

**APPETIZERS + SHARING**

**MINIATURE BEEF YORKSHIRES** \$13

Fluffy house made Yorkshire puddings stuffed with tender roast beef and topped with horseradish aioli. Served with our house made Au Jus. **Add sautéed mushrooms, caramelized onion: 1.5ea**

**CALAMARI & SHRIMP** \$15

Freshly cut calamari and jumbo tiger shrimp in our house buttermilk marinade, hand battered and fried golden brown. Tossed in fresh herbs and spices. Served with lemon basil aioli.

**BLOOMING TEXAS ONION** \$14

Blooming whole crispy onion. Deep fried goodness at its best. Served with blossom sauce.

**CHICKEN TENDERS** \$15

Five pieces of chicken tenders served with your choice of dipping sauce and fresh cut fries. Toss your tenders in any signature wing sauce for only \$1.5 (**Extra sauce: \$1.5**).

**LOADED WAFFLE FRIES** \$15

Lightly spiced crispy waffle cut fries smothered with melted cheese, bacon bits and 40 creek BBQ sauce. Served with sour cream and green onion. Perfect for sharing.

**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 or steak: \$6 | Add guacamole: \$4**

**STEAK TACOS** \$15

Thinly sliced AAA tenderloin marinated in a chimichurri sauce. Served in warm flour tortillas with shredded iceberg lettuce, tomato, and candied jalapeno. Served with sour cream and salsa and housemade cotija cheese. **Add guacamole: \$4**

**GARLIC FOCACCIA LOAF** \$12

Artisan rosemary foccacia drizzled with warm garlic butter. **Add cheese: \$1.5 | Add bacon: \$1.5**

**SPINACH & ARTICHOKE DIP** \$15.5

Spinach and artichoke blended with savory melted cheeses. Served with fresh tortillas and garlic toasts.

**FETA BRUSCHETTA** \$13

Fresh tomatoes, onions, herbs, garlic and olive oil piled high on house baked sour dough bread. Topped with tangy feta cheese and balsamic reduction.

**3 CHEESE PIEROGIES** \$13

Jumbo pierogies, stuffed with cheese and potato. Pan fried in garlic butter with bacon and caramelized onions. Served with sour cream.

**TRADITIONAL POUTINE** \$12

Fresh cut fries and Canadian cheese curds smothered in our house gravy.

**SEARED SCALLOPS** \$15

Fresh scallops wrapped in smoky bacon, seared and tossed in thyme brown butter. Served with roasted pepper sauce and lemon basil aioli.

**NACHOS**

**NACHO PLATTER** \$19

Crisp tortilla chips, bruschetta mix, jalapenos, black olives, cheddar and mozzarella. Served with house salsa, sour cream and topped with fresh lettuce. **Add guacamole: \$4**  
**Add meat sauce, chicken breast or veggie protein: \$5**

**WINGS**

Served with carrot and celery sticks and our house dip.

**ONE POUND WINGS: NAKED OR BREADED** \$16

**SAUCE:** MILD, MEDIUM, HOT, SUICIDE, HONEY GARLIC, BUFFALO, CARIBBEAN JERK, GARLIC PARMESAN, TOMICIDE SAUCE, SWEET & SPICY THAI, FORTY CREEK

**DRY RUB:** CAJUN, LEMON PEPPER, TANDOORI

**ADD FRIES: \$4.25**

**ONE POUND BONELESS WINGS** \$16

**HAND CRAFTED SANDWICHES**

Includes choice of fresh fries, house salad or soup. Upgrade your side to: Caesar salad, Greek salad, sweet potato fries, onion rings or poutine: \$4

**BUFFALO CHICKEN SANDWICH** \$16

Crispy hand battered chicken breast lightly tossed in our buffalo sauce. Served on a toasted brioche bun with caramelized onion aioli, tomato and fresh greens.

**PHILLY CHEESESTEAK SANDWICH** \$19

Thinly sliced AAA tenderloin steak tossed with peppers, caramelized onions and mushrooms. Topped with gooey Swiss cheese and garlic aioli. Served on a toasted garlic ciabatta.

**FRENCH ONION BEEF DIP** \$16

Slow cooked roast beef shaved thin and piled high on a garlic ciabatta. Topped with swiss cheese and served with savoury jus for dipping.  
**Add mushrooms or onions: \$1.5 ea**

**CHICKEN CLUB SANDWICH** \$16

The classic triple decker! Chicken, bacon, cheese, lettuce, tomato and mayo stacked high. Served on Texas white toast.

**REUBEN** \$15

Delicious thinly sliced corned beef, melted swiss cheese, tangy sauerkraut and English ale mustard served on toasted marble rye bread.

**PORK SCALLOPINI SANDWICH** \$17

Crispy breaded pork cutlet on a toasted ciabatta bun with chili-lime mayo, pickles, caramelized onions and swiss cheese.

**PUB FARE**

**HADDOCK & CHIPS** \$19

Large beer battered fillet of Haddock, fried to perfection. Served with our fresh cut fries and coleslaw.

**SHEPHERD'S PIE** \$17.5

Tradition with a twist. Tender lamb, onions, carrots, celery and peas simmered in rich gravy, topped with garlic mashed potato and served in a large house made Yorkshire pudding. Served with seasonal daily vegetables.

**LIVER & ONIONS** \$17

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

**JUMBO STUFFED YORKSHIRE** \$18

Jumbo fluffy house made Yorkshire pudding stuffed with slow cooked roasted beef and garlic mashed potatoes and topped with our savoury mushroom gravy. Served with seasonal daily vegetables.

**JUMBO STUFFED PHYLLO BUNDLE** \$19

Delicate phyllo pastry stuffed with a savoury blend of rainbow quinoa, toasted almonds and dried fruits. Served with a vibrant citrus-corn sauce and seasonal daily vegetables.

**BRAISED LAMB SHANK** \$20

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

**GNOCCHI** \$18

Tender potato gnocchi tossed in a light pesto cream sauce with blistered cherry tomatoes and parmesan; topped with candied walnuts. Served with garlic bread.

**BASKETS**

**SWEET POTATO FRIES | SPICY HOUSE DIP** \$10

**TANDOORI CAULIFLOWER BITES | MINTED RAITA** \$13

**FIESTA POPPERS | SOUR CREAM** \$14

**FRESH CUT FRIES** \$8

**BREADED PICKLE FRIES | WICKIES HOUSE DIP** \$12

**DEEPFRIED CHEESE CURDS | WARM SOUTHERN GRAVY** \$14

**ONION RINGS | WICKIES HOUSE DIP** \$12

**GF GLUTEN-FREE VEGAN VG VEGETARIAN**

Where old friends meet and new friends are made!



**DAILY 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.  
**Upgrade your side to: Caesar salad, 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 cost.

**ADD ONS:** Swiss cheese, cheddar cheese, feta cheese, goats cheese, blue cheese, sautéed mushrooms, caramelized onion, bacon, peameal, onion rings, jalapenos, guacamole, fried egg, black olives, bruschetta mix: \$1 per topping  
**Spinach dip, fiesta poppers, cheese curds: \$2 per topping**

**WICKIE'S BURGER** \$18

Our Classic burger, all beef in house made patty. Served with the classic garnish.

**POUTINE BURGER** \$18

Spiced waffle fries, aged cheddar and caramelized onion aioli piled high.

**FULL ENGLISH BREAKFAST BURGER** \$18

Bacon, egg, fried tomato, cheddar and baked beans.

**GRILLED CHEESE BURGER** \$21

Two hands required!! Jalapeno grilled cheese bun, spicy pickle fries, Wickies 'mac' sauce and shredded iceberg lettuce.

**LOADED VEGGIE BURGER** \$16

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

**KETTLE + GARDEN**

**Add chicken or veggie protein to any salad: \$5**  
**Add shrimp or steak: \$6**

**WICKIES SUMMER SALAD** \$16

Fresh spring mix topped with creamy goats cheese, fresh strawberries and candied walnuts with house citrus-tarragon vinaigrette and balsamic reduction.

**CAESAR SALAD** \$14

Crisp romaine lettuce with smoked bacon, parmesan and croutons tossed in creamy roasted garlic dressing.

**GREEK SALAD** \$15

Fresh romaine with tomato, cucumber, red onion and Kalamata olives tossed in our house made Greek dressing and topped with crumbled feta.

**COBB SALAD** \$19

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

**FRENCH ONION SOUP** \$10

Tender onions simmered in a rich red wine beef broth. Topped with garlic croutons and melted Swiss.

**SOUP OF THE DAY** \$7.5

Made fresh everyday.