



AVAILABLE DECEMBER 25TH, 2023

APPETIZERS

CHICKEN WINGS 22

10 wings, choice of sauce: dry pepper, hot, bbq, or asiago & garlic rub

add: artisan blue cheese dip +1 ranch +1

ARTICHOKE DIP 16

spinach, artichoke hearts, cream cheese, onions, asiago cheese, warm naan bread

WICKET DRY RIBS 18

crispy pork dry ribs, dry pepper seasonings, lemon, red onion

CHICKEN QUESADILLA 16

house-cajun dusted chicken breast morsels, cheddar & monterey jack cheeses, scallions, tomatoes, 6" tortilla shells, sour cream, tomato salsa

WICKET NACHOS 25

cheddar & monterey jack cheeses, tomatoes, scallions, pickled jalapeño pepper, black olives, sour cream, tomato salsa

*add: house made guacamole +4
cajun chicken +6 pulled beef +9
salsa (corn or tomatillo) +4*

SOUPS & SALADS

TRADITIONAL TOMATO SOUP 12 (BOWL) 9 (CUP)

creamy tomato soup, fresh basil

CAESAR SALAD 16

house-made traditional caesar salad dressing, herbed focaccia croutons, asiago cheese, romaine lettuce, lemon wedge

*add: chicken +6 house smoked tofu +4
c.a.b.® sirloin steak +12 prawns +9*

BAJA BOWL 20

cilantro lime seasoned brown rice, iceberg lettuce, roasted corn & black bean salsa, avocado, bell peppers, red onions, grape tomatoes, salsa verde, sour cream

*add: chicken +6 house smoked tofu +4
c.a.b.® sirloin steak +12 prawns +9*

dressings: ranch, blue cheese, white balsamic & pear, lemon & olive oil



BURGERS & SANDWICHES

CERTIFIED ANGUS BEEF® BURGER 22

fire grilled c.a.b.® blended with salt & pepper, house aioli, tomatoes, red onions, pickle, iceberg lettuce, house-made sesame bun; **choice of side**

add: american cheese +2 caramelized onions +2 sautéed mushrooms +2 double smoked bacon +4



GRILLED CHICKEN CLUB WRAP 22

grilled chicken breast, double smoked bacon, american cheese, lettuce, tomato, mayonnaise, 12" flour tortilla; **choice of side**

SIRLOIN STEAK SANDWICH 30

garlic buttered house-made focaccia bread, fire grilled & sliced c.a.b.® house-cut top sirloin steak, sautéed mushrooms, crispy onion ring; **choice of side**

SIDES

fries, fresh vegetables, artisan green salad

PREMIUM SIDES

sweet potato fries & chipotle aioli +3
caesar salad +2

PUB SPECIALTIES

TURKEY DINNER 35

brined turkey breast stuffed and trussed with an herb focaccia stuffing, slow roasted thick cut, house-made cranberry sauce, yukon gold buttermilk mashed potatoes, fresh vegetables



PRIME RIB DINNER 44

12oz prime rib, with yorkshire pudding, mashed potato & seasonal vegetables

PEPPERONI & MUSHROOM PIZZA 22

basil infused marinara sauce, deli shaved fresh pepperoni, sliced button mushrooms, mozzarella cheese

SPAGHETTI & MEATBALLS 22

basil infused marinara sauce, pork & beef meat balls, spaghetti noodles, asiago cheese, fresh torn basil, garlic toast

BAKED MAC & CHEESE 20

aged cheddar, swiss, & asiago cheeses, macaroni noodles, panko crumb topping, garlic toast

add: double smoked bacon +4
broccoli +2 chicken +6

SEAFOOD FETTUCCINE 35

pan seared halibut, salmon & prawns, pesto white wine cream sauce, fettuccine noodles, asiago cheese, garlic toast

PACIFIC COD & CHIPS 20 (1 FILLET) 25 (2 FILLETS)

4oz cod fillet, traditional ale batter, slaw, house made tartar sauce

DESSERT

NEW YORK CHEESE CAKE 12

seasonal berry topping, whipped cream

