

Welcome to The Wick..... *Where Good Friends Meet.*

SOUPS: Cajun Seafood

Chicken Corn Noodle

We will be closed February 3rd thru February 19th for renovations. We hope to see you on the 20th, with our new menu.

Entrees

Chef's Steak

Prime Rib

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

19.99

Chef's Choice

Veal Francaise

Thinly pounded pan seared veal topped with lemon wine sauce. served with snow peas.

18.99

Chicken of The Wick

BBQ Ranch Chicken

Chicken breast marinated in bbq and ranch sauce served with roasted potatoes and broccoli. 14.99

Chef's Pasta

Red Thai Bow Tie

Chicken sautéed in red thai chili sauce and topped with pepper relish tossed with Bow Tie pasta. Served with artisan bread. 16.99

Fresh Catch

Sweet Chili Garlic Salmon

Fresh grilled Salmon with a sweet chili garlic glaze. Served with roasted potatoes. 16.99

Appetizers

Prime Rib and Gouda Crostini.....8.99

Prime Rib & Gouda cheese on toasted crostinis with house bistro sauce.

Fried Raviolis.....5.99

Fried cheese ravioli with a sweet onion cream sauce.

Twice Baked Potatoes.....6.99

Twice baked potatoes topped with house Black bean chili and cheddar cheese.

Thank You For Choosing
The Wick

Serving since 1802.

Where Good Friends Meet.

Winter Hours

Tuesday 11 am - 10 pm
Wednesday 11 am -10 pm
Thursday 11 am -10 pm
Friday 11 am - 11 pm
Saturday 11 am - 11 pm

ACraft Beer

Tröegs Perpetual 4.95 7.5 ABV

In this bold Imperial pale ale,
artisanal meets mechanical in a state
of ipa we call perpetual **Funk**

R&D IPA 7.95 6.8 abv

Small batch research and development IPA

Import

Guinness 6.25 3.4 ABV

Unmistakable, from the first velvet sip to the
last.

Bottles

Tröegs Mad Elf Gran Cru 19.95 Wild

Elf 25.00 Hopback 5.95 Impending

Descent 19.95 Shawnee Craft Rose
24.00

Almanac Farmers Pluot

28.00 Lost Abbey Angel

Share 35.00 Russian

River Consecration 45.00

New Belgium Glutiny Pale Ale 4.85

Oxbow Catalyst (16) 49.95

Odd Side Ales Mayan Mocha Stout 6.25

Goose Island

Bourbon County Stout 25.00

Craft Beer

Ommegang Witte 5.50 5.2 abv

Traditional Belgium wheat ale

Boulevard Scotch on Scotch 9.6 abv

Oak aged imperial scotch ale

Bell's Hopslam 7.95 10 abv

Double IPA with six different hop varieties and a
dollop of honey.

Ballast Point Victory at Sea 7.95 10.5 abv

(12) **(Peanut Butter)**

Imperial vanilla coffee porter with peanut butter

Bear Republic Sonoma Tart 8.75 5.7

abv (12)

Golden ale kettle soured with the addition of tartare

Can Beer

Tröegs Troegenator 5.95

Hermit Thrush Po Tweet 8.50 Silly Friar

8.75 Grey Sail Flagship Ale 6.95

Rivertowne Hala Kahiki 5.75

Wyndridge Farms Pineapple +Cider

5.50 Founders All Day IPA 4.75

Wittekerke 8.75

Platform Key Lime Pie Gose 8.50

Defiance Fuzzy Knuckles 9.25

Miami Weiss 4.95

Platform Torrential Downpour

7.25 Weyerbacher Dallas Sucks

6.95 New Belgium Fat Tire 5.50

MIA HRD WTR Blueberry 6.50

Shacksbury Rose Cider 6.50

Platform Rossellini 6.50

Sly Fox Helles Lager

5.00 Bell's Hopslam 8.50

Bell's Two Hearted 5.25