



WELCOME TO DELTA HALIFAX

Relax and enjoy the convenience and tastes of our In-Room Dining service... it is our pleasure to serve you in the comfort of your room.

Breakfast is served daily from 6:30 a.m. until 11:30 a.m.
All-Day dining is served daily from 11:30 a.m. until 11:00 p.m.
Dinner specialties available from 5:00 p.m. until 11:00 p.m.

Please press extension 1 to place your order.

OUR KITCHEN IS YOUR KITCHEN

If there's something you cannot find on the menu, either a food item or a preparation method, we'll do our best to provide what you're looking for.

If you have dietary restrictions, please alert your In-Room Dining attendant and our talented team of chefs will endeavour to accommodate your request.

The following symbols located next to menu items denote special preparation methods.



Low Calorie/Healthy Alternative



Regional Cuisine



Vegetarian

OUR RESTAURANT



HARBOUR CITY BAR & GRILL

A New Berth for Local Cuisine

Chef Les Stevens and his culinary team push the creative boundaries while maintaining a commitment in seeking out local farmers, fishers, and other producers who demonstrate the same care and attention in refining our ingredients as we do in preparing them.

Our service philosophy is to provide warm, friendly, impeccable service, ensuring our guests truly experience Maritime hospitality.

A memorable dining experience awaits you, whether it's for breakfast, lunch, or dinner.

Hours of operation daily from 7:00 a.m. - 12:00 a.m.
serving breakfast, lunch, and dinner.
(food service until 11:00 p.m.)
Press extension 481.

BON APPÉTIT!

BREAKFAST

Served daily 6:30 a.m. – 11:30 a.m.

Press 1.

DELTA CLASSICS

Delta Canadian Classic

Two eggs any style with choice of smoked bacon, farmer sausage, or Meadowbrook back bacon, skillet fried potatoes, your choice from our bakery basket of toast, croissant, muffin or toasted English muffin, and a selection of preserves.

Coffee or tea and juice

16.00

Delta Continental

Two selections from our bakery basket of croissant, muffin, breakfast pastry, bagel, English muffin or toast, served with a fresh fruit cup.

Coffee or tea and juice

13.00

Steak and Eggs

Atlantic choice beef strip loin, grilled tomatoes, sautéed mushrooms, eggs, skillet fried potatoes and a three-cheese blend.

Coffee or tea and juice

19.00

♥ Healthy Start

Seasonal fresh fruit mixed with plain yogourt, organic granola.

Drizzled with Acadian maple syrup.

Served with a side of toast and preserves

Coffee or tea and juice

11.95

BREAKFAST

*Served daily 6:30 a.m. – 11:30 a.m.
Press 1.*

FROM THE GRIDDLE

*☞ Served with warm Acadian maple syrup
and freshly brewed coffee or a selection of teas*

French Toast

Stuffed, wild blueberry and quark cheese, fresh fruit,
Acadian maple syrup
Choice of assorted house made preserve

Flapjacks

Buttermilk pancakes, bananas, banana cream
12.00

EGGS

Eggs – Fried, Scrambled or Poached

Single egg 6.00 Two eggs 9.00

Eggs Benedict

Two poached eggs, English muffin, fresh fruit,
skillet fried potatoes, hollandaise.
Choice of smoked salmon, back bacon, asparagus
16.00

Omelette

Three eggs, cheddar, skillet fried potatoes, toast
Choice – tomatoes, peppers, bacon, scallions,
mushrooms, smoked salmon
15.00

BREAKFAST

Served daily 6:30 a.m. – 11:30 a.m.

Press 1.

SPECIALTY ITEMS

Smoked Salmon Crêpe

St. Mary's smoked salmon, French style crepe, smeltzer
honey, crème fraîche, fresh fruit, hollandaise sauce
14.00

Cottage Cheese

Cup of cottage cheese, fresh fruit, gourmet granola
12.00

Acadian Shore

Nova Scotia fish cakes, one egg, baked beans,
local farmer sausage, tomato chow
17.00

À LA CARTE

Bacon, ham or farmer's sausage	3.50
Homestyle potatoes	2.75
Canadian back bacon	4.00

♥ FRESH FRUIT & YOGOURT

Breakfast smoothie with seasonal fruit	6.50
Selection of sliced fruit	8.75
Half pink grapefruit	3.50
Freshly cut fruit cocktail	6.50
Plain or fruit yogourt	3.25
Cottage Cheese	3.50
Whole fruit	2.50

CEREALS

Assorted dry cereals served with 2% or skim milk	3.50
Add seasonal fruit	2.50
All-natural gourmet granola served with 2% or skim milk	6.00
Add seasonal fruit	2.50
Hot oatmeal served with brown sugar and Acadian maple syrup with 2% or skim milk	4.00
Add seasonal fruit	2.50
Organic Granola	6.00

BREAKFAST

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Press 1.

BAKERY BASKET

Served with butter and preserves

Choose from a selection of muffins, all-butter croissants, assortment of toast (rye, white, whole wheat, multi-grain) or toasted English muffin

Select any one 3.00

Bagels

Plain, multi-grain, cinnamon raisin or all-dressed,
with cream cheese
5.00



HOT & COLD BEVERAGES

Freshly Brewed Coffee; Regular or Decaffeinated

3-cup thermos 5.00 5-cup thermos 7.50

Selection of Teas

Regular varieties
3.25
Herbal varieties
3.50

Espresso

4.00

Latte

4.50

Cappuccino

4.50

Hot Chocolate

Served with whipped cream
3.00

Chilled Juices

Tropicana orange, apple, grapefruit, or cranberry,
V8, or tomato
3.00

Skim, 2% or Chocolate Milk

3.00

Bottled Water

2.50

Sparkling Water

3.00

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ALL ORDERS ARE SUBJECT TO APPLICABLE TAXES PLUS A \$3.50 DELIVERY CHARGE

GRATUITIES NOT INCLUDED

ALL-DAY DINING

*Served daily 11:30 a.m. – 11:00 p.m.
Press 1.*

APPETIZERS, SOUPS & SALADS

Soupe du Jour 6.00

Chef's soup of the day, seasonally inspired

French Onion 7.00

Caramelized onion, rich beef broth, toasted French loaf,
Swiss cheese

Acadian Seafood Chowder 9.00

Fresh Nova Scotia haddock, scallop, shrimp, onions,
celery, potato, bacon

Caesar 9.00

Hearts of Romaine, tangy dressing, fried pancetta,
herb croutons, Grana Podano cheese crisp

Mixed Greens 9.00

Featuring River View shoots, maple pecans,
seasonal inspired vinaigrette

Spinach Salad 9.00

Young spinach leaves, baby watercress, Van Dyk's blueberry
dressing, toasted pine nuts, white cheddar

Smoked Salmon 13.00

St. Mary's smoked salmon, baby watercress and micro
greens, caramelized apple, walnuts,
horseradish crème fraîche

ALL-DAY DINING

*Served daily 11:30 a.m. – 11:00 p.m.
Press 1.*

SANDWICHES AND BURGERS

Lobster Club 19.00

Nova Scotia cold water lobster, house made brioche, bacon, tomato, lettuce, mayonnaise

Angus Burger 12.00

Cooked to perfection, sesame kaiser, lettuce, tomato, pickle. Choose two: cheddar, Swiss, bacon, sautéed onions, mushrooms

Club Sandwich 12.00

Thick sliced multi grain, crisp bacon, grilled chicken, cheddar cheese, tomato, lettuce, mayonnaise

Steak Sandwich 15.00

Six oz. Atlantic strip loin steak, sautéed mushrooms and onions, spicy BBQ sauce, naturally smoked cheddar

Sourdough Slider 14.00

Smeltzer Honey glazed chicken breast, roma tomato, chef's own ketchup, fresh herbs, Fox Hill gouda

PASTA

Ravioli 21.00

Goat cheese stuffed, spring vegetable cream, roasted red pepper drizzle balsamic syrup

Seafood Pasta 23.00

Spaghetti, Nova Scotia haddock, Digby scallops, shrimp, Indian Point mussels, stewed tomato, roasted fennel cream

MAIN COURSES

Fish & Chips 12.00

Fresh Nova Scotia haddock, Garrison Ale batter, chips and house-made tartar

Flat Bread "Pizza" 12.00

House made flatbread, plum tomatoes, bocconcini, fresh basil, balsamic syrup

All-Day Breakfast - Delta Canadian Classic 16.00

Two eggs any style with choice of smoked bacon, farmer sausage, or Meadowbrook back bacon, skillet fried potatoes, your choice from our bakery basket of toast, croissant, muffin or toasted English muffin, and a selection of preserves.
Coffee or tea and juice

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DINNER SPECIALTIES

Served daily 5:00 p.m. – 11:00 p.m.

Press 1.

Strip Loin 29.00

Grilled Atlantic “Choice” beef, herb marinated, roasted potatoes, spring vegetables, caramelized shallot pan jus

Digby Scallops 26.00

Pan seared, Smeltzer Honey glazed, vanilla saffron risotto, grilled fennel

Chicken Supreme 25.00

Martock Glen Farms’ free range chicken, molasses brined, baked beans, double smoked bacon, roasted shallots

Beef Tenderloin 30.00

Atlantic “Choice” beef, roast garlic mash, creamed leek and mushrooms, maple smoked aged cheddar, red wine jus

Rack of Lamb 30.00

Roasted, cumin and fennel dusted, minted slaw, tarragon lemon sauce

Nova Scotia Halibut 28.00

Broiled, Acadian maple and sake marinated, miso infused risotto, citrus soy broth, Just Us green tea “foam”

Atlantic Salmon 24.00

Pan fried, parsley dipped, lemon caper aioli, fingerling potato chips, Malden salt flakes

ALL-DAY DINING

Served daily 11:30 a.m. – 11:00 p.m.

Press 1.

DESSERTS

Chef's Selection of Seasonal Cheesecake 8.00

Crème Brûlée 8.00

Seasonal selection

Two Scoops of Premium Ice Cream 3.75

Handmade Chocolate Truffles (2) 2.50

Dessert of the Day 7.00

Seasonal Selection of Sliced Fresh Fruit 8.50

Sundae 5.00

With your choice of toppings

Please ask your server for a selection of seasonal desserts



HOT & COLD BEVERAGES

Freshly Brewed Coffee; Regular or Decaffeinated

3-cup thermos 5.00 5-cup thermos 7.50

Selection of Teas

Regular varieties

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Espresso

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Hot Chocolate

Served with whipped cream

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CHILDREN'S MENU

*Served daily 6:30 a.m. – 11:00 p.m.
Press 1.*

We are pleased to provide the following Children's Menu for the enjoyment of our guests 12 years of age and younger. Adult portions and pricing are available. Our Kids Eat Free Program for guests 6 and under is available in our restaurant only.

BREAKFAST

All breakfast items are served with juice (orange, apple, cranberry, grapefruit) or milk (white or chocolate)

4.75

One egg any style with toast and choice of bacon or sausage

Pancakes served with Acadian maple syrup and choice of bacon or sausage

French toast with Acadian maple syrup and choice of bacon or sausage

Cold cereal and milk with fruit yogurt and toast

ALL-DAY MENU

All items are served with a choice of french fries, green salad, or fresh veggies and dip, milk (white or chocolate), juice (orange, apple, cranberry, grapefruit) or soft drink or Iced Tea and choice of dessert

8.00

Pepperoni or cheese Pizza

Hot Dog

Hamburger

Grilled Chicken Burger

Fish and Chips

Pan Seared Haddock

Kraft Dinner

Chicken Fingers

Grilled Cheese Sandwich

Spaghetti and Tomato Sauce

DESSERTS

3.00

Ice Cream

Milkshake - Vanilla, Strawberry, Chocolate

Fresh baked cookies

Chocolate brownie

Cheese and Fruit Plate

Fruit yogurt

Fresh fruit cocktail

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SNACKS

*Served daily 11:30 a.m. – 11:00 p.m.
Press 1.*

CASUAL FARE

Cheese Plate 11.00

Imported cheese, domestic cheese, rustic bread
Served with glass of feature wine

Harbour City Wings

Half Pound 7.00 One Pound 12.00

Garrison BBQ, medium, hot, spicy Thai
crisp seasonal veg, house dip

Fresh Popped Popcorn 3.00

Sticky Ribs 17.00

Grilled baby back ribs, Garrison's BBQ glaze, minted slaw

House Chips 6.00

Delta's own potato chips, spice dusted, sweet onion dip

Pepper Dip 9.00

Roasted red pepper, artichoke, grated grana podano,
grilled flat bread, lemon

Crudite and Dip 8.00

Cucumber, tomato, celery, carrot, ranch dressing

Nachos 12.00

Tomatoes, scallions, jalapenos, cheese blend,
salsa, sour cream

Add chicken or beef 3.00

Salt Cod Fritters 8.00

Nova Scotia Salt Cod, buttermilk batter, house chips,
Harbour City dipping sauce

Maritime Mussels 9.00

Indian Point Marine Farm mussels, Garrison Tall Ship
Amber Ale, tender leeks, garlic, grilled sour dough

BEVERAGES

Served daily 11:00 a.m. – 11:00 p.m.

Press 2.

HOUSE WINES

White	Glass	1/2 Litre	Litre
Sawmill Creek, Chardonnay, Canada	5.50	17.00	31.00
Terra Andina Bodegas Centenarias, Sauvignon Blanc, Chile	6.50	20.00	37.00
Jost, L'Acadie Chardonnay, Canada	5.50	17.00	31.00
Rosé			
Domaine de Grand Pré, Verrazano, Canada	8.00	26.00	45.00
Red			
Sawmill Creek, Merlot, Canada	5.50	17.00	31.00
Terra Andina Bodegas Centenarias, Cabernet Sauvignon, Chile	6.50	20.00	37.00
Jost, Cabernet Sauvignon Marechal Foch, Canada	5.50	17.00	31.00

FEATURE WINES

White	Glass	Bottle
HRM Rex Goliath, Pinot Grigio, United States	7.50	31.00
Stoneleigh, Sauvignon Blanc, New Zealand	9.50	44.00
Robert Mondavi, Woodbridge Sauvignon Blanc, United States	7.50	36.00
Ruffino, Orvieto, Italy	7.00	35.00
Dr. Loosen, Riesling, Germany	8.50	40.00
Red		
Robert Mondavi, Woodbridge Cabernet Sauvignon, United States	7.50	36.00
R.H. Phillips, Night Harvest Shiraz, United States	6.50	31.00
Hardys, Nottage Hill Pinot Noir, Australia	7.50	36.00
Campo Viejo, Rioja Reserva, Spain	10.00	49.00
Ruffino, Chianti, Italy	9.00	43.00

CHAMPAGNES & SPARKLING WINES

	Bottle
Moët & Chandon, Cuvée Dom Perignon, France	285.00
Mumm, Cordon Rouge, France	110.00
Peller Estates, Signature Series Ice Cuvée, Canada	53.00
Freixenet, Cordon Negro, Spain	38.00

DESSERT WINE

	Glass
Domaine de Grand Pré, Pomme d'Or, Canada	8.00
Jost, Vidal Wine, Canada 50 mL	15.00

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BEVERAGES

Served daily 11:00 a.m. – 11:00 p.m.
Press 2.

APERITIFS

	2 oz.
Cinzano	6.00
Harveys Bristol Cream	6.00
Dry Sack	6.00
Dubonnet	6.00

COCKTAILS

REGULAR	1¹/₄ oz.
Request a cocktail or ask your server for a suggestion	6.50

PREMIUM	2 oz.
Request a cocktail or ask your server for a suggestion	9.00

SPIRITS

PREMIUM	1 oz.
Polar Ice Vodka, Lamb's Rum, Beefeater Gin, Royal Reserve Rye, Ballantine's Scotch Whisky	5.50

DELUXE	1 oz.
Crown Royal Rye, Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Appleton's Rum, Mount Gay Rum, Lemon Hart Rum	6.50

SCOTCH & COGNAC

	1 oz.
Johnnie Walker Black, Chivas Regal	7.50
Talisker (ten-year-old)	10.00
Dalwhinnie	9.25
Rémy Martin, Courvoisier	8.50

BEER & DRAFT

			12 oz. Bottle
Local			5.25
Imported			6.50
Draft	14 oz.	5.50	20 oz. 6.50
Microbrew Draft	14 oz.	5.75	20 oz. 6.75
Imported Draft	14 oz.	6.50	20 oz. 7.50

SPECIALTY COFFEES

Choose from a full selection; ask your server for selection	1.5 oz.
Irish (Brandy, Irish Whiskey)	7.50
Spanish (Kahlua, Brandy)	7.50
B52	7.50

OTHER BEVERAGES

Sparkling Mineral (250 mL)	2.50
Spring Water (500 mL)	2.50
Evian (1 L)	6.50
Soft Drinks	2.25
Juice	3.00
Milk	3.50

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