



## WARM-UP

### Soup of the Day

Chef's daily creation. 9

### Ultimate Game Time Pretzel

Classic soft salted pretzel served with grainy mustard aioli. 10

### Ahi Tuna Stack

Fresh, light, and shareable. Diced ahi tuna, avocado, cucumbers, green onions, wonton crisps, and citrus vinaigrette. 19½

### Hummus Flight

Roasted red pepper, roasted jalapeño, and traditional hummus served with fresh bread and oven roasted heirloom tomatoes. 15

### Avocado Eggrolls

Made fresh with avocado and sun-dried tomatoes, fried to perfection with a tamarind dipping sauce. 19

### Burrata Cheese with Prosciutto Optional

Fresh burrata cheese, prosciutto, grilled ciabatta slices, garlic olive oil, balsamic honey, arugula & pickled red onion salad. 26

### Charcuterie Board

A selection of cured meats, three types of cheese, mustard, fig jam, pickled red onion and bread crisps. 26

### Calamari

Lightly dusted calamari with tzatziki dip. 16

### Spiced Cauliflower Tacos

Flour tortillas, tajin spiced cauliflower, avocado & jalapeño puree, vegan feta, and micro cilantro. 17½

### Kung Pao Lettuce Wrap

Szechuan-style chicken, cashews, crisp wontons, green onions, and cilantro tossed in a sweet chili sauce. 22

### Parm & Kale Mushroom Caps

Market mushrooms stuffed with parmesan, asiago, and seasoned kale, topped with a Madeira cream sauce. 17

### Garlic Truffle Parm Fries

Fresh-cut fries, garlic truffle oil, fresh thyme and parsley. 13

### Sweet Potato Fries With Garlic Aioli 9½

## SALADS & BOWLS

### The G.O.A.T. Cheese Salad

Goat cheese wrapped in phyllo pastry, heirloom gem tomatoes, poached pear, red onion, crisp greens, balsamic dressing and spicy pecans. 23

### San Antonio Chicken Salad

Roasted chicken, black bean salsa, black rice, avocado, roasted corn, garlic ranch dressing & tortilla strips. 24

Add basil marinated chicken breast to any salad \$5½  
Add grilled steak to any salad \$9½  
Add shrimp (4pcs) \$8

### Grilled Tahini Caesar Salad

Grilled romaine lettuce, sun-dried tomatoes, parmesan, roasted maitake mushrooms, and micro basil. 17

### Chimichurri Steak Salad

Romaine, radicchio, arugula, heirloom gem tomatoes, tossed in a chimichurri vinaigrette, with fingerling potatoes, pickled green beans and feta. 25

## COURTSIDE WINGS

### SINGLE 1 LBS

A pound of our wings, with a choice of sauce, and ranch dip. 19

Hennessy™ BBQ • Medium • Ghost Chili • Dry Cajun  
Honey Hot • Honey Garlic • African Berbere Spice

### DOUBLE 2 LBS

2lbs of our wings, with a choice of sauce and ranch dip. 33

## BURGERS & SANDWICHES

### Courtside Burger

Our fresh ground double patties, lettuce, tomato, red onion, and pickle. 21

Served with french fries cut from Ontario grown potatoes. Substitute with mixed greens salad, caesar salad or sweet potato fries \$2

### Dallas Smoked Bacon Burger

Our fresh ground double patties, smoked bacon jam, jalapeño havarti, chipotle mayo, sauteed red onion, lettuce, tomato and pickle. 23

### Memphis Crispy Chicken Sandwich

Crispy buttermilk marinated chicken breast, Memphis angry mayo hot sauce, house slaw, gherkin, tomatoes. 19½

### Vegan Burger

Beyond patty, fresh avocado, organic greens, tomatoes, vegan garlic aioli, caramelized onions, vegan bun. 23

## STONE BAKED PIZZA

### Classic Stinger

Dry cured pepperoni, spicy salami, honey drizzle and San Marzano tomato sauce. 20

10 inch hand stretched dough, Made to order

### Pulled Chicken

BBQ sauce, pulled chicken, red onions, jalapeños, garlic confit, cilantro and garlic aioli. 21

### Philly

Beef short rib, mozzarella, caramelized red onion, pineapple, garlic confit, fresh herbs and San Marzano tomato sauce. 22

### The Arugula Brie

Creamy brie and mozzarella cheese, San Marzano tomato sauce, sautéed mushrooms, toasted walnuts, topped with arugula. 21

## MAINS

### Chicken Madeira

Sauteed chicken breast, house Madeira wine sauce covered with mushrooms, cheese, asparagus, and garlic mashed potatoes. 29

### Sweet & Sour Chicken

Crispy chicken breast, sauteed vegetables, and fresh pineapple tossed in our house-made sweet and sour sauce, over jasmine rice. 25

### Braised Short Rib

Beef short rib, demi-glace, garlic mashed potatoes, and glazed heirloom carrots. 38

### Miso Salmon

Miso marinated salmon, served with stir fried seasonal vegetables and jasmine rice. 34  
*Marine Stewardship Certified*

### Boston Fish & Chips

Crispy haddock, house-made beer batter, tartar, house slaw, and fresh-cut fries. 22  
*Marine Stewardship Certified*

### 12oz New York Striploin


Grass-fed, center-cut striploin topped with truffle butter, seasonal vegetables, and garlic mash. 45


### Berbere Spiced Grilled Chicken

African berbere spiced grilled chicken, honey roasted heirloom carrots and Jerusalem artichokes, fresh thick yogurt. 29

### Fettuccine Chicken Alfredo Optional

Classic house made alfredo, roasted chicken with garlic toast. 26

 Vegetarian Or Plant Based

 Top Chef Canada Winner and Chopped Canada winner Erica Karbelnik | Signature Dishes