



AVAILABLE DECEMBER 25TH, 2024

APPETIZERS

CHICKEN WINGS 23

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

SEAFOOD CHOWDER 9 CUP 12 BOWL

salmon, cod and clams, root vegetables, potatoes, tarragon, cream

CAESAR SALAD 18

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 22

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, sesame ginger



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**

PULLED BEEF FRENCH DIP 24

overnight braised beef, caramelized onions, swiss cheese, garlic buttered baguette, au jus; **choice of side**

SIDE OPTIONS

fries, fresh vegetables, artisan green salad

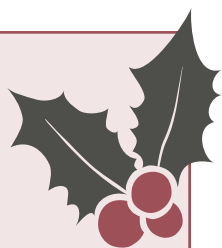
PREMIUM SIDE OPTIONS

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

BEEF LASAGNE 26

basil infused marinara sauce, cab ground beef, spinach, lasagna noodles, ricotta, mozzarella & asiago cheeses, 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

BAKED CHORIZO & PRAWN TORTELLINI 26

house-made chorizo sausage, prawns, cream sauce, tri coloured tortellini, cheddar, jack and asiago cheeses, garlic toast

PACIFIC COD & CHIPS 22 (1 FILLET) 26 (2 FILLETS)

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

DESSERT

NEW YORK CHEESE CAKE 12

seasonal berry topping, whipped cream

