



# PUB

# GRUB

## To Start or to Share

### Soup of the Day

|                            |     |                         |      |
|----------------------------|-----|-------------------------|------|
| Starter size with crackers | \$6 | Main size with crackers | \$11 |
|----------------------------|-----|-------------------------|------|

### Little Salads

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|--|-----|
| Side garden salad ✓ or side caesar salad | \$7 |
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### Edamame Beans ✓

|                              |     |
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| Yummy, warm & lightly salted | \$8 |
|------------------------------|-----|

### Yam Fries ✓

|   |     |
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| Served with the tundra's spicy sriracha-licious mayo to dip | \$9 |
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### Bruschetta ✓

|   |          |
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| A tasty combo of cheese, fresh tomato, basil, red onion, garlic & olive oil | \$11 1/2 |
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### Pita & Pick Your Dip ✓

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|---|------|
| Grilled pita, tortilla chips & vegetable sticks, with your choice of either hummus or spinach & artichoke dip | \$12 |
| With both dips  | \$15 |

### Baked Brie ✓

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| Double cream brie, caramelised onions, cranberries, balsamic, and apples | \$15 1/2 |
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### Crispy Calamari

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| Lightly breaded and fried crispy with tzatziki dip | \$16 1/2 |
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### Perogies ✓

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| Dripping in butter, served with caramelized onions, bacon & sour cream | \$14 |
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### Little Pork Ribettes

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| Tossed with your choice of hot, honey garlic, sea salt & lime, sweet chili, BBQ, dill pickle, salt & pepper, or teriyaki | \$14 1/2 |
|--|----------|

### Classic Chicken Fingers & Fries

|   |          |
|---|----------|
| Lightly breaded chicken tenders with fries & one dipping sauce of your choice | \$15 1/2 |
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Onion Rings \$8 ✓ Classic Poufine \$11 ✓

Mozza Sticks 11 1/2 ✓

French Fries \$7 ✓

✓ Vegetarian. Some dishes can be made Vegan on request

## Sandwiches & Salads & Stuff

### Chicken Ciabatta & Fries

\$18

Grilled chicken breast, bacon, lettuce, tomato, swiss cheese, red onion & alfalfa sprouts on a fresh bun with crispy french fries. Upgrade to yam fries \$3

### Bison Burger & Fries

\$19

Tundra's homemade bison burger, fully loaded with cheese, bacon, tomato, lettuce & alfalfa sprouts on a fresh bun with crispy french fries  
Upgrade to yam fries \$3

### Manitoba Beef Burger & Fries

\$18

Homemade Manitoba grass fed beef burger, fully loaded with swiss cheese, pickled red onion, tomato, lettuce & alfalfa sprouts on a fresh bun with crispy french fries. Upgrade to yam fries \$3

### Borealis Burger & Yam Fries ✓

\$19 1/2

A vegetarian (& vegan by request!) delight. Tundra's own wild rice patty with berries, beans & vegetables. Served on a bun with hummus, avocado, lettuce, tomato, red onion, alfalfa sprouts & feta cheese. Comes with yam fries & sriracha-licious mayo to dip

### Hummus & Salad Wrap with Yam Fries ✓

\$16 1/2

Another vegetarian (& vegan by request!) fresh wrap with homemade hummus & 'salad stuff' served with yam fries & sriracha-licious mayo to dip

### Caesar Salad

\$14 1/2

Classic caesar salad with bacon, red onion, parmesan cheese & homemade herb croutons. Add chicken or prawns for \$7 1/2 extra

### Tundra Salad ✓

\$18

A wild mix of romaine lettuce, carrots, cucumber, celery, dried cranberries, red onion, sunflower seeds, grated beets, sundried tomatoes, feta cheese, & avocado tossed in balsamic house dressing. Add chicken or prawns for \$7 1/2 extra

Add chicken

\$7 1/2

Add prawns

\$7 1/2

Add bacon

\$4

Add gravy

\$2 1/2

Add garlic toast

\$2 1/2

Add salsa

\$2 1/2

Extra dip/sauce

\$2 1/2

Add sour cream

\$2 1/2

Extra cheese

\$2 1/2

Upgrade to onion rings \$3

Upgrade to yam fries \$3

Upgrade to poutine \$3

\*All our burgers are available in a wrap. Please ask your server\*



## For the Hungrier

### Roast Beef

\$26 1/2

Slowly cooked and melt in your mouth beef pot roast with creamy roasted garlic mash, covered in gravy & daily vegetable

### Wild Boar Bangers & Mash

\$26

Manitoba made wild boar and cranberry bangers (sausages!) served with red-skin potato mash, chef's choice of veggies, caramelized onions & gravy

### Elk Meatloaf

\$28

The tundra's homemade manitoba ground elk, (with some beef & pork) meatloaf with cranberry jus, our creamy garlic mash, & daily vegetable

### Bison Stew

\$26

Hearty & rib sticking. A big bowl of lean bison & tender manitoba beef with root veggies, topped with a scoop of creamy garlic mash & garlic toast

### Mussels & Fries

\$21 1/2

Steaming mussels swimming in our white wine tomato broth with garlic toast & a serve of crispy French fries

### Fish & Chips

\$21 1/2

Our version of a pub favourite. Flaky Manitoba pickerel in beer batter with crispy french fries and homemade tartare sauce

### Arctic Char

\$29 1/2

Pan fried arctic char dressed with an herbed maple sauce, served with a wild rice risotto cake & daily vegetable

### Vegetarian Curry

\$24 1/2

Robust vegan curry made with chickpeas, coconut milk & hearty vegetables, served over a wild rice blend with grilled bread, cashews & sweet mango chutney. Add chicken or prawns for \$7 1/2 extra

Most of our dishes on this page can be modified to be gluten free  
Please ask your server regarding any special dietary requirements

## For Dessert

Please check out the daily specials board for our home made treats!

## PIZZA WEEKENDS!! (Fri & Sat)

Available until sold out. Gluten free pizza crusts available. \$3

