

Appetizer + Sharing

MINIATURE BEEF YORKSHIRES \$20
 Fluffy house made Yorkshire puddings stuffed with tender roast beef and topped with horseradish aioli. Served with our house made jus.

Add sautéed mushrooms, caramelized onions: \$1.50

CALAMARI & SHRIMP \$20
 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 \$16
 Blooming whole crispy onion. Deep tried goodness at its best. Served with blossom sauce.

STEAK TACOS \$20
 Thinly sliced AAA tenderloin marinated in a chimichurri sauce. Served in warm flour tortillas with shredded lettuce, tomato, and candied jalapeno. Served with sour cream and salsa and house made cotija cheese.

Add Guacamole: \$4

Nachos

NACHO PLATTER \$22
 Crisp tortilla chips, bruschetta mix, jalapeños, 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: \$7

Wings

Served with carrot and celery sticks and our house dip.

ONE POUND WINGS: NAKED OR BREADED \$18

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

DRY RUB: CAJUN, LEMON PEPPER, SALT & PEPPER

ONE POUND BONELESS WINGS \$19

ADD FRIES TO ANY WINGS
 \$5

THREE CHEESE PIEROGIES \$16
 Pan fried in garlic butter with bacon and caramelized onions. Served with sour cream.

TRADITIONAL POUTINE \$16
 Fresh cut fries and Quebec cheddar cheese curds smothered in our house gravy.

SEARED SCALLOPS \$20
 Fresh scallops wrapped in smoky bacon, seared and tossed in thyme brown garlic butter sauce served with lemon Basil Aioli.

GARLIC FOCACCIA LOAF \$14
 Artisan rosemary focaccia. Drizzled with warm garlic butter.

Add cheese: \$1.50
 Add bacon: \$1.50

GRILLED VEGETABLE QUESADILLA \$18
 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: \$7
 Add shrimp or steak: \$8
 Add guacamole: \$4

Baskets

SWEET POTATO FRIES | HOUSE DIP \$12

SWEET & SPICY CAULIFLOWER BITES \$15

FIESTA POPPERS | SOUR CREAM \$15

BREADED PICKLE FRIES | HOUSE DIP \$15

DEEP FRIED CHEESE CURDS | SOUTHERN GRAVY \$17

ONION RINGS | HOUSE DIP \$12

FRESH CUT FRIES \$8

Soups

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 \$9
 Made fresh every day.

CHICKEN TENDERS \$18.50
 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 \$1.50 (Extra sauce: \$1.50)

LOADED WAFFLE FRIES \$19
 Lightly spiced crispy waffle cut fries smothered with melted cheese, bacon bits and 40 creek BRQ sauce. Served with sour cream and green onion. Perfect for sharing.

SPINACH & ARTICHOKE DIP \$20
 Spinach and artichoke blended with savoury melted cheeses. Served with fresh tortillas and garlic toasts.

FETA BRUSCHETTA \$16
 Fresh tomatoes, onions, herbs, garlic piled high on house baked ciabatta loaf. Topped with tangy feta cheese and balsamic reduction.

Kettle+Garden

Add chicken or veggie protein to any salad: \$7
 Add shrimp or steak: \$8

COBB SALAD \$22
 Mixed greens, citrus grilled chicken, tomato, cucumber, smoked bacon, boiled egg and guacamole. Topped with crumbled Gorgonzola and served with buttermilk ranch dressing.

GREEK SALAD \$18
 Fresh romaine with tomato, cucumber, red onion and Kalamata olives tossed in our house made Greek dressing and topped with crumbled feta.

CAESAR SALAD \$16
 Crisp romaine lettuce with smoked bacon, Parmesan and croutons tossed in creamy roasted garlic dressing.

WICKIES SALAD \$18
 Fresh iceberg lettuce, topped with candied walnuts, grape tomatoes, cucumbers, red onions, radishes and mixed cheese. Served with Ranch dressing.

TAKEOUT ORDERS

705-252-2111
 477 Grove St. E

705-725-0630
 274 Burton Ave.

WickiesPub.net

Daily Made Burgers

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

UPGRADE: your side to: Caesar salad, Greek salad, sweet potato fries, onion rings or poutine: \$6
Add an extra patty \$7 Substitute a veggie patty at no additional cost.

ADD ONS: Swiss cheese, cheddar cheese, feta cheese, goats cheese, blue cheese \$1.50
Sautéed mushrooms, caramelized onion, onion rings, jalapeños, black olives, bruschetta mix: \$1
Bacon, pea-meal, guacamole, fried egg, spinach dip, fiesta poppers, cheese curds: \$2

WICKIE'S BURGER

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

\$18

POUTINE BURGER

Grilled Angus Beef Burger, topped with fried cheese curds, fresh fries, and gravy.

\$19

CHEESY SPINACH & ARTICHOKE BURGER

Grilled Angus Beef burger, topped with our amazing cheesy spinach and artichoke dip with crumbled tortilla chips.

\$20

GRILLED CHEESE BURGER

Two hands required!! Jalapeño grilled cheese bun, spicy pickle fries, Wickie's 'mac sauce and shredded iceberg lettuce.

\$21

LOADED VEGGIE BURGER

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

\$19

Hand Crafted Sandwiches

Served with choice of fresh cut fries, house salad or soup.
UPGRADE your side to: Caesar salad, Greek salad, sweet potato fries, onion rings or poutine: \$6

PHILLY CHEESESTEAK SANDWICH

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.

\$20

BUFFALO CHICKEN

Crispy hand battered chicken breast lightly tossed in our buffalo sauce. Topped with caramelized onion aioli, tomato and fresh greens. Choice of toasted brioche bun or white tortilla wrap.

\$20

FRENCH ONION BEEF DIP

Slow cooked roast beef shaved thin and piled high on a garlic ciabatta. Topped with Swiss cheese, horseradish aioli and served with savoury jus for dipping.

\$20

Add sautéed mushrooms, caramelized onion: \$1.50

REUBEN

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

\$19

PULLED PORK

Our slow smoked pulled pork, topped with crunchy coleslaw and our house bbq sauce on a garlic ciabatta.

\$19

CHICKEN CLUB SANDWICH

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

\$20

Pub Fare

HADDOCK & CHIPS

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

\$23

JUMBO STUFFED YORKSHIRE

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

\$22

PENNE A'LA VODKA

Penne pasta simmered and topped in a rich and delicious tomato vodka cream sauce.

\$21

Add chicken: \$6. Shrimp: \$7

BRAISED LAMB SHANK

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

\$25

SHEPHERD'S PIE

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

\$21

GNOCCHI (GF)

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

\$21

LIVER & ONIONS

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

\$20

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