

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

yogurt marinated grilled calamari with spiced chickpeas, black olives, capers and heirloom tomatoes, 17

SOUP OF THE MOMENT

inspired daily collaboration by our chefs, 11

TUNDRA SALAD

poached pears, walnuts, pomegranate, kale and arugula, crumbled blue cheese, elderberry and apple dressing, 13

PICKLED HEIRLOOM BEET SALAD

smoked trout, artisanal greens and citrus dressing, 12

BABY GEM CAESAR SALAD

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

add grilled chicken, +8 add daily line caught fish, +14

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

celeriac remoulade, capers and dill Irish soda bread, 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, 24

TRI-PEPPERCORN CRUSTED SALMON

garden beans, pine nut succotash with white balsamic tarragon beurre blanc, 23

GRILLED DOUBLE THICK PORK CHOP

whey brined with hazelnut pesto and warm garden bean salad, 24

GARDEN RISOTTO

roasted mushrooms, arugula, asparagus, 21

OVEN ROASTED GLAZED CHICKEN SUPREME

walnuts, rum soaked fruit and frisée duck salad with a foie gras vinaigrette, 24

MIXED BEAN FRICASSÉ

peppers, peas, corn, onions, white, green and black beans, fresh herbs, spring seedlings and parmesan cheese, 22

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, pickled jalapeño and ranch dressing, served on a hoagie roll, 18

ONTARIO LAGER FISH and FRITES

Ontario lager-battered cod, russet frites, classic coleslaw and green strawberry tartar sauce, 24

PIZZA

MARGHERITA PIZZA

house made tomato sauce, topped with buffalo mozzarella and fresh basil, 17

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, 19

GARDEN PIZZA

house made pesto sauce, olives, sliced tomato, goat cheese and watercress with wild flower honey and balsamic drizzle, 17

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