



WARM-UP

Spiced Cauliflower Tacos

Corn tortillas, tain spiced cauliflower, avocado & jalapeño puree, pickled red onions, feta, and micro cilantro. 17

Ahi Tuna Stack

Fresh, light, and shareable. Diced ahi tuna, avocado, cucumbers, green onions, and citrus vinaigrette. 21

Kung Pao Lettuce Wrap

Szechuan-style chicken, whole cashews, green onions & cilantro tossed in a sweet chili sauce. 22½

Shrimp Ceviche

Shrimp, avocado, gem tomatoes, mint, basil, cucumbers, jalapeños, house tortilla chips. 21

Poutine

Fresh cut fries, gravy, Quebec cheese curds. 14

Sweet Potato Fries

With Garlic Aioli 9½

COURTSIDE WINGS

Hennessy™ BBQ • Medium

Ghost Chili • Honey Hot

Honey Cajun • Jamaican Jerk

SINGLE 1 LBS

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

DOUBLE 2 LBS

2lbs of our wings, with a choice of sauce & ranch dip. 35

SALADS

Chimichurri Steak Salad

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

San Antonio Chicken Salad

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

MAINS

Berberé Spiced Grilled Chicken

African Berbere spiced grilled chicken, honey roasted heirloom carrots, roasted fingerling potatoes & fresh yogurt. 29

Kung Pao Chicken Bowl

Cucumbers, fresh avocado and a house-made Asian style slaw, served over jasmine rice topped with green onions, cilantro & sesame seeds. 26

Tuna Poke Bowl

Ahi Tuna glazed in wasabi soy, avocados, edamame, matchstick carrots, radish, served over jasmine rice, drizzled with sriracha aioli, topped with sesame seeds & pickled ginger. 25

8oz Top Sirloin Steak

Grass-fed Canadian AAA, topped with truffle butter, seasonal vegetables, & garlic mash. 34

DESSERT

Flourless Chocolate Torte

Rich flourless cake served with whipped cream & drizzled with chocolate ganache. 11


Premium Ice Cream

Choice of Chocolate or Vanilla. 6½

Sorbet

Seasonal flavour. 6½

 Vegetarian Or Plant Based

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

Honey Lime Shrimp Harvest Salad


Mixed greens tossed in a house-made fig vinaigrette, Granny Smith apples, crushed spicy pecans, dried cranberries, topped with feta cheese & grilled honey lime shrimp. 24

B.E.E.T the G.O.A.T Salad

Spring mix tossed in a lemon garlic oil, honey whipped goat cheese, roasted red & golden beets, topped with crushed spicy pecans. 21

Green Thai Curry

Medley of seasonal vegetables in a rich emerald Thai coconut curry, grilled shrimp & jasmine rice. 25

Vegetarian Option Available 

PASTAS

Crafted with gluten-free penne noodles, offering a tasty and satisfying wheat-free alternative.

Shrimp Limone Penne

Shrimp, lemon cream sauce, fried capers & sun-dried tomatoes. 30

Sausage Penne

Spicy Italian sausage, parmesan cream sauce, fresh chillies, roasted garlic, garnished with chilli oil & arugula. 29

Penne Bolognese

Housemade bolognese sauce, shaved parmesan, basil & basil oil. 29

Please be advised that while we offer a gluten-free menu, our kitchen is not a gluten-free facility, therefore there may be a risk of cross-contamination with gluten products. We take every precaution to avoid cross-contamination, but we cannot guarantee the total absence of gluten in any of our gluten-free menu items. Please use your discretion when ordering.



GLUTEN - FRIENDLY MENU