

Welcome To The Wick

Soups: Cajun Shrimp Florentine

Corn Chowder

ENTREES

Chef's Steak

Prime Rib

Hand rubbed slow roasted choice prime rib of beef au jus. Served with a baked potato. 19.79

Chef's Choice

Coq au Vin

Pan seared chicken breast simmered in a red wine broth with carrots, mushrooms & bacon served over white rice. 14.99

Chef's Pasta

Cajun S & S Alfredo

Smoked sausage, shrimp & mushrooms in a Cajun spiced alfredo sauce tossed with fettuccini. 18.99

Chicken of the Wick

Fried Honey Garlic

Twin hand fried chicken breasts tossed in a honey garlic sauce. Served with mashed potatoes & asparagus. 14.99

Fresh Catch

Salmon

Oven baked parmesan & lemon encrusted salmon filet topped with an orange coconut sauce. Served with asparagus & risotto. 18.99

All entrée dinner specials served with house dinner salad.

Appetizers

Antipasti Skewers.....7.99

Mini skewers with fresh mozzarella, cherry tomatoes, salami & a balsamic drizzle

Crab Rangoon Dip.....7.99

Creamy oven baked crab rangoon dip served with wonton chips.

Calamari...8.99

Fried calamari served with tomato chutney

Premium Wine By The Glass

Kris Pinot Grigio \$9.25 Italy

Lean & refreshing on the palate with hints of blossom & honey.

Thank You For Choosing
The WICK

Serving since 1802.
Where Good Friends Meet.

Tuesday Nite is Steak Nite

Strip steak & a baked potato \$11.99

Featured Steak Night Draft
you keep the glass
Tuesday November 21st North Country
Tuesday November 28th Chimay

Friday 11/24

Black Friday Gift Card Sale.
Gift Cards: Buy 1 Get 1 ½ off
Cash only: \$100.00 minimum purchase.
(increase in \$50.00 increments).

PA Craft Beer

Collusion Reaper's Pursuit 11.0 ABV 6.95 (12)

Imperial Pumpkin Cream Ale

Manayunk Hidden River 6.95 4.8 abv

Belgian style wheat beer is left unfiltered to retain the flavor of its integral ingredients. Though uncommon in other beer styles, the addition of coriander & orange peel are essential to create its subtle citrus flavor & refreshing, peppery finish

Manayunk Beer Gods 5.75 9.10 abv (12)

Incredibly-hopped Imperial IPA that is brewed with a variety of our favorite hops including El Dorado, Equinox, Tomahawk & Zythos.

Big Hill Farmhouse 8.95 7.0 abv (12)

Rustic cider that's mildly funky with citrus notes.

Rivertowne Mangs Up!! 7.50 4.6 abv

Sweet & tart American Wild Ale

St Boniface Chocolate Porter 6.95 6.0 ABV

Limited release chocolate porter

Import

Guinness 6.00 3.4 ABV

Unmistakable, from the first velvet sip to the last, lingering drop & every mouthful in between.

Other

Landshark \$3.95

Yuengling Lager \$3.95

Can Beer

Tröegs Mad Elf Gran Cru 29.95 Troegenator 5.95 (16 oz)

Solid Sender 5.75 Perpetual 5.25 Wild Elf (b) 25.00

Hopback (b) 5.95

DC Brau Public Pale Ale 6.25

Rivertowne Hala Kahiki 5.75

Still Water Extra Dry 8.25

Founders All Day IPA 4.75

Wittekerke 8.75 Arrogant Bastard 16 oz. 6.95

Defiance Fuzzy Knuckles 9.25

Devil's Backbone Vienna Lager 4.95

Oskar Blues Old Chubb 4.50

Sly Fox Helles Lager 4.50

Ommegang Nirvana 7.50

Black Hog Coffee Milk Stout 5.00 Granola Brown 5.00

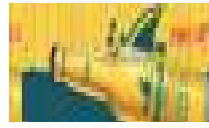
Knee Deep Breaking Bud 9.50

Miami Weiss 4.95

Modelo 3.95

Rubber Soul Paceline 5.95

Platform Becky Cider 5.75



Landshark \$2

Island Style Lager

Craft Beer

Deschutes Chaisin' Freshies 5.95 7.4 ABV

Like fresh powder, it's a seize-the-moment thing. This year we chased down fresh experimental hops #431.

At harvest, we rush the hops from the vine to our kettles to ensure we capture the purest, juiciest essence of the hop flower in every beer.

Knee Deep Tanilla 7.50 6.6 ABV

Made with only grade-A Tahitian vanilla beans, Tanilla carries a smooth chocolate flavor complemented by the delicate intensity of vanilla beans & a rich aroma of coffee

Goose Island Halia 9.95 7.5 ABV (8)

Farmhouse ale aged in wine barrels

Modern Times Blazing World 6.95 6.8 ABV

Stickiest of the icky. Hoppy, dank amber ale.

Stone Fruitallica 7.25 8.0 ABV (12)

Tropical double IPA with a death metal kick

Bell's Winter White Ale 5.75 5.0 ABV

Fermented with a Belgian ale yeast, this blend of barley & wheat malts yields a mixture of clove & fruity aromas, all without the use of any spices. Deliberately brewed to retain a cloudy appearance

Devil's Backbone 8 Point IPA 6.00 6.2 ABV

Backbone's first batch of beer brewed.

Singlecut Weird & Gilly 7.75 6.6 abv

Soft & doughy with tangy malt under bright citrus with tropical fruit & pine resin hop aromatics.

Black Hog Hog Water 7.95 7.0 ABV

Light n' bright in color & body, with a pop of tropical-fruit-hop flavor from Mosaic, Calypso & Citra!

BOTTLES

Wicked Weed Napoleon Complex 6.25 LT Dank 6.25

Evil Twin Biscotti Break 33.00

Weyerbacher 21 10.25

Deschutes Jubel 30.00 10.4 abv

Shawnee Craft Rose 24.00

Almanac Farmers Pluot 28.00

Lost Abbey Angel Share 35.00

Russian River Consecration 45.00

Draai Laag Apple Pear 25.4 oz 21.95

Wyndridge Farms Cranberry Cider 5.50

New Belgium Glutiny Golden Ale 4.85

Allagash Hoppy/Table 7.75

Spencer Blonde 11.25

Oxbow Catalyst (16) 49.95

Shipyard Pumpkinhead 4.75