

STARTERS, SALADS & SNACKS

Soup of the Day		\$7/\$12			
House-made soup, se	erved with Garlic Toast.				
 The Little Salad (V) Fresh Greens with Garden Vegetables, served with Berry Balsamic or Creamy Garlic dressing. Served with Garlic Toast. (GF on request). Add Chicken, Prawns, or Borealis Patty \$9. Chips & Dip Platter (V) Spinach, Artichoke, and Sundried Tomato Dip and/or Hummus. Served with Tortilla Chips, Naan, and Vegetable Sticks.(GF on request). 					
			Bruschetta (V) Spinach, Tomato, Bas	il, Garlic, Red Onion and Cheese topped with Olive Oil and Balsamic Drizzle.	\$17
Pan Fried Perogies Potato and Cheddar Perogies, pan fried and accompanied by Caramelized Onions, Bacon, and Sour Cream. Chicken Fingers & Fries A Tundra Favorite. Seasoned breaded Chicken Tenders with French Fries and Manitoba's own Honey Dill. Crispy Calamari Lightly breaded and fried until golden, served with Tzatziki.					
			Little Pork Riblettes Tossed with your choice of: Hot, Honey Garlic, Sea Salt and Lime, Sweet Chili, BBQ, Salt and Pepper or Teriyaki.		
			The Big Salad (V)		\$18
Shredded Beet and C Cranberry, and Pump	arrot, Cucumber, Red Onion, Green Apple, Cherry Tomato, Sundried kin Seed. Served with Berry Balsamic or Creamy Garlic Dressing. Served with equest). Add Chicken, Prawns, or Borealis Patty \$9.				
Caesar Salad		\$19			
	s, Red Onion, and Croutons served on a bed of Romaine Lettuce tossed in ed with Garlic Toast. (GF on request). Add Chicken, Prawns, or Borealis				
	QUICK BITES				
Poutine	Classic Canadian style with Cheese Curds and Gravy. (V).	\$17			
Mozza Sticks	Crispy Mozza Sticks served with Salsa. (V).	\$15			
Onion Rings	Crispy Tempura Battered Onion Rings. (V).	\$12			

Crispy Yam Fries with Sriracha-licious Mayo to dip. (GF, V)

\$12

\$15

Zucchini FriesServed with Tzatziki. (V)

Yam Fries

(V) – Vegetarian / (GF) – Gluten Free / (DF) – Dairy Free

BIG BITES

Chicken Ciabatta Roasted Chicken on a toasted Ciabatta Bun with Sriracha Mayo, Lettice, Red Onion, Tomato, Sprouts, Bacon and Swiss Cheese. Served with your choice of fries, soup, or salad.	\$22
Manitoba Beef Burger House-made Beef patty on a Potato Scallion bun with Sriracha Mayo, Lettuce, Tomato, Pickled Red Onion, and Sprouts. Served with your choice of fries, soup, or salad.	\$22
Borealis Burger (V) Tundra's own Veggie Patty made with Wild Rice, Beets, Cranberries and Vegetables. Served on a toasted bun with Hummus, Avocado, Lettuce, Tomato, Red Onion and Sprouts. Served with Yam Fries.	\$23
Fish & Chips	\$25/30
1 or 2 pieces of Beer Battered Fish, served with French Fries and Remoulade.	
BIGGER BITES	
Wild Boar Bangers & Mash Manitoba-made Wild Boar and Cranberry Sausage, served with Creamy Garlic Mashed Potatoes, Caramelized Onions, Seasonal Vegetables and topped with a Red Wine Demi-Glace.	\$30
Elk Meatloaf A Tundra Pub Specialty - Manitoba Elk, Beef and Pork Meatloaf, served with Creamy Garlic Mashed Potatoes, Seasonal Vegetables and topped with a Red Wine Demi-Glace.	\$33
Roast Beef	\$32
Served with Garlic Mashed Potatoes, Gravy, and Seasonal Vegetables.	
Beef and Bison Stew A big bowl of lean Bison & tender Manitoba Beef, and Seasonal Vegetables, topped with Creamy Garlic Mashed Potatoes. Served with Garlic Toast.	\$33
Chickpea Vegetarian Curry (V) Hearty Curry with Root Vegetables, Chickpeas, and Coconut Milk, served on a bed of Coconut Rice. Served with Garlic Toast and Mango Chutney.	\$30
Baked Mac & Cheese (V)	\$24
Macaroni noodles smothered in our house-made Creamy Cheddar Cheese Sauce topped with Dusted Onions and baked to perfection. Served with Garlic Toast. Add on Buffalo Chicken, Bacon, or Smoked Char \$9.	

Please Note "BIGGER BITES" are available from 4PM to 9PM



