

BAR | BISTRO

<u>sm</u> all plates & <u>sh</u> areables			<u>sa</u> ndwiches	
CHEF'S FEATURE SOUP Add Grilled Garlic & Herb Ciabatta		10	(All Sandwiches served with choice of Fries,	
		3	Sweet Potato Fries, Soup or Green Salad)	
'NAGYMAMA'S' PERO	OGIES,	14	HALO BURGER	23
Hot Bacon Onion Truffle Dip, Dill Pickles			House Made 6oz Beef Patty, Pancetta Lardons,	
SPICED BEEF TIKKI 17		17	Tomato Pickle Jam, Caramelized Onions, Cheese,	
House made Meatballs, Grilled Naan, Mango N Dressing, Pickled Red Onion		Mint	Smoky Ranch, Lettuce Add Fried Egg	3
WINGS (served with smoky ranch dip) Hot: Franks, Sambal, Butter, Jalapen Salt: Pepper, Garlic, Sesame Oil Sweet: Honey, Garlic, Soy, Green Onio		19	Add Extra Bacon Change to Gluten Free Bun (GF)	4 2
			ALBERTAN STEAK SANDWICH 7 oz Coffee Rubbed Grilled Striploin, Garlic Toast,	30
POUTINE			Horseradish Mayo, Arugula, Mushrooms, Onions	
Traditional, Cheese Curds, Gravy		13	REUBEN	21
		20 18	Beef pastrami, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread, Dill Pickle	
TRUFFLE PARMESAN FRIES Smoky Ranch 10		10	VEGGIE PORTABELLO BURGER (V)	
YAM FRIES (V)	Spicy mayo	10	Goats Cheese, Caramelized Onions, Arugula, Tomato Pickle Jam, Spicy Mayo, Crispy Onions	
		23	TUNA MELT (S) Cheddar, Pickles, Red Onion, Hot Sauce, Rye Bre	18 ead
Bison or Veggie Chili, Hand Cut Tortilla Chips, Cheddar & Mozzarella Cheese Blend, Tomatoes,			BUFFALO CHICKEN WRAP	22
	ne, Sour Cream, Guaca		House Made Buffalo Chicken Strips, Bacon, Rom Lettuce, Caesar Dressing	
<u>sa</u> lads			<u>la</u> rger plates	
HALO CAESAR SALAI	D (S)	17	12oz RIBEYE	48
Chopped Kale & Romaine Lettuce, Classic Anchovy Parmesan Dressing, Crisp Ciabatta Croutons, Grana Padano Cheese, Candied Maple			Hand Cut Fries, Beets, Spinach, Pickled Red Onion, Bourbon Peppercorn Cream Sauce	
& Black Pepper Bacon		паріс	BRAISED SHORT RIB	38
Add Grilled Lemon & Herb Chicken		9	Caramelized Onion Mash, Crispy Onions, Grilled Broccolini, Smoked Bordelaise Sauce	
Add 6oz Maple Soy Salmon		12	BUTTER CHICKEN	28
		17	Basmati Rice, Cucumber Raita, Garlic Naan	
Mixed greens, Mint, Quinoa, Green Beans, Red Onion, Pine Nuts, Balsamic Vinaigrette			FISH & CHIPS (S)	28
ALL DAY BREAKFAST SALAD 18			Pacific Cod, Hand Cut Fries, Pickle Mayo, Red	d
V 1 D D 1			Cabbage Slaw, Lemon	
	d Egg, Mushrooms, Truffl	е	MAPLE MUSTARD GLAZED PORK LOIN	34
Hash Browns, Sunflowe Vinaigrette		е	-	_
Hash Browns, Sunflowe	d Egg, Mushrooms, Truffl	е	MAPLE MUSTARD GLAZED PORK LOIN Bacon Mac'n'Cheese, Szechuan Tarragon Dem	_
Hash Browns, Sunflowe Vinaigrette desserts FEATURE CRÈME BRUI	d Egg, Mushrooms, Truffl er Seeds, Maple Mustard	10	MAPLE MUSTARD GLAZED PORK LOIN Bacon Mac'n'Cheese, Szechuan Tarragon Dem Sautéed Garlic & Chili Green Beans	ni, 30
Hash Browns, Sunflowe Vinaigrette desserts	d Egg, Mushrooms, Truffler Seeds, Maple Mustard LEE CHEESECAKE (GF)	e d	MAPLE MUSTARD GLAZED PORK LOIN Bacon Mac'n'Cheese, Szechuan Tarragon Dem Sautéed Garlic & Chili Green Beans PAN-SEARED SALMON (S, GF) Crab & Green Onion Potato Cake, Spinach, Roc	ni, 30
Hash Browns, Sunflowe Vinaigrette desserts FEATURE CRÈME BRUI GLUTEN FREE BERRY (Saskatoon Berry & Bou CHOCOLATE BROWN	LEE CHEESECAKE (GF) rbon Compote	10 10 10	MAPLE MUSTARD GLAZED PORK LOIN Bacon Mac'n'Cheese, Szechuan Tarragon Dem Sautéed Garlic & Chili Green Beans PAN-SEARED SALMON (S, GF) Crab & Green Onion Potato Cake, Spinach, Roc Corn Succotash, Tomato Butter Sauce	30 ast
Hash Browns, Sunflowe Vinaigrette desserts FEATURE CRÈME BRUI GLUTEN FREE BERRY & Bou CHOCOLATE BROWN Milk Chocolate Creme	d Egg, Mushrooms, Truffler Seeds, Maple Mustard LEE CHEESECAKE (GF) rbon Compote IIE	10 10 10	MAPLE MUSTARD GLAZED PORK LOIN Bacon Mac'n'Cheese, Szechuan Tarragon Dem Sautéed Garlic & Chili Green Beans PAN-SEARED SALMON (S, GF) Crab & Green Onion Potato Cake, Spinach, Roc Corn Succotash, Tomato Butter Sauce STUFFED POTATO SKINS (V) Boursin & Sour Cream Stuffing, Black Bean & Kale	30 ast 24