

Welcome To The Wick

Soups: Shrimp Florentine

Creamy Asparagus

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

Veal Francaise

Pan seared egg battered scaloppini of veal in a light lemon sauce. Served with asparagus. 17.29

Chef's Pasta

Salmon Sorta Picatta

Sautéed salmon with capers, red onions, garlic, tomatoes & red pepper flakes in a lemon & white wine sauce tossed with fettuccini. 17.99

Chicken of the Wick

California

Balsamic marinated grilled chicken breast topped with tomatoes, fresh mozzarella cheese & avocado slices with drizzled with a balsamic glaze & fresh basil served over rice. 14.99

Fresh Catch

Salmon

Grilled salmon filet topped with artichokes & a lemon pepper compound butter. Served with asparagus. 17.99

Sweet & Spicy Mango Shrimp

Sautéed shrimp, red onions, bell peppers, garlic & mango in a sweet & spicy Thai chili sauce served over rice. 19.99

All entrée dinner specials served with house dinner salad.

Appetizers

HooDoo Chicken Empanada.....7.99

Puff pastry half moons filled with slow cooked red thai chicken, pepper relish & pepperjack cheese served over HooDoo slaw & drizzled with house HooDoo sauce

Loaded Mashed Potato Bites...7.99

Fried mashed potato bites stuffed with bacon, chives & cheddar cheese drizzled with ranch dressing

Lobster Cobb Wedge Salad...9.99

Wedge of romaine lettuce, cucumbers, garden tomatoes, blue cheese crumbles, avocado slices & fresh lobster salad with a lime ranch dressing

Premium Wine By The Glass

Kris Pinot Grigio \$9.25 Italy

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

Steak & Beer Nights

Strip steak, baked potato & a featured draft, \$15 & keep the glass

Tuesday August 22nd Epic

Tuesday August 29th Stella/Leffe

Tuesday September 5th Shock-n-Rock

Tuesday September 12th Devil's Backbone

Tuesday September 19th Hoegaarden

Tuesday September 26th Tröegs

(specials all week with Tröegs; Stay tuned)

Thank You For Choosing The WICK

Serving since 1802.

Where Good Friends Meet.

PA Craft Beer

Tröegs Hop Knife 5.95 6.5 ABV

At the end of fermentation, the beer flows through our HopCyclone releasing a bounty of preserved citrus rind, crushed jungle & tropical aromas.

Manayunk Cannonball 6.75 4.1 abv

Bright, thirst-quenching sour wheat ale based on the top-fermented beers originally brewed in Goslar, Germany. Unlike the traditional version, we've added bright & intense limes to balance the briny & savory notes from the sea salt

Big Hill Kriek 9.75 6.9 abv (12)

Wild fermented, sour cider is blended with juicy, wild skin contact fermented Adams County cherries. This funky fermentation brings together all the flavors of our orchards.

Tattered Flag Opposing Coast 5.75 8.1 ABV (12)

West coast double IPA

Ever Grain Soleado 7.25 5.4 ABV

American style pale ale. Light bodied beer with a refreshing finish & notes of grapefruit & mandarin orange

Moo Duck Just 4 Fun Summer Saison 6.50

Summer seasonal Saison

Angels on the Sideline 6.25 7.1 ABV

Belgian blonde

Import

Guinness 6.00 3.4 ABV

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

Stella Artois 5.50 5.0 ABV Belgium

European pale lager

Other

Yuengling Lager \$3.50

BOTTLES

Wicked Weed Pernicious 7.25 Silencio (16.9) 31.00

Weyerbacher 21 10.25

Deschutes Jubel 30.00 10.4 abv Oregon

Shawnee Craft Rose 24.00

Almanac Farmers Pluot 28.00

Lost Abbey Angel Share 35.00

Russian River Consecration 45.00 CA

Draai Laag Apple Pear 25.4 oz 21.95

Wyndridge Farms Cranberry Cider 5.50

New Belgium Glutiny Golden Ale 4.85

Fatheads Sun/Day 5.95

Devils Backbone Cattywompus 5.95

Allagash Hoppy/Table 7.75 Spencer Blonde 11.25

Oxbow Catalyst (16) 49.95



Devil's Backbone Friday \$3

Vienna Lager 5.2 ABV

Amber chestnut colored brew with a smooth malty finish.

Craft Beer

Wicked Weed Brettabolic 6.50 5.9 ABV (8)

An entirely oak-fermented amber ale. Smooth, full-body, with aged-hops & a pleasant bitterness.

Ten Barrel Apocalypse 5.50 7.5 ABV

West coast style IPA is Ten Barrel's flagship brew.

With a perfectly balanced hop forward flavor.

Otter Creek Orange Dream 5.25 5.25 ABV

A cream ale with orange peel & vanilla, putting proper emphasis on the cream ale style

Thomas Hooker Watermelon Ale 5.00 4.8 ABV

Light crisp ale with a hint of watermelon essence resulting in a very refreshing thirst quenching brew

Bell's Oberon 5.75 5.8 ABV

Classic summer ale. Wheat ale fermented with Bell's signature house ale yeast mixing a spicy hop character with mildly fruity aromas

Duck Rabbit Scotch Ale 5.95 8.0 ABV (12)

Bold & malty full-bodied, deep copper-colored treasure.

Founder All Day IPA 5.95 4.7 ABV

Brewed with a complex array of malts, grains & hops. Balanced for optimal aromatics & a clean finish.

Founder PC Pils 5.95 5.5 ABV

Pleasantly crisp, perfectly clean & crushable

Can Beer

Tröegs Troegenator 5.95 (16 oz) Nimble Giant 8.95
Solid Sender 5.75 Perpetual 5.25 Wild Elf (b) 25.00

Evil Twin Biscotti Break (b) 33.00 Gose 8.95

DC Brau Corruption 6.25 Public Pale Ale 6.25

Rivertowne Hala Kahiki 5.75 Housewife 5.00

Still Water Extra Dry 8.25

Epic Brainless on Raspberries 5.00

Founders All Day IPA 4.75

Best Damn Root Beer 4.75

Wittekerke 8.75

Platform Cider Company Gordon 5.25

Arrogant Bastard 16 oz. 6.95

Platform Becky Cider 5.50

MIA Miami Weiss 5.00

Black Hog Coffee Milk Stout 4.95

Defiance Fuzzy Knuckles 9.25