

Wood Grilled Ribeye	\$32.95
10oz Angus Apple Wood Smoked Ribeye Choice of Potato Sautéed Spinach with tomato Grilled poblanos and onions	
Bleu Cheese Filet	\$35.95
7oz Certified Angus Choice of Potato Seasoned Vegetables	
Flat Iron Pepper Steak	\$24.95
7oz Certified Angus Choice of Potato Seasoned Vegetables	
House Meat Loaf	\$18.25
House Made Meatloaf Au Gratin Potato Mushroom Gravy Spiral Vegetables	
Beef Bourguignon	\$19.95
Fingerling Potato Baby Carrots Pearl Onions	
*Add Lobster Crab Cake \$8.95 , Grilled Shrimp \$7.95 or Lobster Tail \$10.95 (<u>Potato Choices...</u> Au Gratin, Pesto Mash, Crab Mash, Truffel Fries,) Wikis Rice, Regular Mash	

DINNER

Wikis is locally owned
Our Chefs take great pride
in "Scratch" cooking.
We start early each morning
Preparing only the Best From the Best.
Everyting from our sauces
to our entrees
WE hope you enjoy the
Food, Experience
and our own
"Dive Spirit"

ALL ENTREES COME WITH CHOICE OF SOUP OR SALAD

Mixed Greens | Carrots | Cabbage | Egg | Bacon | Croutons | Tomato
Our Dressings
Buttermilk Chive, Honey Mustard , 1000, Balsamic, Champagne
Raspberry, Ceasar, Lemon Myer, Bleu Cheese, Oil & Vinegar

Wild Caught Hawaiian Fresh Fish	\$29.95
Ask Server For Details	
Grilled Atlantic Salmon	\$23.45
Wiki's Rice Sautéed Spinach Basil Micro Greens Tomato	
Salmon Tapenade	\$23.95
Dailies Vegetables Potato Provencal Tapenade	
Jicama Salmon	\$19.5
Asparagus Cucumber Lime sauce Serrano Chili Jicama Slaw	
Mahi	\$17.95
Citrus Cream Sauce Anna Potato Spiral Vegetables Sautéed Spinach Capers	
Chile Verde Delmar	\$28.95
Shrimp Lobster Mussels Rich Tomatillo Sauce	

Hand Filled Manicotti	\$21.95
Ricotta Mozzarella Parmesan Mushrooms Italian Sausage Fresh Thyme and Basil House Made Marinara Sautéed Spinach	
Four Cheese Ravioli	\$21.5
Served In a Pesto Cream Sauce	
Cajun Shrimp Fettuccine	\$20.75
Cajun Shrimp Garlic Fettuccine Cajun Alfredo Sauce Sundried tomato Parsley	
Mediterranean Pasta	\$17.5
Baby Artichokes Sun Dried Tomato Baby Spinach Grilled Chicken Feta, Parmesan Cheeses Alfredo Fettuccini	

VEG & VEGAN

Cauliflower Bites Buffalo style	\$10.25
Chicken Tenders Sweet Potato Fries	\$10.25
BBQ Chicken Pizza "Gardein" "Gardein" Chicken, Artisan Mushrooms, Peppers, Spiral Vegetables Tomato Sauce	\$15.25
"Gardein" Jambalaya "Gardein" Chicken, Artisan Mushrooms, Peppers, Mozzarella Tomato Sauce Spiral Vegetables	\$17.25
Buffalo Wrap "Gardein" Chicken, Peppers, Bleu Cheese Chipotle Aioli	\$13.95
Vegetarian Wrap Peppers Onions Black Beans Wild Mushrooms Salsa Roja Spinach Side of Fruit	\$12.5
Pasta Primavera Seasonal Vegetables Wild Mushrooms Alfredo Sauce	\$16.95
Vegetarian Burger "Gardein" Patty Jicama Slaw Tomato Serrano Chili Bourbon Sauce Red Onions Sweet Potato Fries	\$13.95
Wild Mushroom & Pepper Quesadilla Wild Mushrooms Peppers Onions Pepperjack Cheese Guacamole Sour Cream	\$13.95



DESSERTS

Tiramisu	\$8.5
Belgian Chocolate Mousse	\$7.5
Pistachio Cheesecake	
Port Brownie Vanilla Ice Cream Creme Anglaise	\$8
Vanilla Ice Cream Strawberry Gastrique	\$6.5

BEERS

CRAFTS BEERS

Einstock Porter Toasted Porter Iceland \$6.25
Blue Moon Belgian White CA \$6.25
Guinness Stout IDublin Ireland \$6.25
Framboise Raspberry Raspberry Lambic Beer Belgium \$12
Allagash White. Belgian White Portland, ME. \$6.25
Arrogant Bastard Bomber \$9.25

DRAFT

Bud Light \$5.25
805 Firestone \$6.50
Rotating Tap \$6.75
Temblor "Blood Orange" \$6.75
Luponic "Distortion" IPA \$6.75
Rotating IPA \$6.75

OTHER GREAT STUFF

Catalina Chicken	\$14.95
Grilled Seasoned Chicken Breast Cilantro Cream Spinach Red Onions Heirloom Tomatoes Cucumbers Strawberries Red Wine Vinaigrette	
Grilled Chicken Sandwich	\$13.95
Chicken Avocado Prosciutto Basil Pesto Peper Jack Cheese Chipotle Aioli	
Chicken Club Wrap	\$13.95
Shredded Lettuce Tomato Cilantro Lime Aioli Tomato Basil Tortilla Chicken Bacon Avocado	
Meatloaf Sandwich Sourdough	\$14.5
Pepper Jack Chipotle Ketchup Pickles Mustard Arugula	
Parmesan Crusted Brisket Sandwich	\$13.95
Lettuce Tomato Onions Peper jack Chipotle Aioli	

DIVE IN OUR HAPPY HOUR

\$2.00 OFF

WELL DRINKS, WINE BY THE GLASS, ALL BEER

Sunday

Live Music Brunch

Brunch is served! **10 - 3**
featuring our
Mimosa Bubbles Bar and Bloody Mary Bar!
Happy Hour All Day!

Monday

Happy Hour All Day!
Martini Monday's - Only \$5!

Tuesday

Happy Hour from 3pm -7pm
AND 9pm -close!
Taco Specials & \$5 Tito's Hi-balls
3pm -close!

Wednesday

Live Music 6:30

Happy Hour from 3pm -7pm
AND 9pm -close!
Bottles of wine majorly discounted
Glasses of wine 1/2 off
in addition to our regular menu
\$49.95 Dinner for 2 incls a bottle of wine

Thursday

Live Music 9:00

Happy Hour from 3pm -7pm
AND 9pm -close!
Bubbles all night!
Champagne just \$3 a glass

Friday

Live Music 9:00

Happy Hour from 3pm -7pm

Saturday

Live Music 9:00

Happy Hour from 3pm -7pm
Sunset Special from 4-6pm
Purchase one dinner and receive one
Dinner FREE of equal or lesser value!
Restrictions do apply.

HAPPY HOUR FOOD SPECIALS CAN BE ENJOY IN THE LOUNGE AND PATIO

Slow Roasted Herb Chicken	\$13.95
Seasoned and Roasted to perfection Taboulie Seasonal Vegetables	

Chicken Piccata	\$17.95
Pan Seared Chicken Breast Wikis Rice Asparagus	

Chicken Alexander	\$17.75
Roasted Corn Relish Tomato Pepper Jack Salsa Roja	

Chicken Michael	\$17.75
Rosemary, Marinated Chicken Breast Arugula Salad Wild Mushroom Risotto Red Wine Reduction Sweet Jack Vinaigrette	

Teriyaki Chicken	\$17.75
Marinated Chicken Steamed Rice Asparagus Roasted Pineapple	

Jambalaya	\$17.25
Wood-dale Sausage Chicken Rich Cajun Tomato Sauce Peppers Celery Rice	

KIDS

Grilled Chicken, Veggies & Fries	\$8
Pasta, Marinara & Cheese	\$8
Fruit Plate	\$8
Cheese Pizza	\$5
Grilled Cheese Sandwich & Fries	\$8
Chicken Fingers & Fries	\$8



WINE BY THE GLASS

WHITES

House Champagne Brut	\$7
Mumm Champagne	\$12.5
Bieler Pere et Fils Rosé	\$8.5
Lagaria Pinot Grigio	\$7
Treana Rhone White Blend	\$10
Essence Riesling	\$9.5
Haras de Pirque S.B.	\$8.5
Buehler White Zinfandel	\$7
House Chardonnay	\$6
Sextant Chardonnay	\$11
Cakebread Chardonnay	\$18
Frank Family Chardonnay	\$16
Moscato	\$9

REDS

Fossil Pinot Noir	\$11
Belle Glos Las Alturas P.N.	\$20
House Merlot	\$6.5
Rutherford Ranch Merlot	\$9
La Posta Malbec	\$11
San Simeon Syrah	\$12
J Dusi "M" Red Blend	\$12
Grey Wolf Zinfandel	\$13
Sextant Zinfandel	\$14
Twenty Rows Cabernet	\$12.5
House Cabernet	\$6.5
Daou Reserve Cabernet	\$15
Austin Hope Cabernet	\$20

*Ask for a complete Selection of Our Beer and Wine