

DESSERTS

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

SKILLET BUMBLEBERRY COBBLER 8  
cinnamon oat crumble, vanilla bean ice cream

CHOCOLATE CREAM PIE 8  
decadent chocolate custard,  
chocolate cookie crumble, toasted meringue

NANA'S RAISIN PECAN BUTTER TARTS 8  
this is nana's top secret family recipe!

THE REC ROOM SUNDAE 9  
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

CAFFE LATTE OR CAPPUCCINO 4.5

ESPRESSO  
single 2.75  
double 3.5

CAFFE AMERICANO 4

SPARKLING OR FLAT BOTTLED WATER 6  
750ml

SOFT DRINKS 3.5  
we proudly serve  
Coca-Cola® beverages

SCENE™

BRING ON THE POINTS.

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SOCIAL PLATES

perfect for sharing (and not just on instagram)

WOOD-FIRED OLIVES 8  
lemon zest, fennel, sweet pepper drops

SMOKED MEAT DEVEILED EGGS 7  
house smoked beef brisket, farm fresh eggs

GIANT PRETZEL 9  
mustard & dill ranch, beer cheese sauce

WOOD-GRILLED ASPARAGUS 9  
bêarnaise, parmigiano reggiano,  
soft-boiled egg

CRAB AND ARTICHOKE DIP 15  
parmigiano reggiano, wood-grilled broccoli, crostini

BACON MAPLE JAM 12  
applewood smoked, double-cream brie

POPCORN FRIED CHICKEN 14  
crispy bacon, chipotle bbq sauce

BUFFALO POPCORN CHICKEN 14  
blue cheese, mustard and dill ranch

SKILLET MUSSELS 18  
roasted shallots, fennel, bacon,  
pinot grigio butter sauce

CRISPY CALAMARI 14  
green goddess dressing, roasted tomato dip

FIRE-GRILLED FLATBREADS 15

select from:

fresh mozzarella, pecorino,  
tomato sauce, basil

roasted mushroom, brie,  
black olive tapenade

grilled potato, goat ricotta,  
arugula, truffle oil

IRON SKILLET CHICKEN WINGS  
1/2 dozen 14 | dozen 26

select from:

bacon maple mustard

dry-rubbed ancho honey lime

smoky chipotle bbq

medium buffalo

SOUPS & SALADS

more than just greens

CANADIAN ONION SOUP 8

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

ROASTED BEET sm 8 / lg 12

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

MARKET GREENS sm 6 / lg 9

pachino tomatoes, shaved parmigiano reggiano,  
balsamic vinaigrette

ROCKET sm 7 / lg 10

arugula, parmigiano reggiano,  
sherry vinaigrette, fresh lemon juice

CAESAR ‘WEDGE’ sm 8 / lg 12

romaine hearts, roasted tomatoes,  
caesar dressing, parmigiano reggiano

GRILLED ORGANIC B.C. SALMON 19

asparagus, sun-soaked soleggiati tomatoes,  
champagne yogurt dressing

SPIT-ROASTED CHOPPED CHICKEN 18

field greens, romaine, green cabbage, red onion,  
cucumber, tomato, smoked almonds, fontina cheese,  
fuji apple, green goddess dressing

ADDITIONS FROM THE GRILL

herbed chicken breast 9  
organic b.c. salmon 11  
8 oz. flat iron steak 11

HANDHELDS

the taste of canada, in the palm of your hand

FIRE-ROASTED VEGETABLE WRAP 14

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

ORGANIC B.C. SALMON BLT 19

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

THREE10 BURGER 15

in-house ground canadian AAA beef,  
double stacked, brioche bun, The Rec Room sauce

add stackables +2 each

smoked cheddar | thick-cut bacon | fried egg

ROTISSERIE CHICKEN BLT 15

smoky bacon, iceberg and napa, vine-ripened tomato,  
bacon aioli, herbed foccacia

FRIED CHICKEN CAESAR SANDWICH 17

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

HOT SMOKED ORGANIC B.C. SALMON 18

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

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

Receive a \$10 gaming wristband for \$5 with the purchase of an entrée.

SPECIALTIES FROM THE WOOD-FIRED GRILL

we proudly support canadian farmers

STEAK SPICE GRILLED PORTOBELLO  
MUSHROOM CAPS 19

with herbed lemon vinaigrette

ORGANIC B.C. SALMON 27

with minted yogurt sauce

10 oz. MAPLE-BRINED  
PORK CHOP 24

with black pepper gravy

8 oz. BASEBALL SIRLOIN 29

with béarnaise sauce

12 oz. BONE-IN RIBSTEAK 37

with cabernet wine sauce

CHOICE OF TWO SIDES

market green salad • herbed house-cut fries • smash-fried red bliss potatoes • The Rec Room Slaw

PERSONAL PLATES

cozy up with comfort food that tastes like home

SKILLET MAC + CHEESE 15

caramelized onions, smoked cheddar,  
marble, herbed breadcrumbs

add:

parmigiano-charred broccoli  
& sun-soaked tomatoes 5

slow-roasted porchetta  
& pickled red onions 6

butter-poached lobster 12

ROTISSERIE CHICKEN 23

herb roasted, garlic whipped potatoes,  
grilled asparagus, pinot grigio chicken jus

BISON LASAGNA 21

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

8 oz. FLAT IRON STEAK FRITES 25

béarnaise, cabernet wine sauce, herbed fries

MAPLE BABY BACK RIBS 27

smash-fried red bliss potatoes,  
The Rec Room slaw

PICKLED BRINED FRIED CHICKEN 24

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

VEGAN BOWL 18

ancient grains, wild rice, wheatberries, cucumber,  
roasted cauliflower, blistered cherry tomatoes,  
butternut squash and lemon-herb vinaigrette

ATLANTIC COD FISH & CHIPS

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

one piece 16 | two pieces 21