-SEARED SALMON (S, GF)	30
Crab & Green Onion Potato Cake, Spinach, Roast Corn Succotash, Tomato Butter Sauce	
STUFFED POTATO SKINS (V)	24
Boursin & Sour Cream Stuffing, Black Bean & Kale Veggie Chili, Guacamole, Salsa	
GREEN PEA & ASPARAGUS RISOTTO (V, GF)	24
Lemon Ricotta, Cured Egg Yolk, Mint Oil, Grana Padano Cheese,	

V- Vegetarian GF- Gluten Free S-Seafood
Prices are in Canadian dollars, taxes and gratuities are not included
18% gratuity is added to groups of 7 or more