

## 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*

*n'duja, +9*

## 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