

The Wicked Monk Menu

Ask About Vegetarian and Gluten Free Options

Appetizers, Soups and Salads

Potato Leek Soup: Warm and rich. 8

Lobster Tacos: 4 mini corn tortillas stuffed with lobster chunks and guacamole tossed with a spicy citrus mayonnaise. 19

Crispy Fried Potato Balls: Mashed potatoes, chopped corn beef, and farmhouse cheddar, rolled up, lightly breaded and served with a sour cream and chive dipping sauce. 13

Wings: Choice of Honey Sriracha, Classic Buffalo, BBQ, or Dry-Rubbed all served with Blue Cheese dressing. 13

Roasted Cauliflower: Tossed in Buffalo sauce and served with a blue cheese dipping sauce. 11

Pulled Pork and Cheddar Cheese Quesadillas: With guacamole, sour cream, scallion and Pico De Gallo. 12

Reuben Spring Rolls: Corned beef, cabbage, and Swiss cheese served with Remoulade sauce. 10

Shrimp Dumplings: Rock shrimp, ginger, lemon zest and scallion served with a Ponzu dipping sauce. 15

Dublin Crab Cakes: Lump crabmeat, seasoned breadcrumbs, pan-fried and served with Napa slaw and creamy mustard vinaigrette. 17

Mussels a la Monk: Prince Edward Island Mussels steamed with shallots, green onions, garlic, fresh parsley, and thyme with white wine and lemon butter. 16

Fried Calamari and Shrimp: Lightly crusted calamari and baby shrimp, fried and served with tomato sauce. 16

Sirloin Beef Sliders: Three 2-oz. patties served on mini Brioche buns with lettuce and tomato. 12

Mini Shepherd's Pie: Lamb, carrots, and peas served with homemade gravy and served in a skillet with a mashed potato crust. 13
Entrée Portion Available: 24

King Kong Pretzel: (Giant Baked Pretzel) Served with a jalapeño beer cheese sauce and Spicy Mustard. 9

Cork Salad: Mix greens, Feta cheese, sliced apple, toasted pecan, dried cherries, and sliced red onion tossed in Maple cider vinaigrette. 15

Classic Caesar Salad: Romaine hearts, shredded Parmigiano-Reggiano, seasoned croutons, and Caesar dressing. 14

Spinach and Beet Salad: Baby spinach, sliced beets, spicy candied walnuts, and goat cheese with honey and walnut oil dressing. 14

(Add Chicken \$ 4.50, Salmon, Steak, or Shrimp \$6.50)

Cobb Salad: Grilled chicken, Romaine lettuce, hard-boiled egg, blue cheese crumble, slab bacon, tomato, avocado, served with chunky blue cheese dressing. 17

Mac & Cheese

Traditional Mac: Cheddar, broccoli, and ham with a seasoned breadcrumb crust. 16

Buffalo Chicken Mac: Shredded chicken, mushrooms, Swiss cheese and Buffalo sauce. 18

Philly Cheese Steak Mac: Braised short rib of beef, caramelized onions, mushrooms, and cheddar cheese. 20

Lobster Mac: Fresh steamed lobster, asparagus, corn, bacon and Swiss cheese. 25

Burgers, Sandwiches and Entrees

The Wicked Monk Hamburger Platter: ½-lb Sirloin burger served on a Brioche roll with lettuce, tomato, dill pickle, and homemade French fries. **14** (Substitute Sweet Potato Fries \$1)

Additional Toppings: American, Cheddar, Swiss, Mozzarella, Jalapeño Jack or Bleu Cheese \$1, Mushrooms \$1, Caramelized Onions \$1, Bacon \$2

The Wicked Turkey Burger Platter: Same as above with fresh ground turkey. **\$15 plus toppings**

Beyond Burger: Plant based burger, served on a gluten free bun with fries, lettuce tomato and French fries. **16**

Portobello Mushroom Sandwich: With roasted peppers, caramelized onions, and fresh mozzarella on a Brioche roll drizzled with Balsamic vinaigrette served with homemade French fries. **13**

Steakhouse Sandwich: Grilled hanger steak, mushrooms, onions, cheddar cheese and steak sauce on a toasted Club Hero served with homemade French fries. **17**

The Wicked Grilled Chicken Sandwich: Grilled Chicken, fresh mozzarella, arugala, tomato and chipotle mayonnaise on a toasted Club hero served with homemade French fries. **13**

Turkey Club: Triple-decker with house-roasted breast of turkey, smoked bacon, sliced plum tomato, lettuce and garlic mayonnaise served with homemade French fries. **12**

Chicken & Apple Salad: Roasted chicken, granny smith apples, & cranberries on a whole grain roll served with homemade French fries. **11**

Corned Beef Reuben: Sliced corned beef, sauerkraut, Swiss cheese & thousand island dressing on rye bread served with homemade French fries. **12**

Buffalo Chicken Wrap: Panko crusted chicken, lettuce, tomato, blue cheese dressing and Buffalo sauce served with homemade French fries. **13**

Fish & Chips: Ale-battered cod and traditional chips served with malt vinegar and tartar sauce. **18**

Chicken Pot Pie: Half chicken in House Gravy, with peas, carrots, onions, and potatoes in a casserole, topped with a puff pastry dome. **18**

Double-Cut Loin of Pork: Marinated double-cut slow roasted loin of pork finished on the grill, served with mashed sweet potatoes, house-made applesauce, and sautéed cabbage. **26**

Guinness-Braised Short Ribs: Slow-cooked boneless short rib of beef with aromatic vegetables, mashed potatoes, Chef's choice of vegetable and natural juices. **26**

Pan Seared Maple Glazed Salmon: Served with parsnip puree and sautéed spinach. **24**

Buttermilk Fried Chicken: With grilled corn on the cob and homemade mashed potatoes with a side of gravy. **19**

Gaelic Steak: Pan-roasted sirloin, mushrooms, and shallots in a creamy Irish whiskey sauce with Colcannon (mashed potatoes, cabbage, onions, and bacon) and creamed spinach. **32**

Bangers and Mash: Grilled Irish Sausages over mashed potatoes, with green peas and caramelized onion gravy. **21**

Shepherd's Pie: Lamb, carrots, and peas served with homemade gravy and served in a skillet with a mashed potato crust. **24**
Appetizer Portion Available: **13**

Sides \$9

French Fries Sweet Potato Fries Mashed Potatos Onion Rings

BroccoliSpinach Creamed Spinach Side Salad