

# LUNCH MENU

27.95  
per person  
taxes + gratuity not included

2-COURSE

Certified



Corporation



## 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



VEGETARIAN



GLUTEN FRIENDLY



GLUTEN FRIENDLY  
AVAILABLE



DAIRY FREE

# LUNCH MENU

35.95  
per person  
taxes + gratuity not included

3-COURSE

Certified



Corporation



## 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

## DESSERT

### **MAPLE CRÈME BRÛLÉE** GFr

maple infused custard, caramelized sugar, candied walnut

### **APPLE CRUMBLE**

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



VEGETARIAN



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DAIRY FREE

# DINNER MENU

49.95  
per person  
taxes + gratuity not included

Certified



## APPETIZERS

### KALE CAESAR SALAD GFA

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



VEGETARIAN



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# 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)

### 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



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*Borealis*  
GRILLE & BAR