



PUB

GRUB

To Start or to Share

Soup of the Day

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

Little Salads

Side garden salad ✓ or side caesar salad \$7

Edamame Beans ✓

Yummy, warm & lightly salted \$8

Bruschetta ✓

A tasty combo of cheese, fresh tomato, basil, red onion, garlic & olive oil \$13

Pita & Pick Your Dip ✓

Grilled pita, tortilla chips & vegetable sticks, with your choice of either hummus or spinach & artichoke dip With both dips \$16

Baked Brie ✓

Double cream brie, caramelised onions, cranberries, balsamic & apples \$16

Potato and Cheddar Perogies

Dripping in butter, served with caramelized onions, bacon & sour cream \$15

Shrimp Torpedoes

Crispy fried panko breaded shrimp served with house-made remoulade \$16

Crispy Calamari

Lightly breaded & fried until golden. Served with tzatziki dip \$17

Little Pork Riblettes

Tossed with your choice of hot, honey garlic, sea salt & lime, sweet chili, BBQ, dill pickle, salt & pepper, or teriyaki \$15

Classic Chicken Fingers & Fries

Lightly breaded chicken tenders with fries & one dipping sauce of your choice \$17

Onion Rings \$8 ✓ Classic Poutine \$11 ✓

Mozza Sticks 11.50 ✓

Yam Fries \$8 ✓ French Fries \$7 ✓

Sandwiches & Salads & Stuff

Bison Burger & Fries

\$19

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

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

Gourmet Fish Burger & Fries

\$19

Made in house, gourmet fish burger with char & basa patty, lettuce, tomato, crispy onions & house-made remoulade. Served with crispy french fries.
Upgrade to yam fries \$3

Mussels & Fries

\$22.50

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

Borealis Burger & Yam Fries ✓

\$19.50

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 ✓

\$16.50

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

Caesar Salad

\$15

Classic caesar salad with bacon, red onion, parmesan cheese & house-made herb croutons. Add vegan borealis patty, chicken or prawns for \$7.50 extra

Tundra Salad ✓

\$18

A wild mix of romaine lettuce, carrots, cucumber, celery, dried cranberries, edamame beans, red onion, sunflower seeds, grated beets, sundried tomatoes, feta cheese, & avocado tossed in balsamic house dressing.
Add vegan borealis patty, chicken or prawns for \$7.50 extra

Add chicken	\$7.50	Add prawns	\$7.50	Add bacon	\$4
Add gravy	\$2.50	Add garlic toast	\$2.50	Add salsa	\$2.50
Extra dip/sauce	\$2.50	Add sour cream	\$2.50	Extra cheese	\$2.50
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

\$27.50

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

Wild Boar Bangers & Mash

\$28

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

Elk Meatloaf

\$29

The tundra's house-made manitoba ground elk, (with some beef & pork) meatloaf with red wine gravy, our creamy garlic mash, & daily vegetable

Bison Stew

\$28

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

Fish & Chips

\$22.50

Our version of a pub favourite. Flaky manitoba pickerel in beer batter with crispy french fries & house-made tartare sauce

Arctic Char

\$30

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

Vegetarian Curry ✓

\$25

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 \$7.50 extra

Pasta Primavera ✓

\$25

Penne pasta tossed in extra virgin olive oil, fresh garlic, basil, white wine & tomato, with seasonal vegetables & topped with fresh parmesan.

Add vegan borealis patty, chicken or prawns for \$7.50 extra

For Dessert

Please check out the daily specials board for our sweet tooth treats!

PIZZA WEEKENDS!! (Fri & Sat)

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

