

THE WICKLOW

AT STAMP'S LANDING

THANKS FOR COMING.
HAVE FUN!

STARTERS

WONTON PRAWNS

ONE DOZEN TIGER PRAWNS LIGHTLY BATTERED IN WONTON CRUST, FRIED GOLDEN & SEASONED WITH CHINESE FIVE SPICE. SERVED WITH PONZU & SWEET CHILI SAUCE 12.00

CHICKEN TENDERS

LIGHTLY SEASONED CHICKEN BREAST, BREADED & DEEP FRIED TO GOLDEN BROWN. SERVED WITH HONEY MUSTARD OR SWEET CHILI SAUCE & YOUR CHOICE OF FRIES OR MIXED GREENS 11.50

CHICKEN WINGS

ONE POUND OF WINGS BASTED WITH YOUR CHOICE OF HOT, TERIYAKI, HONEY GARLIC, SALT N' PEPPER, MAPLE CHIPOTLE OR BBQ. SERVED WITH FRESH CARROTS & CELERY & YOUR CHOICE OF DIP 12.00

THREE CHEESE POTATO SKINS

SIX POTATO SKINS BAKED WITH MOZZA, CHEDDAR, PEPPERED JACK & CAJUN SPICE. TOPPED WITH DICED TOMATO & GREEN ONIONS & SERVED WITH CHIPOTLE SOUR CREAM 10.00

*ADD BACON TO YOUR POTATO SKINS

HOUSE MADE PEPPERED BACON BITS 2.00

BEEF CARPACCIO

LIGHTLY SEARED BEEF TENDERLOIN SEASONED WITH HERBS & BLACK PEPPER, THINLY SLICED & GARNISHED WITH PARMESAN, FRIED CAPERS, BALSAMIC GLAZE & ROASTED GARLIC ROSEMARY AIOLI. SERVED WITH GARLIC BAGUETTE 12.00

CRAB CAKES

ROCK CRAB CAKES, FRIED TO GOLDEN BROWN AND SERVED WITH SMOKED PAPRIKA OIL, BALSAMIC GLAZE & OUR SIGNATURE TARTAR 12.00

YAM FRIES

LIGHTLY SEASONED WITH SALT, PEPPER, CHINESE FIVE SPICE & FENNEL. SERVED WITH CHIPOTLE AIOLI 7.00

GRILLED LAMB CHOPS

TENDER LAMB CHOPS DUSTED WITH BLACK PEPPER & ESPRESSO. GRILLED MEDIUM & SERVED WITH ROASTED GARLIC & ROSEMARY AIOLI & SMOKED PAPRIKA OIL 14.00

ALL PRICES ARE SUBJECT TO 12% HST AND A 15% SERVICE CHARGE MAY BE APPLIED TO GROUPS OF 8 OR MORE

LET'S SHARE!

PULLED PORK POUTINE

TENDER SLOW COOKED PORK SERVED ON A BED OF HOUSE CUT FRENCH FRIES & TOPPED WITH CHEESE CURDS & RICH BEEF GRAVY 11.00

TRIPLE DIP

HUMMUS, RIATTA & ROASTED RED PEPPER DIPS SERVED WITH FRESH VEGGIES & WARM NAAN BREAD 11.00

NACHOS

CRISP CORN TORTILLA CHIPS TOPPED WITH CHEDDAR, MOZZA, PEPPERED JACK, FRESH TOMATOES, GREEN ONIONS, SAUTEED JALAPENOS & CHIPOTLE SOUR CREAM. SERVED WITH FRESH SALSA 13.00

TOP YOUR NACHOS

GRILLED CHICKEN

4.00

SPICY BEEF

3.00

GUACAMOLE

3.00

SOUR CREAM

2.00

SOUPS

SOUP OF THE DAY 7.00
SERVED WITH GARLIC BAGUETTE

FRENCH ONION SOUP 8.00

THE WICKLOW

BURGERS & SALADS

CATCH THE CANUCKS AT
THE WICK!

BURGERS

ALL BURGERS ARE FLAME GRILLED & SERVED ON A FRESH KAISER DRESSED WITH LETTUCE, TOMATO & RED ONION. EACH BURGER COMES WITH YOUR CHOICE OF FRIES, SALAD, SOUP OF THE DAY OR COLESLAW

BBQ BEEF BURGER

BBQ BASTED CHOPPED STEAK BURGER DRESSED WITH DIJON MAYO & TOPPED WITH SMOKED APPLE WOOD CHEDDAR 12.50

GREAT CANADIAN BURGER

CHOPPED STEAK BURGER BASTED WITH MAPLE CHIPOTLE BBQ SAUCE, DRESSED WITH MAYO & TOPPED WITH AGED CANADIAN CHEDDAR & CRISP BACON 13.50

JALAPENO BURGER

CHOPPED STEAK BURGER BASTED WITH MAPLE CHIPOTLE BBQ SAUCE, DRESSED WITH MAYO & TOPPED WITH PEPPERED JACK CHEESE, JALAPEÑOS & CRISPY FRIED ONIONS. 14.00

VEGGIE CHEESE BURGER

GRILLED SPICED GARDEN PATTY TOPPED WITH PEPPERED JACK CHEESE AND DRESSED WITH HOUSE MADE RIATTA 13.00

SANTE FE CHICKEN BURGER

GRILLED CAJUN CHICKEN BREAST, CHIPOTLE AIOLI & GUACAMOLE TOPPED WITH CHEDDAR 13.00

BBC CHICKEN BURGER

GRILLED CHICKEN BREAST DRESSED WITH PEPPERCORN MAYO & TOPPED WITH DANISH BLUE CHEESE, CARMELIZED ONIONS & BACON 14.00

GRILLED SALMON BURGER

WILD WEST COAST SALMON GRILLED MEDIUM & DRESSED WITH LEMON DILL AIOLI. PREPARED TERIYAKI STYLE, BLACKENED OR GRILLED 13.00

GRILLED LAMB BURGER

GRILLED LAMB BURGER DRESSED WITH ROASTED GARLIC & ROSEMARY AIOLI & TOPPED WITH FETA & SAUTÉED MUSHROOMS 13.50

SALADS

THE HOUSE SALAD

FRESH MIXED GREENS TOSSED WITH DICED TOMATO, BEETS, CUCUMBER, RED ONIONS, ARTICHOKE, BOILED EGG & ROASTED ALMONDS. SERVED WITH YOUR CHOICE OF DRESSING 6/9

CAESAR SALAD

FRESH ROMAINE LETTUCE, GARLIC CROUTONS, FRIED CAPERS & PARMESAN TOSSED IN OUR HOUSE MADE CAESAR DRESSING 7/10

COBB SALAD

GRILLED CHICKEN, BOILED EGG, PEPPERED BACON, DANISH BLUE CHEESE, AVOCADO & CUCUMBER ON CRISP ROMAINE TOPPED WITH HERB & BLUE CHEESE VINAIGRETTE 14.50

SAILING SALAD

WILD WEST COAST SALMON, ROASTED ALMONDS, SUNDRIED BLUEBERRIES, RED ONIONS, CRUMBLLED FETA & FRESH GREENS SERVED WITH GRAPEFRUIT VINAIGRETTE 15.00

SPINACH SALAD

FRESH BABY SPINACH, CRUMBLLED FETA, RED ONIONS, SLICED APPLE & CANDIED WALNUTS SERVED WITH BALSAMIC VINAIGRETTE 13.00

*ADD TO YOUR SALAD

GRILLED CHICKEN BREAST \$4
GARLIC PRAWNS \$4
SPICY LAMB SAUSAGE \$5
GRILLED STEAK OR SALMON \$7

FOOD PRICES ARE SUBJECT TO 12% HST

THE WICKLOW

SANDWICHES & PUB FARE

JOIN US ON THE PATIO
THIS SUMMER!

SANDWICHES & WRAPS

WRAPS & SANDWICHES COME WITH YOUR CHOICE OF FRIES,
SALAD, SOUP OF THE DAY OR COLESLAW

ROAST BEEF DIP

TENDER SLICES OF ROAST BEEF PILED HIGH ON FRENCH
BAGUETTE DRESSED WITH DIJON & HORSERADISH AIOLI. SERVED
WITH HOUSE MADE AU JUS 12.00

NEW YORK STEAK SANDWICH

GRILLED 7OZ NEW YORK STEAK, SERVED OPEN FACED ON FRENCH
BAGUETTE DRESSED WITH GRAINY DIJON MAYO, SAUTÉED
MUSHROOMS & ONIONS 15.00

CHIPOTLE CHICKEN CLUB

GRILLED CHICKEN BREAST, CRISP BACON AND CHEDDAR SERVED
ON TOASTED SOURDOUGH WITH LETTUCE, TOMATO & CHIPOTLE
AIOLI 13.00

ROCK CRAB SANDWICH

GOLDEN FRIED ROCK CRAB CAKE ON A FRESH KAISER DRESSED
WITH TARTAR SAUCE, HOMEMADE COLESLAW, LETTUCE, TOMATO,
RED ONION & HAVARTI 13.00

PULLED PORK SANDWICH

SLOW COOKED TENDER PORK SERVED ON A TOASTED KAISER
WITH SAUTÉED APPLES & ONIONS, HOMEMADE COLESLAW,
SMOKED CHEDDAR & MAPLE CHIPOTLE BBQ SAUCE 12.50

VEGGIE WRAP

WILD RICE, FRESH CUCUMBER, SPINACH, TOMATO & RED ONION IN
A FLOUR TORTILLA DRESSED WITH ROASTED GARLIC HUMMUS &
TOPPED WITH FRESH RIATTA 12.50

RESERVATIONS@THEWICKLOW.COM

BOOK YOUR BIRTHDAY PARTY OR SPECIAL EVENT TODAY.
THE WICK HAS PRIVATE ROOMS FOR GROUPS OF 20 OR MORE.

FOOD PRICES ARE SUBJECT TO 12% HST

PUB FARE

GUINNESS IRISH STEW

DICED LAMB & BEEF BRAISED IN A
RICH GUINNESS BEEF BROTH WITH
ROOT VEGETABLES & POTATOES.
SERVED WITH TOASTED GARLIC
BAGUETTE & FRESH MIXED
GREENS 12.50

BAKED MAC & CHEESE

MACARONI TOSSED WITH DICED
TOMATO, PEPPERED BACON,
AGED CHEDDAR & CREAM
THEN TOPPED WITH MORE
CHEDDAR & BAKED TIL PIPING
HOT. SERVED WITH TOASTED
GARLIC BAGUETTE & FRESH MIXED
GREENS 12.00

CHICKEN POT PIE

FRESH BAKED PUFF PASTRY
FILLED WITH SEASONED CHICKEN,
POTATO, ONION, CARROT, CELERY
& PEAS. TOPPED WITH CREAMY
MUSHROOM GRAVY & SERVED
WITH FRESH MIXED GREENS 12.50

BEEF WELLINGTON

TENDER SLOW BRAISED
BONELESS BEEF RIBS &
MUSHROOM DUXELLE WRAPPED IN
PUFF PASTRY & BAKED GOLDEN.
TOPPED WITH ROSEMARY & WILD
MUSHROOM DEMI-GLACE &
SERVED WITH ROASTED GARLIC
MASHED POTATOES & MIXED
GREENS 12.50

HALIBUT & CHIPS

TWO PIECES OF WEST COAST
HALIBUT PREPARED WITH OUR
RICKARDS WHITE ALE BATTER &
SERVED WITH COLESLAW, TARTAR
SAUCE & CHIPS 16.00

THE WICKLOW

ENTREES, PASTA & DESSERTS

COLD BEER & WINE
OFF SALES UNTIL 11 PM

ENTREES

ENTREE'S ARE SERVED WITH SEASONAL MIXED VEGETABLES & YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES OR WILD RICE

BBQ BABY BACK RIBS

A FULL RACK OF BRAISED PORK RIBS GRILLED & BASTED WITH GUINNESS BBQ SAUCE & SERVED FALLING OFF THE BONE 19.00

PEPPERCORN NEW YORK STEAK

GRILLED 7OZ NEW YORK STEAK TOPPED WITH PEPPERCORN BUTTER & SAVORY DEMI-GLACE 16.00

GRILLED LAMB CHOPS

TENDER LAMB CHOPS DUSTED WITH BLACK PEPPER & ESPRESSO. GRILLED MEDIUM & SERVED WITH ROASTED GARLIC AIOLI, SMOKED PAPRIKA OIL & SWEET PEA PUREE 19.00

CEDAR PLANK SALMON

WILD WEST COAST SALMON BRUSHED WITH BROWN SUGAR & SOY GLAZE & GRILLED TO MEDIUM ON A CEDAR PLANK 19.00

HOME MADE DESSERTS

FRESH BAKED APPLE PIE A LA MODE

GRANNY SMITH APPLES TOSSED IN CINNAMON & SUGAR THEN BAKED IN A PUFF PASTRY SHELL AND TOPPED WITH CRUMBLE, VANILLA BEAN ICE CREAM & MAPLE CARAMEL CREAM 8.00

BREAD PUDDING

FRESH CROISSANT WITH MELTED WHITE & CALLEBEAU CHOCOLATE & KENTUCKY BOURBON CARAMEL SAUCE 8.00

KENTUCKY BOURBON BROWNIE

WARM CHOCOLATE BROWNIE SERVED WITH KENTUCKY BOURBON CARAMEL SAUCE & VANILLA BEAN ICE CREAM 8.00

WHIPPED BERRY CHEESECAKE

HOUSE MADE WHIPPED CHEESECAKE TOPPED WITH SEASONAL FRUIT & CHOCOLATE GANACHE 8.00

FOOD PRICES ARE SUBJECT TO 12% HST

PASTA

GRILLED CHICKEN & ARTICHOKE FUSILLI

GRILLED CHICKEN BREAST, ARTICHOKE, FRESH SPINACH & CARMELIZED ONIONS TOSSED IN ROASTED GARLIC TOMATO SAUCE & TOPPED WITH CRUMBLED FETA 15.00

SPICY LAMB SAUSAGE PENNE

SPICY LAMB SAUSAGE, MUSHROOMS, SHALLOTS & GARLIC FINISHED WITH ROSE SAUCE & TOPPED WITH PARMESAN 15.00

WILD SALMON TORTELLINI

TENDER PIECES OF WILD WEST COAST SALMON & FRESH PESTO TOSSED WITH HERB & CHEESE TORTELLINI & FINISHED WITH A TOUCH OF CREAM, FRESH TOMATOES & PARMESAN 16.00

PENNE CARBONARA

BACON, SAUTEED SHALLOTS, GARLIC, PARMESAN & PEAS LIGHTLY TOSSED IN WHITE WINE CREAM SAUCE & TOPPED WITH MORE PARMESAN 14.50

FREE PARKING!

PARK AT EASY PARK

YOUR SERVER WILL VALIDATE YOUR PARKING RECEIPT UP TO \$5

PLEASE NOTE THAT A 15% SERVICE CHARGE MAY BE ADDED TO GROUPS OF 8 OR MORE

GREAT FOOD FEATURES

AVAILABLE AFTER 3PM

STEAK & PRAWNS SUNDAY & MONDAY

7OZ NEW YORK STEAK, SAUTEED GARLIC
PRAWNS, GARLIC BREAD, CAESAR SALAD &
FRIES 14.00

MEATBALLS ON TUESDAY

HOUSE MADE MEATBALLS & RIGATONI IN OUR
ZESTY TOMATO SAUCE TOPPED WITH PARMESAN.
BAKED TO ORDER & SERVED WITH CAESAR
SALAD & GARLIC BAGUETTE 13.00

BUTTER CHICKEN ON WEDNESDAY

OUR HOUSE RECIPE BUTTER CHICKEN SERVED
ON A BED OF BASMATI RICE & A SIDE OF GRILLED
NAAN BREAD 13.00

GAME DAY SLIDERS

ONE JALAPENO SLIDER, ONE CHEESE BURGER
SLIDER & ONE GREAT CANADIAN SLIDER SERVED
WITH ONION RINGS. ONLY AVAILABLE ON
CANUCK'S, LION'S & NFL GAME DAYS 13.00

COLD BEER TO GO

OFF SALES AVAILABLE 11AM - 11PM

RUSSELL ROCKY MOUNTAIN PILSNER

12.25

RUSSELL LAGER & PALE ALE

14.75

KOKANEE

13.75

BUDWEISER

13.75

MOLSON CANADIAN

13.75

COOR'S LIGHT

13.75

ALEXANDER KEITH'S

14.75

STELLA ARTOIS

15.75

CORONA

15.75

HEINEKEN

15.75

WHITE WINE TO GO

NAKED GRAPE CHARDONNAY	16.50
J&F LURTON PINOT GRIS	17.50
LONG FLAT SEMILLION SAUV BLANC	18.50
WOLF BLASS EAGLEHAWK CHARD	19.00
ERRAZURIZ SAUV BLANC	19.50
BALTHASAR RESS RHEINGAU REISLING	24.00

RED WINE TO GO

NAKED GRAPE MERLOT	16.50
INNISKILLIN CABERNET	17.50
LONG FLAT CAB SHIRAZ	18.50
WOLF BLASS EAGLEHAWK CAB SAUV	19.00
ERRAZURIZ MERLOT	19.50
FINCAS LAS MORAS MALBEC	20.00
THE SHOW CABERNET SAUVIGNON	24.00

TAKE OUT!

ALL OF THE FINE FOOD AT THE WICKLOW
IS AVAILABLE FOR TAKE OUT

COLD COOLERS & CIDER TO GO

BIG ROCK ROCK CREEK	15.75
GROWER'S EXTRA DRY	15.75
PALM BAY PINEAPPLE MANDARIN	14.75

CALL US AT 604-879-0821 OR EMAIL RESERVATIONS@THEWICKLOW.COM

BOOK YOUR TABLE TODAY!

THE WICKLOW

WEEKEND BRUNCH

BRUNCH IS SERVED
11 AM TIL 2PM
WEEKENDS & HOLIDAYS

BRUNCH

TWO EGGS ANY STYLE

TWO FARM FRESH EGGS, HASH BROWNS & MULTIGRAIN TOAST 7.00

*ADD BACON OR SAUSAGE

CRISPY BACON OR GRILLED CHICKEN SAUSAGE 2.00

STEAK & EGGS

GRILLED 7OZ SIRLOIN STEAK & TWO FARM FRESH EGGS, HASH BROWNS & MULTIGRAIN TOAST 13.00

BREAKFAST WRAP

SCRAMBLED EGGS, RED PEPPERS, SWEET ONIONS, TOMATO, SPINACH, CHEDDAR, JACK CHEESE & GUACAMOLE WRAPPED IN A GRILLED FLOUR TORTILLA. SERVED WITH FRESH SALSA & HASH BROWNS 11.00

MEXICAN SCRAMBLE

SCRAMBLED EGGS WITH GRILLED CHICKEN, ROASTED CORN, RED PEPPERS, & FRIED JALAPENOS TOPPED WITH FRESH SALSA & JACK CHEESE. SERVED WITH HASH BROWNS & MULTIGRAIN TOAST 12.00

CHICKEN SAUSAGE SCRAMBLE

SCRAMBLED EGGS WITH APPLE CHICKEN SAUSAGE, ROASTED CORN & RED PEPPERS TOPPED WITH AGED CHEDDAR. SERVED WITH HASH BROWNS & MULTIGRAIN TOAST 12.00

EGGS BENNY

POACHED FARM FRESH EGGS, CANADIAN BACK BACON & HOLLANDAISE OVER A TOASTED ENGLISH MUFFIN. SERVED WITH HASH BROWNS 12.00

VEGGIE BENNY

POACHED FARM FRESH EGGS, FRESH SPINACH, TOMATO, FETA & HOLLANDAISE SERVED ON A TOASTED ENGLISH MUFFIN. SERVED WITH HASH BROWNS 12.00

SALMON BENNY

POACHED FARM FRESH EGGS, SMOKED WILD SOCKEYE, LEMON DILL CREAM CHEESE & HOLLANDAISE ON A TOASTED ENGLISH MUFFIN. SERVED WITH HASH BROWNS 13.00

ROCK CRAB BENNY

POACHED FARM FRESH EGGS & OUR SIGNATURE CRAB CAKES TOPPED WITH HOLLANDAISE & SERVED ON A TOASTED ENGLISH MUFFIN. SERVED WITH HASH BROWNS 13.00

"REFRESHMENTS"

CLASSIC CAESAR

SMIRNOFF VODKA & CLAMATO
SPICED TO PERFECTION &
SERVED WITH A SPICY BEAN 6.50/9.25

ENGLISH BAY BREEZE

GORDON'S GIN SPLASHED WITH
CRANBERRY & GRAPEFRUIT JICES
6.50/9.25

WICKLOW COFFEE

JAMESON IRISH WHISKEY &
BAILEY'S 6.50/9.25

MONTE CRISTO COFFEE

GRAND MARINER & KAHLUA
6.50/9.25

CHAMPAGNE & OJ

HENKELL TROCKEN PICCOLO & A
SIDE CAR OF ORANGE JUICE 8.25

PITCHER OF SANGRIA

THE WICK'S OWN REFRESHING
RECIPE WITH RED WINE, SPICED
RUM, FRESH FRUIT, CRANBERRY
JUICE, PASSION FRUIT COCKTAIL
& A SPLASH OF SPRITE 21.00

BEVERAGE PRICES INCLUDE 12% HST

FOOD PRICES ARE SUBJECT TO
12% HST

A 15% GRATUITY MAY BE ADDED
TO GROUPS OF 8 OR MORE