

Summer Lunch Menu

APPETIZERS & SHARE PLATES

- Fish Cakes** Fresh Fish and Potato Cakes with Roasted Red Pepper Mayo 13.5 / 8 sm
- Three-Cheese Artichoke Dip** A Blend of Warmed Local Cheeses with Breads and Crostini 12
- Traditional Chicken Wings** Choose: Amherst Nova Scotia Sea Salt and Black Peppercorn, Hot Sauce or Ontario Harvest Ale BBQ Sauce, served with Ranch Dressing 13.5
- Gourmet Poutine** Cheese Curds and Thyme Gravy on Fresh Cut Fries 11.5 / 7 sm
- Shrimp Quesadilla** Succulent Shrimp, Melted Cheese, Sautéed Leeks and Herbs 15 / 9 sm
- Three Potted Dips** A Seasonal Selection of Dips served with a Variety of Breads 9
- Borealis Paté** Made with Chicken Livers, Pears, Brandy and Spices with Fresh Bread 10
- Baked Goat Cheese** Lightly Breaded and Baked Woolwich Dairy Goat Cheese with Rootham's Preserves 11
- Rosemary and Roasted Garlic Kettle Chips** Deep Fried Sliced Potatoes served with Ranch Dip 5.5
- Pulled Pork Sliders** Slow Braised Pork with House BBQ Sauce on 3 Mini Buns 9



SOUP

Our Featured Daily Soup

Created Daily served with Garlic Toasted Baguette 6

Roasted Onion Soup

Topped with Ontario Cheese Crostini 8

SALADS

We use only Ontario Cold-Pressed Oils in all our Dressings

- Blue Arugula** Roasted Pear, Toasted Walnut, Blue Cheese and Roasted Pear Vinaigrette 12.5 / 8.5 sm
- Romaine Salad** Double Smoked Bacon, Ontario Parmesan Cheese and Lemon Mustard Vinaigrette 11 / 7.5 sm
- Organic Greens** Local Lettuces, Cucumber Rounds, Cherry Tomatoes and Borealis Vinaigrette 10 / 7 sm
- Roasted Beet Salad** Woolwich Dairy Goat Cheese and Sunflower Seeds on Fresh Greens with Niagara Baco Noir Vinaigrette 12.5 / 8.5 sm

Add to any Salad: Chicken Breast or Striploin Steak or Pan Seared Trout 5.5

Bistro Fixe

Two courses with your choice of Appetizer & Main

Daily Soup

or

Green Salad

Vegetarian Wrap

or

Classic Burger

or

Beef Brisket

or

Pulled Pork Sandwich

16

WEEKENDS AT BOREALIS

www.borealisgrille.ca

SUNDAY BRUNCH: A Delicious Selection of Breakfast and Lunch Entrées. Sundays from 10 a.m. - 2:30 p.m.

LIGHTLY SMOKED & SLOW ROASTED PRIME RIB: Our Friday, Saturday and Sunday Evening Special served with Fresh Thyme Gravy and Horseradish. Available in 8 oz. and 12 oz. portions. 24 / 28

PUB CLASSICS

- Steak and Mushroom** Braised West Grey Beef in Harvest Ale Jus with Herb Scones and Side Salad 16
- Sweet Potato Curry** Slow Cooked with Lentils, Chick Peas, Tomatoes and Vegetables with Naan Bread 12.5
- Wild Mushroom Gnocchi** Sautéed with Vegetarian Sweet Onion Broth, Fresh Thyme and Asiago 16
- The YU Ranch Burger** Freshly Ground Grass Fed Beef with choice of Fries 12.5
Add: Old Cheddar or Sautéed Field Mushrooms or Caramelized Onions or Double Smoked Bacon 1.5
- Mac n' Cheese** Decadent blend of Aged Cheddar and Local Cheeses with Crisp Panko Crust and Side Salad 14

SANDWICHES

Served with choice of Fries or House Salad

- Beef Brisket** served with Caramelized Onions and Smoked Cheddar on a Kaiser 12.5
- Pulled Pork Sandwich** Served with House Barbecue Sauce and our Signature Black Mustard Slaw 12
- Grilled Chicken Clubhouse Sandwich** Served with Peameal Bacon, Tomato, Lettuce and Lemon Mayo 13.5
- Borealis Chicken Panini** BBQ Chicken with Roasted Pear and Aged Cheddar 14
- Vegetarian Wrap** Grilled Fresh Vegetables, Field Mushrooms and Woolwich Dairy Chèvre 11.5
- Grilled Steak Sandwich** 5 oz. Striploin served with Sautéed Mushrooms and Carmelized Onions 15



FROM THE WATER

- Fish and Chips** Lake Erie Pickeral in our Taste of Ontario Ale Batter. Choice of Fries or House Salad 16
- Shrimp and Fresh Herb Pasta** Tomato and Herbed Cream Sauce served on Broad Noodles 19
- North Shore Fisheries Rainbow Trout Filet** Forty Creek Whisky Hawkin's Honey Glazed Fish, Wild Rice and Prairie Grains with Market Vegetables 18.5

Ocean Wise.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

FLATBREAD & SALAD

Served with our locally sourced Organic Greens

- True North** Ground YU Ranch Beef, Field Mushrooms, Caramelized Onion and Smoked Cheddar Cheese 15.5
- Wellington** Mennonite Summer Sausage, Roasted Tomato Sauce and Ontario Gouda 14.5
- Woolwich** Chicken, Basil Pesto and Woolwich Dairy Chèvre 16
- Leamington Bruschetta** Fresh Tomatoes, Onions, Garlic and Fresh Basil 12.5

**Borealis Style
Thin Crust
Pizza!**



The Borealis Grille is committed to serving up the best locally crafted food and beverages; even the decor has been created from locally sourced materials. Our electricity is supplied by Bullfrog Power which is 100% water or wind generated.

Join us every evening after 8pm in the John Galt Bar for Wings and a Pitcher of Beer for only \$19.99

To ensure quicker service there will be one bill for tables of 10 or more. And, there will be an automatic 15% gratuity. Thank you for your cooperation.