

SALADS & SHAREABLES

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

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

HEIRLOOM POTATO and FRISÉE SALAD

shaved carrot, citrus truffle vinaigrette, poached free range egg, 13

add grilled chicken, +8

add daily line caught fish, +14

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

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

SMALL PLATES

BRAISED BEEF SHORT RIBS

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

BAKED ARTICHOKE and SPINACH DIP

served with grilled naan bread, 16

SCALLOPS ADOBO

roasted mushrooms, pickled radish and mustard cress, 24

ROASTED ASPARAGUS SALAD

pickled apples, toasted almond pesto, crumbled Thunder Oak gouda, 13

add grilled chicken, +8

add daily line caught fish, +14

LARGE PLATES

POACHED BLACK COD

poached in carrot and orange butter with roasted baby carrots and chili fennel salad, 43

GRILLED DOUBLE THICK PORK CHOP

whey brined with hazelnut pesto and warm garden bean salad, 28

OVEN ROASTED GLAZED CORNISH HEN

walnuts, rum soaked fruit and frisée duck salad with a foie gras vinaigrette, 30

TRI-PEPPERCORN CRUSTED SALMON

garden beans, pine nut succotash with white balsamic tarragon beurre blanc, 32

GRILLED and MARINATED BELGIAN ENDIVE

with roasted spaghetti squash, quinoa, heirloom pickled carrot salad and cauliflower purée, 23

GARDEN RISOTTO

roasted mushrooms, arugula, asparagus, 21

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

FEATURED CUTS

CANADIAN AAA RIBEYE*

(10oz), 47

or

GRILLED ONTARIO AAA STRIPLAIN*

(12oz), 45

pommes purée, foraged Canadian mushrooms, haricots verts

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