

DESSERTS

share or don't share, we won't judge

NANA'S RAISIN PECAN BUTTER TARTS 8

this is nana's top secret family recipe!

CHOCOLATE CREAM PIE 8

decadent chocolate custard, chocolate cookie crumble, toasted meringue

SKILLET BUMBLEBERRY COBBLER 8

cinnamon oat crumble, vanilla bean ice cream

SUNDAE FOR TWO 12

maple, vanilla & salted caramel ice cream, toffee bits, chocolate shell, burnt orange caramel, maple cotton candy, toffee peanuts, cherries

BEVERAGES

carbonated or caffeinated

COFFEE OR TEA 3.5

regular or decaffeinated

ESPRESSO

single 2.75
double 3.5

SPARKLING OR FLAT

BOTTLED WATER 6
750ml

CAFFE LATTE

OR CAPPUCCINO 4.5

CAFFE AMERICANO 4

SOFT DRINKS 3.5

we proudly serve
Coca-Cola® beverages

SOCIAL PLATES

perfect for sharing (and not just on instagram)

WOOD-FIRED OLIVES 8

lemon zest, fennel, sweet pepper drops

DEVILED EGGS 7

smoked beef brisket, farm fresh eggs

GIANT PRETZEL 9.5

mustard & dill ranch, beer cheese sauce

CRISPY CALAMARI 14

green goddess dressing

CRAB AND ARTICHOKE DIP 17

parmigiano reggiano, wood-grilled broccoli, crostini

SKILLET PEI MUSSELS 19

roasted shallots, fennel, bacon

CRISPY CHICKEN BITES 15

chipotle bbq sauce

BUFFALO CHICKEN BITES 15

blue cheese crema

JUMBO CHICKEN WINGS

1/2 dozen 14.5
dozen 26.5

SELECT FROM:

bacon maple mustard
dry-rubbed ancho honey lime
smoky chipotle bbq
medium buffalo

WOOD-FIRED PIZZAS

it only takes one bite to fall in love

12” serves 1-2

24” serves 4-6

MARGHERITA 14.5 / 40

fior di latte mozzarella, tomato sauce,
extra virgin olive oil, basil, maldon salt

THE BEAST 16.5 / 48

house ground fennel sausage, arugula, roasted tomato,
sweet pepper, red onion, fior di latte mozzarella

BUTCHER'S DAUGHTER 17.5 / 48

pepperoni, red onion, house ground fennel sausage,
parmigiano reggiano, chili flakes

PEPPERONI 17.5 / 48

fresh mozzarella, parmigiano reggiano,
tomato sauce

THE BOUNTY 16.5 / 48

roasted wild mushrooms, grilled potato, arugula,
ricotta cheese, parmesan sauce, lemon zest

SUMMER IN CALABRIA 16.5 / 48

salami calabrese, roasted tomato, calabrian chili,
arugula, castelvetrano olives, fior di latte mozzarella



Earn & Redeem SCENE® points for every game,
every meal, and every ticket you buy!*



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SOUPS & SALADS

more than just greens

CANADIAN ONION SOUP 8

hand-carved smoked meat,
fire-roasted onions, charred gruyere

MARKET GREENS 9

pachino tomatoes, shaved parmigiano reggiano,
balsamic vinaigrette

ROASTED BEET 12

herb-whipped goat ricotta, baby arugula,
smoked almonds, sherry vinaigrette

CAESAR ‘WEDGE’ 12

romaine hearts, roasted tomatoes,
house caesar dressing, parmigiano reggiano

GRILLED SALMON 19

market greens, grilled asparagus,
soleggiati tomatoes, champagne yogurt dressing

CHOPPED CHICKEN 18

roisserie chicken, market greens, green apple,
tomato, cucumber, red onion, smoked almonds,
fontina cheese, green goddess dressing

ADDITIONS FROM THE GRILL

herbed chicken breast 10
atlantic salmon 11
8 oz. flat iron steak 11

HANDHELDS

the taste of canada, in the palm of your hand

all handhelds come with a choice of market greens or house-cut fries

THREE10 BURGER 15.5

two fresh ground canadian AAA beef patties,
brioche bun, The Rec Room sauce

add stackables +2 each

smoked cheddar | thick-cut bacon | fried egg

ROTISSERIE CHICKEN CLUB 16.5

bacon, lettuce, vine-ripened tomato,
bacon aioli, herbed focaccia

GRILLED SALMON BLT 19

bacon, arugula, beefsteak tomato,
house mayonnaise, brioche bun

FRIED CHICKEN CAESAR SANDWICH 17.5

hand-breaded chicken, roasted soleggiati tomatoes,
romaine, parmigiano reggiano,
house caesar dressing, brioche bun

HOT SMOKED SALMON SANDWICH 18

shaved fennel, napa and spinach slaw, asparagus,
minted yogurt sauce, herbed focaccia

FIRE-ROASTED VEGETABLE WRAP 14

portobello, eggplant, roasted tomato mayo,
herb-whipped goat ricotta, arugula, multigrain tortilla

SPECIALTIES FROM THE WOOD-FIRED GRILL

we proudly support canadian farmers

CHOOSE ONE MAIN

MAPLE BABY BACK RIBS 27

chipotle bbq sauce

10 oz. MAPLE-BRINED PORK CHOP 25

black pepper gravy

8 oz. BASEBALL SIRLOIN 29.5

béarnaise sauce

12 oz. BONE-IN RIB STEAK 37

garlic-herb butter

HERB RUBBED ATLANTIC SALMON 27.5

minted yogurt sauce

PORTOBELLO MUSHROOM CAPS 20

herbed lemon vinaigrette

CHOOSE TWO SIDES

MARKET GREEN SALAD

THE REC ROOM SLAW

HOUSE-CUT FRIES

SMASH-FRIED POTATOES

ROASTED GARLIC WHIPPED POTATOES

ADDITIONS

ROASTED MUSHROOMS 5

SMOKED CHEDDAR MAC + CHEESE 6

PERSONAL PLATES

cozy up with comfort food that tastes like home

SMOKED CHEDDAR MAC + CHEESE 17

caramelized onions, herbed breadcrumbs,
arugula side salad

PARMIGIANO MAC + CHEESE 22

smoked cheddar, wood-grilled broccoli,
solegiatti tomatoes, arugula side salad

PORCHETTA MAC + CHEESE 23

smoked cheddar, slow-roasted porchetta,
pickled red onions, arugula side salad

BISON LASAGNA 23

bison and pork bolognese, layers of fresh lasagna,
house made pomodoro, goat ricotta, mozzarella

ROTISSERIE CHICKEN 23

roasted garlic whipped potatoes,
grilled asparagus, chicken jus

ATLANTIC COD FISH & CHIPS

The Rec Room slaw, hand cut fries,
mustard, caper & dill sauce

one piece 17 | two pieces 22

8 oz. FLAT IRON STEAK FRITES 25

béarnaise, herbed fries

PICKLED BRINED FRIED CHICKEN 24

roasted garlic whipped potatoes, The Rec Room slaw,
house biscuit, black pepper gravy

VEGAN BOWL 18

ancient grains, wheatberries, portobello,
roasted butternut squash, cauliflower, broccoli,
cherry tomatoes

Get a \$10 Game Tag for \$5 with each handheld, grill or personal plate.†

† Maximum of one \$5 Game Tag per day. Offer is subject to change or expiry without notice. Additional restrictions may apply. Ask server for details.

Applicable taxes extra. Please notify your server of any allergies or dietary restrictions and we can guide you through our menu. For groups over 8 or more, please note that 18% gratuities will be automatically applied.