

SALADS & SHAREABLES

TUNDRA'S ARTISANAL CHARCUTERIE

Niagara cured meats, house pickled and marinated Ontario preserves, 24

TUNDRA TOASTED NAAN BRUSCHETTA

fresh guacamole, basil tomato salsa, 14

TUNDRA POUTINE

Quebec cheese curds, our house fries ... let's throw on some bacon and smoked beef brisket and call it a day, 15

DUCK RILLETTE (pâté)

house made pickles and mustard fruits, local jam, walnut raisin bread, 16

DAILY INSPIRED SOUP

let the server tell you about our soup of the day, 11

ARTISANAL HOUSE SALAD

greens with wild roasted mushrooms, coffee and malt vinegar dressing with maple syrup, deep fried capers, candied walnuts, 13
add to your dish

grilled chicken, +9

daily line caught fish, +13

TUNDRA BOWL

ancient grains, baby seedlings, edamame, marinated tofu, avocado, scallions, togarashi seasoning, citrus tamari ginger dressing, 13

ROASTED ACORN SQUASH SALAD

ricotta, acorn squash, wild rice krispies, pickled onions, baby watercress, dupuy lentils, toasted pinenut vinaigrette, 13

BABY GEM CAESAR SALAD

house candied bacon, Caesar dressing, sour dough croutons, pickled anchovies, parmesan cheese, 13

PIZZA

MARGHERITA

classic old school Margherita with fresh basil and bocconcini cheese, 17

HAWAIIAN

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

BBQ BRISKET

house made Kansas City BBQ sauce, smoked beef brisket, topped with grilled onions, 19

GARDEN

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

SMALL PLATES

BISON MEATBALL

chipotle tomato sauce, parmesan snow, basil, 15

WILD GRILLED SHRIMP

black bean cassoulet with smoked ham, carrots, celery and onions, parsnip and truffle purée, 24

TUNDRA SLIDERS (two pieces)

13 hour smoked beef brisket, celeriac remoulade, Granny Smith apples and kale slaw, 12

BEET SALAD and GOAT CHEESE

heirloom beets with whipped goat cheese, rum aged seasonal fruits and berries, pea shoots, maple buckthorn vinaigrette, 11

LARGE PLATES

ROASTED BLACK COD

celery root risotto, gremolata, lemon and garlic confit, 41

CURED ONTARIO PORK CHOP

seared polenta cake, sous vide black pepper and butternut squash, charred onions, pommery mustard, 28

CORNISH GAME HEN

smoked bacon, morel mushroom jus, split green peas, fall mini root vegetables, 28

ORGANIC SALMON

miso carrot purée, pickled carrots, kale and smoked tomato ham hock broth, pickled ginger, 32

ROASTED SWEET and SOUR BRUSSEL SPROUTS WITH JAPANESE EGGPLANT

heirloom carrot purée and spiced pumpkin seeds with nori and sesame seeds, 22

HONEY LAVENDER-STAR ANISE DUCK BREAST

rösti potatoes, roasted baby carrots with fennel and mustard seeds, wild blueberry gastrique, 34

TUNDRA CLASSICS

PURE CHUCK, ALBERTA BISON BURGER or GRILLED CHICKEN BREAST

croissant burger bun, sliced pickles, bib lettuce, double smoked bacon, cheddar cheese, spicy aioli with choice of salad or fries, 23

PEI AGED CHEESE N' LUMACHINE

Tundra's take on mac n' cheese, béchamel coated lumachine, topped with truffle bread crumbs, 19

STEAK and TRUFFLE FRITES SALAD

petite tender, herb butter, pickled onion, arugula and shaved parmesan, 25

CHICKEN CURRY

steamed spiced aromatic rice, served with coriander yogurt and naan, 19

THE BIG SIX CHEESE STEAK

house smoked beef brisket, sautéed onions, peppers, jalapeño, seasoned with the Big Six spice, smothered in cheese, topped with green onions and ranch dressing, 18

CELERY ROOT RISOTTO with WILD MUSHROOMS

gremolata, garlic confit, 20

add to your dish

grilled chicken, +9

salmon, +13

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FEATURED CUTS

PAN ROASTED CANADIAN AAA 28 DAY RIBEYE* | (10oz), 47

or

GRILLED ONTARIO AAA STRIPLOIN* | (12oz), 45

or




CALIFORNIA CUT AAA ONTARIO STRIP* | (6oz), 28

grilled broccolini with lemon zest and roasted garlic, blister vine ripe tomatoes, king oyster mushrooms, pommes purée, green peppercorn veal demi

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

 vegetarian options  gluten free options  vegan options

 **ocean wise**. A SUSTAINABLE CHOICE

TUNDRA RESTAURANT & BAR