

SMALL PLATES

TUNDRA TOASTED NAAN BRUSCHETTA 🌿
fresh guacamole, basil tomato salsa, 14

TUNDRA'S ARTISANAL CHARCUTERIE
Niagara cured meats, house pickled and
marinated Ontario preserves, 24

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

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

BABY GEM CAESAR SALAD
house candied bacon, Caesar dressing, sour dough croutons,
pickled anchovies, parmesan cheese, 13

add to your dish
grilled chicken, +9 *daily line caught fish, +13*

ROASTED ACORN SQUASH SALAD 🌿
ricotta, acorn squash, wild rice krispies, pickled onions,
baby watercress, dupuy lentils, toasted pinenut vinaigrette, 13

BEET SALAD and GOAT CHEESE 🌿
heirloom beets with whipped goat cheese, rum aged seasonal
fruits and berries, pea shoots, maple buckthorn vinaigrette, 11

WANT LUNCH FASTER?

These menu items have been selected
as quick dining options.

TUNDRA CLUB HOUSE
Montreal style smoked turkey breast, Melrose bacon,
brie, fresh tomatoes, bib lettuce, avocado mayo, choice
of salad or homemade seasoned house cut fries, 17

SLOW COOKED CHICKEN BOLOGNAISE
house made 12 hour chicken bolognaise, buttered
spaghetti, heirloom tomatoes, shaved parmesan,
fresh basil, 24

LUMBERJACK CHICKEN WRAP
caramelized onion, roasted peppers, buttermilk ranch
and sriracha-honey dressing, mozzarella cheese,
homemade seasoned house cut fries, 18

FEATURED CUTS

STEAK and TRUFFLE FRITES SALAD 🌱
petite tender, herb butter, pickled onion, arugula
and shaved parmesan, 25

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

LARGE PLATES

ENNIS MAPLE BRINED CHICKEN SUPREME 🌱
foraged mushrooms, kale and cabbage, triple crunch mustard
and chive beurre blanc, 23

WILD HONEY and GINGER GLAZED 🌱
ORGANIC SALMON
heirloom mixed beans, toasted pinenut succotash,
tamari beurre blanc, 26

McGEE FARMS BRAISED BEEF 🌱
roasted fall root vegetables, truffle mash with rich Meritage
reduction, 25

SWEET and SOUR BRUSSEL SPROUTS 🌿
WITH JAPANESE EGGPLANT
heirloom carrot purée and spiced pumpkin seeds with nori
and sesame seeds, 22

CELERY ROOT RISOTTO with 🌿
WILD MUSHROOMS
gremolata, garlic confit, 20
add to your dish
grilled chicken, +9 *salmon, +13* *n'duja, +9*

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

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

BISON MEATBALL
chipotle tomato sauce, parmesan snow, basil, 15

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

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