

SALADS & SHAREABLES SMALL PLATES

TUNDRA'S ARTISANAL CHARCUTERIE

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

BRUSCHETTA FLAT BREAD

tomato, red onion, guacamole on naan bread, 14

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

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

MUSHROOM and BRUSSEL SPROUT SALAD

grilled mushrooms and brussel sprouts with Ontario smoked cheddar, candied bacon and spiced pecans, 13

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

BRAISED BEEF SHORT RIBS

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

CHICKEN and CHORIZO RAGOUT

chicken and chorizo sausage ragout, layered with cheese, served with naan bread, 16

PAN SEARED SCALLOPS

pickled mussels, lemon grass infused buttermilk with dill oil, topped with watercress and onion dust, 20

ROASTED BEETS and GRILLED GREEN BEANS

roasted beets with grilled green beans with an onion jam crème fraîche and crispy wild rice, 13

LARGE PLATES

PAN SEARED BLACK COD

spaghetti squash, diced butternut squash, wild flower honey squash purée with toasted sesame oil, miso butter emulsion, bonito flakes, 43

DOUBLE THICK PORK CHOP

cranberry compote, butter smashed rutabaga, apple, walnut, chili, preserved oranges salad, 27

COQ AU VIN

cornish hen braised in red wine, served with potato dauphinoise, wild mushrooms, pearl onions, 30

B.C. SALMON

Oceanwise certified and cooked to order. Served with foraged mushroom ragout, new potato, steamed leek and fennel beurre blanc, 32

GRILLED JAPANESE EGGPLANT

grain medley, warm heirloom beets, carrot purée, 23

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

FEATURED CUTS

CANADIAN AAA RIBEYE*

(10oz), 47

or

GRILLED ONTARIO AAA STRIPLOIN*

(12oz), 45

pommes purée, foraged Canadian mushrooms, haricots verts

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