

The Warwick Hotel

WHERE GOOD FRIENDS MEET!

APPETIZERS

Wings

Original Bone-In or Boneless. Served with Celery and Bleu Cheese

6 Wings \$7

12 Wings \$12

Sauces: Mild, Medium, Hot, Spicy Garlic, Garlic Parm, Too Hot to Handle, Hoodoo, Habanero, Spicy Asian Ginger, BBQ, Sriracha BBQ, Lemon Pepper, and Old Bay

Loaded Nachos \$10

Fresh Fried Tortilla Chips, Jalapenos, Cheddar Jack Cheese Sauce, Fresh Pico de Gallo and Drizzled with Ranch

Add Steak \$2

Add Chicken \$1

Poutine \$11

Fresh Cut French Fries, Mozzarella, Shaved Prime Rib, Demi-Glace, Fresh Green Onions

^{GF} **Steamed Shrimp \$13**

1/2 pound of Old Bay and Lemon Butter Shrimp

Full Pound \$19

Jalapeño Bacon Poppers \$9

Breaded and Fried Jalapeños, Bacon, Green Chilies, Green Onions, Cheddar Cream Cheese, Ranch and BBQ Drizzle

v **Mushroom Cobbler \$12**

Sautéed Portabella Mushrooms, Marsala Parmesan Cream Sauce, Crumbled Biscuits, White Truffle Oil

Add Side Bread or Crostini \$3

Crab Dip \$14

Lump Crabmeat, Garlic Parmesan Cheese Sauce, Truffle Oil Crostini

v **Garlic Bread \$9**

Cheesy Pull Apart Garlic Bread with a side of Housemade Marinara Sauce

v **Veggie Focaccia \$13**

Grilled Zucchini, Yellow Squash, Red Peppers, Onions, Mushrooms, Parmesan and Spinach over Lightly Grilled Housemade Focaccia Drizzled with Truffle Oil

SOUPS

Warwick Chili \$7

Only Available
Thursday through Saturday

v **Red Pepper Gouda \$6**

Soup du Jour \$6

SALADS

Housemade Dressings: Ranch, Blue Cheese, Caesar, Italian, Balsamic, Sundried Tomato, Spicy Ginger, Cilantro Lime, Thousand Island and Poppyseed

Sub Steak \$3

Sub Shrimp \$4

^{GF} v **Margarita Salad \$12**

Shredded Mozzarella, Marinated Heirloom Cherry Tomatoes, Balsamic Reduction

Santa Fe Salad \$11

Southwestern Grilled Chicken, Cheddar Jack Cheese, Fresh Pico de Gallo, Fried Tortilla Crisps, Cilantro Lime Ranch

Wick Salad \$14

Grilled Prime Rib, Caramelized Onions, Sautéed Mushrooms, Mozzarella Cheese, Fresh Cut Fries. Your Choice of Dressing

^{GF} **Wickdorf Salad \$12**

Grilled Chicken in a Creamy Dill Sauce, Walnuts, Red Grapes, Green Apples and Red Onions

^{GF} **Strawberry Chicken \$14**

Grilled Chicken Sautéed in Poppyseed Dressing, Pecans, Crumbled Blue Cheese, and Fresh Strawberries

Hoodoo Salad \$11

Red Thai Glazed Chicken, Fresh Fried Garlic Tortilla Chips, House Hoodoo Sauce

Caesar Salad \$10

Grilled Chicken, Romaine Lettuce, Red Onions, Croutons, Parmesan with Housemade Caesar Dressing
Side Caesar \$7

Side House Salad \$4

Lettuce, Spring Mix, Croutons, and Dressing of Your Choice

SIDES

Fresh Cut Fries \$3

Tator Tots \$3

Cole Slaw \$3

Applesauce \$3

Sriracha Mac & Cheese \$5

Mashed Potatoes \$4

Vegetable Medley \$4

Vegetable du Jour \$4

(2) Housemade Meatballs \$5

^{GF} **Gluten Free**

v **Vegetarian**

BURGERS

Sub Grilled Chicken N/C

Sub Veggie Burger + \$2

All Burgers are Fresh Grilled Black Angus and Served with Fresh Cut Fries

Wick Burger \$13

American Cheese, Lettuce, Tomato, Red Onions

Truffle Burger \$15

Caramelized Onions, Bacon, Mozzarella Cheese, Truffle Aioli

Hoodoo Burger \$13

Red Thai Glaze, Housemade Red Cabbage Cole Slaw, Tortilla Crisps, House Hoodoo Sauce

Sriracha Burger \$12

Sriracha Sauce, Ranch, Bleu Cheese, Shredded Lettuce, Jalapenos, Melted Cheddar Cheese

Chesapeake Burger \$19

Jumbo Lump Crabmeat and a Mornay Cheese Sauce

HANDHELDS

Served with Fresh Cut Fries

Hoodoo Wrap \$11

Red Thai Glazed Chicken, Tortilla Crisps, Lettuce, Housemade Red Cabbage Cole Slaw, House Hoodoo Sauce, Garlic Tortilla Wrap

French Dip \$15

Shaved Prime Rib, Caramelized Onions, Mozzarella, Toasted French Bread with a Side of Au Jus

Meatball Sub \$12

4 Housemade Meatballs in Marinara, Mozzarella Cheese, Toasted French Bread

Cheesesteak \$14

Shaved Ribeye, American Cheese, Caramelized Onions, Shredded Lettuce, Sliced Tomato, Mayo, Toasted French Bread

Crab Cake Sandwich \$17

Broiled Jumbo Lump Crab Cake, Lettuce, Red Onion, Toasted Brioche

Crispy Fish Po-Boy \$11

Beer Battered Fried Cod, Shredded Lettuce, Tomato, Red Onions, Toasted Brioche

Bistro Turkey Club \$12

Shaved Turkey Breast, Lettuce, Tomato, Onions, Bacon, American Cheese and Mayonnaise, Toasted Brioche

Turkey Rachel \$11

Shaved Turkey Breast, House-made Coleslaw, Swiss Cheese and Thousand Island, Toasted Marbled Rye

Cheeseburger Sub \$13

Black Angus Beef, Lettuce, Tomato, Red Onion and American Cheese, Toasted French Bread

Big Pig \$13

Fried Pork Chop Topped with Coleslaw, Bar-b Que Sauce, Jalapenos and Red Onions, Toasted Brioche

Chicken Parmesan \$12

Pounded, Breaded and Fried 8 oz. Chicken Breast, Marinara Sauce, Mozzarella, Parmesan, Toasted French Bread

Four Cheese Grilled Cheese \$10

American, Swiss, Cheddar, Mozzarella, Grilled Sourdough

PASTAS

Gluten Free Pasta Available Upon Request +\$7

Baked Seafood Pasta \$21

Jumbo Shrimp and Lump Crabmeat Sautéed in a Parmesean Cream Sauce, Mozzarella, Shell Pasta, Crispy Panko Bread Crumbs, White Truffle Oil Drizzle

Chicken & Broccoli

Alfredo \$11

Grilled Chicken and Broccoli tossed with Fettuccine and Alfredo Sauce

Shrimp Scampi \$19

Garlic Butter Sautéed Shrimp tossed with Scampi Sauce and Fettuccine

v Vegetable Pasta \$14

Grilled Zucchini, Yellow Squash, Red Peppers, Onions, Spinach and Mushrooms tossed with Garlic Parmesan Butter and Shells

Spaghetti & Meatballs \$11

Housemade Meatballs and Marinara tossed with Spaghetti

Chicken Parmesan \$18

Pounded, Breaded and Fried 8 oz. Chicken Breast in Marinara Sauce topped with Mozzarella and Parmesan over Spaghetti

ENTREES

CF Prime Rib \$23

Only Available:

Thursday, Friday and Saturday
Slow-Cooked, Hand-Rubbed 12 oz. Prime Rib, Au Jus, Baked Potato and Vegetable du Jour

Chesapeake Chicken \$23

Grilled Chicken, Jumbo Lump Crabmeat, Mornay Cheese Sauce, Mashed Potatoes, Vegetable du Jour

Fish & Chips \$15

Beer-Battered Fried Cod, Fresh Cut Fries, Housemade Red Cabbage Cole Slaw

Broiled Crab Cake \$22

Broiled Jumbo Lump Crab Cake, Baked Potato, Vegetable du Jour
Additional Crab Cake \$9

Pork Marsala \$17

Fried Boneless Pork Chop over Mashed Potatoes and Topped with Caramelized Onions, Mushrooms and a Marsala Brown Sauce with a side of Vegetable du Jour

Truffle Chicken \$18

Grilled Chicken, Garlic Truffle Aioli, Vegetable du Jour, Housemade Mashed Potatoes