

COCONUT SHRIMP	\$14	S	NACHO PLATTER VG OPTION	\$19
6 Succulent coconut shrimp served with pina colada dipping sauce.		NACHOS	Crisp tortilla chips, bruscetta mix, jalapenos, olives, cheddar and mozzarella. Served with house salsa, sour cream and topp with fresh lettuce. Add guacamole: \$4	oed
FIRE DUSTED CALAMARI	\$15		Add meat sauce, chicken breast or veggie protein: \$5	
Tender squid lightly dusted and served with sweet and spicy thai sauce.				4
BLOOMING TEXAS ONION VG	\$14	WINGS	ONE POUND WINGS	\$16
Blooming crispy onion-liciousness. Deep fried goodness at its best. Served with blossom sauce.		× ×	SAUCE: MILD, MEDIUM, HOT, SUICIDE, HONEY GARLIC, BUFFALO, CARIBBEAN JERK, GARLIC PARMESAN, TOMICIDE SAUCE, SWEET & SPICY THAI, FORTY CREEK	
5 PCS CHICKEN FINGERS	\$14.5		DRY RUB: CAJUN, LEMON PEPPER	
Served with fries and choice of ranch, BBQ, buttermilk,			Add fries: \$4.25	
dill or plum sauce. Toss your tenders in any signature wing sauce for only \$1.50 (Extra sauce: \$1.50).			ONE POUND BONELESS WINGS	\$16
	010		Tossed in any of our signature sauces.	
LOADED POTATO BOATS VG OPTION GF	\$12			
Loaded with BBQ sauce, cheese, bacon and green onion. Served with sour cream.				
GRILLED VEGETABLE QUESADILLA 🗸	\$15			
Grilled seasonal vegetables folded in a crisp flour tortilla with tomatoes, green onion, mozzarella and cheddar. Served with house salsa and sour cream. Add chicken breast or veggie protein: \$5 Add shrimp: \$6		HAND CRAFTED SANDWICHES	Includes choice of fresh cut fries, house salad or soup. Add caesar, greek salad, sweet potato fries, onion rings or pou	tine: \$4
Add guacamole: \$4			BUFFALO RANCH CHICKEN WRAP	\$15
SHRIMP TACOS DUOS Served with coleslaw, sour cream and guacamole.	\$14	D SAN	Lightly breaded buffalo chicken pieces wrapped up in a soft tortilla with ranch dressing, mixed greens, cheese, and bruschetta mix.	
Tossed in a sweet chili thai sauce.		Ë	PHILLY CHEESESTEAK SANDWICH	\$19
GARLIC FOCACCIA LOAF 😡	\$12	Æ	Made with thin sliced beef. Served with peppers, caramelized	
Artisan rosemary foccacia drizzled with warm garlic butter.		00	mushrooms, garlic aioli and hugged by rosemary focaccia bun	
Add cheese: \$1.5 Add bacon: \$1.5		A	FRENCH ONION BEEF DIP	\$16
FETA BRUSCHETTA VG	\$13		Oven roasted slow cooked in-house beef. Shaved and loaded	
Fresh bruschetta and parmesan, served on crispy rosemary focaccia, topped with feta cheese and balsamic reduction.			with swiss cheese on a toasted garlic rosemary focaccia bun. Served with savory jus for dipping. Add mushrooms or onions:	\$2.5
3 CHEESE PIEROGIES VG OPTION	\$12.5		CHICKEN CLUB SANDWICH	\$16
Jumbo pierogies, stuffed with cheese and potato. Pan fried in a garlic butter with bacon, sautéed onions and			Chicken, bacon, cheese, lettuce, tomato and mayo stacked high. Served on texas toast.	
a side of sour cream.			REUBEN	\$15
SPINACH & ARTICHOKE DIP VG GF OPTION	\$15		Corned beef sliced thin with sauerkraut, swiss cheese and	
Spinach and artichoke blended with savory melted cheeses. Served with tortilla and flat bread.			English ale mustard on a texas cut marble rye bread.	614
TRADITIONAL POUTINE (G	\$10		TURKEY, BACON, CHIPOTLE CLUB	\$14
Fresh cut fries and Canadian cheese curds smothered in house gravy.	¥-#		Sliced turkey, roasted red peppers, mixed greens, bacon, swis cheese, and chipotle aioli. Served on a rosemary focaccia bun	
SEARED SCALLOPS	\$13		GF GLUTEN-FREE Y VEGAN VG VEGETARIA	\M
Fresh scallops wrapped in smoked bacon and pan seared in thyme brown butter. Served with lemon basil aioli.			OF OLUTERTHEE TO VEGETARIS	n4



\$17

Sides: garlic mashed potatoes, fresh cut fries, basmati rice, seasonal vegetables or house salad.

HADDOCK & CHIPS \$18 With fresh cut fries and coleslaw.

SHEPHERD'S PIE

Tradition done right. With fresh mashed potatoes and seasonal vegetables.

LIVER & ONIONS \$17

Delicate veal liver seared to perfection and served over a bed of garlic mashed potatoes. Topped with caramelized onion and bacon gravy and served with fresh peas.

JUMBO STUFFED YORKSHIRE \$18

Jumbo Yorkshire pudding stuffed with braised beef and mushrooms in a rich Guinness gravy.

GUINNESS BANGERS & MASH \$16.5

Grilled Guinness cured sausages with sautéed onions served with garlic mashed potatoes.

BRAISED LAMB SHANK \$20

New Zealand lamb shank, slow braised until it falls off the bone. Served with roasted garlic mashed potatoes and seasonal vegetables.

RAVIOLI VG \$17

Jumbo cheese ravioli in a savory rosé sauce with sautéed mushrooms, onions and parmesan. Served with garlic bread.

SKETS

SWEET POTATO FRIES 🕜 📴	\$10
BATTERED MUSHROOMS VG	\$11
GREEN JALAPEÑO POPPERS VG	\$12
FRESH CUT FRIES (V) (VG)	\$7
BREADED PICKLE FRIES VG	\$12
MOZZA STICKS VG	\$12
ONION RINGS VG	\$9
COMBO SNACK: ANY 3 DISHES	\$22.5

GF GLUTEN-FREE V VEGAN VG VEGETARIAN

JAILY MADE BURGERS

Burgers served on a toasted Brioche Kaiser with lettuce, onion, tomato and pickles. Includes choice of fresh cut fries, house salad or soup.

Add caesar, greek salad, sweet potato fries, onion rings or poutine: \$4 Add an extra patty: \$7 | Substitute a beef patty for a veggie patty at no additional charge.

PURIST BURGER	\$15
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Wickie's classic burger, served au natural.

BACON ONION STACK \$16.5

Stacked with crisp bacon and onion rings.

CHEESE BURGER \$16.5

Cheddar, swiss, blue cheese, mixed cheese or feta.

THE TRUE CANADIAN \$17

Canadian cheddar and peameal bacon.

MUSHROOM & SWISS MOUNTAIN \$17

Loaded with sautéed mushrooms and gooey swiss cheese.

LOADED VEGGIE BURGER VG GF \$15

Lentil and black bean burger patty topped with caramelized onions, mushrooms, goats cheese and marinara sauce.

TTLE + GARDE

Add chicken or veggie protein to any salad: \$5 | Add shrimp or steak: \$7.50

GARDEN SALAD VG GF \$11

Fresh greens, bruschetta mix, green onion, fresh herbs and cucumber. Served with our house made vinaigrette.

CAESAR SALAD S14

Fresh romaine with bacon, parmesan, croutons and creamy caesar dressing.

FRENCH ONION SOUP \$8

Tender onions simmered in a rich red wine beef broth. Topped with herb toasties, swiss and parmesan.

GREEK SALAD GF \$13

Fresh romaine with grape tomatoes, cucumbers, red onion, kalamata olives and feta cheese. Tossed in a traditional greek dressing.

COBB SALAD GP \$19

Mixed greens, citrus grilled chicken, tomato, cucumber, smoked bacon, boiled egg and guacamole. Topped with crumbled gorgonzola and served with buttermilk ranch dressing.

SOUP OF THE DAY \$7.5

Made fresh everyday.