

## SMALL PLATES

### BRUSCHETTA FLAT BREAD

tomato, red onion, guacamole on naan bread, 14

### TUNDRA'S ARTISANAL CHARCUTERIE

local cured meats, house pickled and marinated Ontario preserves, 22

### CRISPY GREEN BEANS black garlic mayo, 8

### TUNDRA POUTINE

fresh sweet potato or russet fries, Quebec cheese curds and pan gravy, 12

*add roasted mushrooms, braised beef, +2*

*add butter chicken +2      add fried egg, +2*

### BRAISED BEEF SHORT RIBS

miso and cola braised beef short ribs with Asian slaw and Ontario sour cherries, 20

### GRILLED CALAMARI

marinated and grilled with salsa verde and warm tomato salad, topped with crispy pancetta, 16

### SOUP OF THE MOMENT

inspired daily collaboration by our chefs, 11

### TUNDRA SALAD

roasted pears, walnuts, pomegranate, watercress and arugula, crumbled blue cheese, elderberry and apple dressing, 13

### BABY KALE SALAD

butternut squash, house dried cranberries, wheat berries, candied pumpkin seeds, apple, maple and sherry vinaigrette, 12  
*add grilled chicken, +8      add daily line caught fish, +14*

### BABY GEM CAESAR SALAD

Ennis maple smoked bacon, Caesar dressing, sour dough croutons, pickled anchovies, parmesan cheese, 13

## WANT LUNCH

### FASTER?

These menu items have been selected as quick dining options. Ask your server for the daily inspired market creations

### DAILY INSPIRED MARKET FISH

includes a soup or house salad to start, 24

### HILTON CLUB

smoked turkey, brie, bacon, avocado aioli, homemade seasoned Yukon chips or house cut fries, 17

### DAILY INSPIRED PASTA

includes a soup or house salad to start, 24

### HOUSE SMOKED BC SALMON SANDWICH

beet root, capers, dill and crème fraîche, homemade seasoned Yukon chips or house cut fries, 18

### CHICKEN BOLOGNAISE

spaghetti, shaved parmesan, 24

### TUNDRA STYLE CRISPY CHICKEN WRAP

caramelized onion, roasted peppers, buttermilk ranch and srirachi-honey dressing, mozzarella cheese, homemade seasoned Yukon chips or house cut fries, 18

## FEATURED CUTS

### CANADIAN AAA RIBEYE\*

(10oz), 47

or

### GRILLED ONTARIO AAA STRIPLOIN\*

(12oz), 45

pommes purée, foraged Canadian mushrooms, haricots verts

## LARGE PLATES

### MAPLE and ONTARIO SHERRY GLAZED CHICKEN PAILLARD

foraged mushrooms, kale and cabbage, mustard and chive beurre blanc, 25

### ONTARIO LAGER FISH and FRITES

Ontario lager-battered cod, russet frites, classic coleslaw and green strawberry tartar sauce, 25

### CHICKEN STEW

Mediterranean spiced chicken stew with smoked sausage, served with saffron scented quinoa, 23

### OCEANWISE SALMON

Oceanwise certified and cooked to order. Served with foraged mushroom ragout, new potato, steamed leek and fennel beurre blanc, 21

### POT ROAST

slow roasted beef topped with puff pastry and served with mustard green salad, 24

### ROASTED SQUASH RISOTTO

roasted squash risotto with mushrooms and spinach and topped with spiced almonds, 21

## TUNDRA CLASSICS

### PURE CHUCK, ALBERTA BISON or CHICKEN BURGER

onion poppyseed roll, onion marmalade, sliced pickles, shredded lettuce, double smoked bacon, 2 year old cheddar, tundra spiced aioli, house cut fries, 23

### LUMACHINE N' CHEESE

mac n' cheese, PEI aged cheddar béchamel, toasted truffle bread crumbs, 18

### STEAK and TRUFFLE FRITES SALAD

grilled petite tender steak topped with blue cheese walnut butter, house cut frites tossed with pickled onions and arugula, 25

### BUTTER CHICKEN

steamed saffron basmati rice, served with coriander yogurt and papadum, 19

### TUNDRA CHEESESTEAK

sliced beef with smoked Ontario cheddar and pickled jalapeño, served on a hoagie roll, 18

## PIZZA

### MARGHERITA PIZZA

house made tomato sauce, topped with buffalo mozzarella and fresh basil, 16

### HAWAIIAN PIZZA

house made tomato sauce, smoked ham hock, fresh cut pineapple, topped with bacon and jalapeño, 18

### BBQ BRISKET PIZZA

house made Kansas City BBQ sauce, smoked beef brisket, topped with grilled onions, 18

### GARDEN PIZZA

house made pesto sauce, olives, sliced tomato, goat cheese and watercress with wild flower honey and balsamic drizzle, 16

applicable taxes and gratuities not included

***If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.***

\* May be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness