

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 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

BRING ON THE POINTS.

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

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 12

*béarnaise, parmigiano reggiano,
soft-boiled egg*

CRAB AND ARTICHOKE DIP 16

parmigiano reggiano, wood-grilled broccoli, crostini

BACON MAPLE JAM 12

applewood smoked, double-cream brie

POPCORN FRIED CHICKEN 15

crispy bacon, chipotle bbq sauce

BUFFALO POPCORN CHICKEN 15

blue cheese, mustard and dill ranch

P.E.I. MUSSELS 19

*roasted shallots, fennel, bacon,
pinot grigio butter sauce*

CRISPY CALAMARI 14

green goddess dressing, roasted tomato dip

IRON SKILLET CHICKEN WINGS

1/2 dozen 14 | full dozen 26

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

MARGHERITA 14

*fior di latte mozzarella, tomato sauce,
extra virgin olive oil, fresh basil*

SUMMER IN CALABRIA 16

*salami calabrese, roasted tomato, calabrian chili,
baby arugula, castelvetro olives, fior di latte mozzarella*

LITTLE ITALY 16

*roasted garlic, ricotta cheese, parmesan sauce,
arugula, lemon zest, sea salt*

BUTCHER'S DAUGHTER 17

*pepperoni, red onion, house ground fennel sausage,
parmigiana reggiano, chili flakes*

PEPPERONI 17

fresh mozzarella, parmigiano reggiano, tomato sauce

THE BOUNTY 16

*roasted wild mushrooms, grilled potato, spinach,
ricotta cheese, parmesan sauce,
lemon zest, extra virgin olive oil*

THE BEAST 15

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

FAMILY – SERVES 4 TO 6

MARGHERITA 40 • PEPPERONI 48 • LITTLE ITALY 48 • THE BEAST 45

SUMMER IN CALABRIA 48 • BUTCHER'S DAUGHTER 48 • THE BOUNTY 48

SOUPS & SALADS

more than just greens

CANADIAN ONION SOUP 8

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

ROASTED BEET sm 9 / 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 9 / lg 12

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

ATLANTIC SALMON 19

*asparagus, sun-soaked soleggiati tomatoes,
champagne yogurt dressing*

SPIT-ROASTED CHOPPED CHICKEN 18

*fuji apple, tomato, cucumber, red onion,
smoked almonds, fontina cheese,
green goddess dressing*

ADDITIONS FROM THE GRILL

herbed chicken breast 10 • atlantic salmon 11 • 8oz 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*

ATLANTIC SALMON BLT 19

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

ROTISSERIE CHICKEN BLT 15

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

FRIED CHICKEN CAESAR SANDWICH 17

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

HOT SMOKED ATLANTIC 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

SPECIALTIES FROM THE WOOD-FIRED GRILL

we proudly support canadian farmers

STEAK SPICE GRILLED PORTOBELLO MUSHROOM CAPS 20

with herbed lemon vinaigrette

HERB RUBBED ATLANTIC SALMON 27

with minted yogurt sauce

10oz MAPLE-BRINED PORK CHOP 24

with black pepper gravy

8oz BASEBALL SIRLOIN 29

with béarnaise sauce

12oz 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 17

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 22

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

8 OZ. FLAT IRON STEAK FRITES 24

béarnaise, cabernet wine sauce, herbed fries

MAPLE BABY BACK RIBS 26

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

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