



APPETIZERS

KALE CAESAR SALAD GFA / V kale, herb + cheese croutons, local parmesan, crisp bacon, garlic dressing

LEAFY GREENS SALAD GFr / V / DF

cucumber, grape tomatoes, pickled onions, herbed vinaigrette

DAILY MARKET SOUP

chef's seasonal selection

MAINS

CRISPY SKIN MANITOULIN TROUT GFr / DF

Sheshegwaning First Nations trout, braised red cabbage, wild rice pilaf, honey apple cider glaze, potato crisps

CHEDDAR BURGER GFA

yu ranch grass-fed beef + pork patty, cheddar cheese, shredded lettuce, house pickles, roasted garlic aioli, toasted bun, fries

BOREALIS CHICKEN CLUB GFA

grilled ontario chicken breast, mozzarella cheese, crisp bacon, roasted garlic aioli, pickled onions, greens, tomato preserve, toasted bun, fries

THREE SISTERS BOWL GFr/V/DF

roasted butternut squash, charred corn, spiced black beans, hemp seed pesto, honey cider gastrique, toasted walnut crumble, wild rice pilaf









LUNCH MENU 35.95 per person taxes + gratuity not included 3-COURSE



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cucumber, grape tomatoes, pickled onions, herbed vinaigrette

DAILY MARKET SOUP

chef's seasonal selection

MAINS **CRISPY SKIN MANITOULIN**

TROUT GFr / DF

Sheshegwaning First Nations trout, braised red cabbage, wild rice pilaf, honey apple cider glaze, potato crisps

CHEDDAR BURGER GFA

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BOREALIS CHICKEN CLUB GFA

grilled ontario chicken breast, mozzarella cheese, crisp bacon, roasted garlic aioli, pickled onions, greens, tomato preserve, toasted bun, fries

THREE SISTERS BOWL GFr/V/DF

roasted butternut squash, charred corn, spiced black beans, hemp seed pesto, honey cider gastrique, toasted walnut crumble, wild rice pilaf

DESSERT

MAPLE CRÈME BRÛLÉE GFr

maple infused custard, caramelized sugar, candied walnut

APPLE CRUMBLE

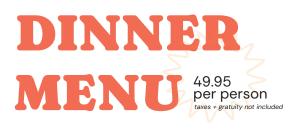
spiced apple compote, oat + brown sugar crumble, vanilla ice cream













APPETIZERS

KALE CAESAR SALAD GEA

kale, herb + cheese croutons, local parmesan, crisp bacon, garlic dressing

LEAFY GREENS SALAD GFr / V / DF

vison greens, radish, cucumber, pickled onions, herbed vinaigrette

DAILY MARKET SOUP

chef's seasonal selection

MAINS

VG FARMS TOMAHAWK

SHORT RIB GFA

braised vg farms tomahawk short rib, buttermilk mashed potatoes, fresh seasonal vegetables, pan gravy

THREE SISTERS BOWL GFr / V / DF

roasted butternut squash, charred corn, spiced black beans, roasted apple, hemp seed pesto, honey cider gastrique, toasted walnut crumble, wild rice pilaf

PAN SEARED CHICKEN SUPREME GFr

caramelized onion glaze, roasted potato medley, charred root vegetables, garlic cream sauce, potato crisps

CRISPY SKIN MANITOULIN TROUT GFr / DF

Sheshegwaning First Nations trout, braised red cabbage, wild rice pilaf, honey apple cider glaze, potato crisps

DESSERT

MAPLE CRÈME BRÛLÉE GFr

maple infused custard, caramelized sugar, candied walnut

APPLE CRUMBLE

spiced apple compote, oat + brown sugar crumble, vanilla ice cream









HORS D'OEUVRES



SEASONAL GRAZING BOARDS

*7 days notice required for pre-order

artisanal cured meats, local cheese and vegetable boards accompanied by house-made pickles and assorted preserves and crackers GFA

small serves groups of approx. 10 – 15 people	\$150
medium serves groups of approx. 20 – 30 people	\$250
large serves groups of approx. 40 – 50 people	\$350

SPECIAL ORDER *7 days notice required for pre-order ((*minimum order 1 dozen)
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YU RANCH BEEF + VG MEATS PORK SLIDERS	
cheddar + mozzarella cheese, house pickles, roasted garlic aioli	\$4.25 / per piece*
CRISPY FALAFEL GFr / V	
pickled red onions, cilantro, roasted red pepper + cheese fondue	\$2.75 / per piece*
SMOKED SALMON GFr	
cucumber, smoked salmon, herbed cream cheese roulade	\$3.25 / per piece*
MINI GRILLED CHEESE	
texas toast, cheddar + mozzarella cheese, tomato jam	\$3.25 / per piece*
FRIED CHICKEN SLIDERS	
borealis signature fried chicken, homestyle ranch, apple mustard,	
house pickles	\$4.25 / per piece*
GRILLED CHICKEN SKEWER GFr	
marinated chicken, chimichurri, scallions	\$4.25 / per piece*
BEET HUMMUS GFr / V	
crispy rice, crispy parsley	\$3.25 / per piece*

SHAREABLES FROM OUR MAIN MENU *no pre-order required

SPINACH RICOTTA DIP V

caramelized onions, fresh herbs, toasted crostini \$17.95

BACON FLATBREAD

smoked ontario pork belly, onion jam, cheddar cheese, sour cream, potato crisps, scallions \$17.95

ROASTED SQUASH FLATBREAD v

roasted butternut squash, herbed ricotta, caramelized onions, roasted walnuts, crispy sage \$17.95

BLACKENED CHICKEN ANTOJITOS

blackened chicken, southwest spiced cream cheese, sour cream, pickled onions, cilantro \$17.95

ONTARIO CHICKEN WINGS

local breaded chicken wings, crudite \$17.95



