brunch menu



APPETIZERS & SHAREABLES

BREAKFAST FEATURE SMOOTHIE Please ask your server for today's variety			
VANILLA BERRY PARFAIT (V, N) Slightly Sweetened Vanilla Yogurt, Fresh Berries, Strawberry Compote, House Made Honey Nut Granola			
Substitute Vegan Vanilla Coconut Yogurt			
CHEF'S FEATURE SOUP Garlic Toast			
NAGYMAMA'S PEROGIES (P) Bacon, Caramelized Onions, Chive Truffle Sour Cream			
LEDUC NO.1 NACHOS (V) Hand Cut Tortilla Chips, Black Bean & Jalapeno Dipping Sauce, Cheddar & Mozzarella Cheese, Tomatoes, Jalapenos, Onions, Sour Cream, Lime, Guacamole			
	Add Pulled Cajun Chicken Add Spicy Ground Beef	+10 +9	
CALAMARI (S) Tog	CALAMARI (S) Togarashi Seasoning, Red Onion, Cucumber, Wakame Lime Aioli, Grilled Lemon		
POUTINE	Classic House Gravy, Cheese Curds BBQ Beef Poutine Mushrooms, Gravy, Cheese Curds Butter Chicken, Onions, Jalapenos, Cheese Curds, Raita Veggie (V) Roast Peppers, Onion, Zucchini, Mushrooms, Tomatoes, Cheese Curds, Chimichurri, Sour Cream (V) Breakfast Poutine (P) Bacon, Mushrooms, Sausage, Fried Egg, Cheese Curds, Hollandaise (P)	16 25 21 20 22	
	<u>SA</u> NDWICHES		
	Served with choice of Fries, Soup, House Salad, Hash Browns or Fresh Fruit Salad. Upgrade to Sweet Potato Fries, or Caesar Salad (S) +2 All Sandwiches are available on Gluten Free Bread (GF) +3		
CHEF'S FEATURE S	SANDWICH Please ask your server for today's specialty	22	
OPEN FACED CRI	JSHED AVOCADO SANDWICH (V) Sourdough Rye Bread, Avocado, 2 Eggs Any Style,	19	
Minted Harissa Humr	nus, Za'atar, Maple Chili Dressing, CHOICE of Breakfast Potatoes OR Fresh Fruits		
ELK CHORIZO BRI	EAKFAST WRAP Scrambled Eggs, Roast Peppers, Arugula, Boursin Cheese,	21	
CHOICE of Breakfast	Potatoes OR Fresh Fruits		
HALO SIGNATURE BURGER (P) House Made 6oz Beef Patty, Pancetta, Tomato Pickle Jam, Caramelized Onions, Cheese, Smoky Ranch, Shredded Lettuce			
Add Extra Bo Add Fried Eg Add Extra Po	gg	+ 5 + 4 + 10	
CHICKPEA & ROASTED VEGETABLE PITA SANDWICH (VG) Marinated Portabello, Roast Peppers, Zucchini & Onions, Crispy Spiced Chickpeas, Arugula, Minted Harissa Hummus			
BUFFALO CHICKEN WRAP (P,S) Choice of Crisp Fried or Grilled Chicken Breast, Bacon, Hot Sauce, Romaine Lettuce, Grana Padano, Caesar Dressing, Flour Tortilla			



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| Saturday / Sunday 11:00am – 2:00pm |



SALADS

Add Grilled Chicken + 12, Add Sesame Lime Salmon (S) + 15, Add Garlic Shrimp (S) + 12

HALO CAESAR SALAD (S,P) Chopped Kale & Romaine, Classic Anchovy Parmesan Dressing, Focaccia Croutons,
Grana Padano, Crisp Pancetta

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,

22

Marinated Portabello Mushrooms, Cherry Tomatoes, Soft Boiled Egg, Buttermilk & Blue Cheese Dressing, Sunflower Seeds

LARGER PLATES

ALL CANADIAN BREAKFAST CHOICE of Bacon (P) OR Pork Sausage (P) OR Chicken Sausage OR Breakfast Ham (P), 26 2 Eggs Any Style, Roast Tomato, CHOICE of Breakfast Potatoes OR Fresh Fruits CHOICE of Coffee OR Tea, Toast, CHOICE of Juice OR Daily Feature Smoothie

CONTINENTAL BREAKFAST (V)	
Fresh Fruit, Breakfast Pastries, CHOICE of Coffee or Tea, CHOICE of Juice or Daily Feature Smoothie	
Add Cheese Selection (Oka, Cheddar, Brie)	+8
Add Smoked Atlantic Salmon (S)	+10
Add Selection of International Charcuterie (P)	+8

EGGS BENEDICT

TRADITIONAL (P)	SALMON(S)	BBQ BEEF	CHICKEN	MUSHROOM (V)
Canadian	Smoked Atlantic	Beef Barbacoa,	Pulled Cajun	Sauteed Mushrooms,
Back Bacon	Salmon,	Caramelized Onions	Chicken,	Arugula,
	Pickled Onion		Jalapenos	Goat Cheese
21	23	28	21	20

CHARGRILLED ALBERTAN STEAK & EGGS 6oz Albertan striploin, 2 Eggs Any Style, Sautéed Mushrooms, CHOICE of Breakfast Potato OR Fresh Fruits	30
SASKATOON BERRY PANCAKES (V) 'Rosy Farms' Haskap Berry Compote, Butter, Whipped Cream, Fresh Berries, Maple Syrup	19
CARAMELIZED BRIOCHE FRENCH TOAST (V) Maple Syrup, Fresh Berries	19
BUTTER CHICKEN Basmati Rice, Rich Tomato Butter Sauce, Cucumber Raita, Grilled Naan	30
HALO FISH & CHIPS (S) '5 of Diamonds' Beer Battered Cod, Seasoned Fries, House Slaw, Tartare Sauce, Beet Ketchup, Grilled Lemon	30
MUSHROOM & HERB RIGATONI (V) Sundried Tomato Cream Sauce, Chili Flakes, Arugula, Parmesan, Garlic Toast	26
MAPLE MISO GLAZED TOFU RICE BOWL (VG) Shredded Carrots, Avocado, Broccoli Florets, Cucumber,	24

Alfalfa Sprouts, House Kimchi, Crispy Spiced Chickpeas, Korean Pepper Sauce



