




WICKETS DINNER

Appetizers

Bermuda Fish Chowder	\$9
Chef Bascome's Award Winning Chowder, Fresh Johnny Cakes	
Cup of Chowder	\$6
Chefs Inspirational Soup 	\$9
Made Fresh, Served with Warm Bread Rolls	
Cup of Soup	\$6
Southern Fried Calamari	\$12
Roast Garlic Mayo, Tomato Chilli Relish	
Bermuda Triangle Fish Cake	\$13
Island Slaw, Pineapple Sarano Chilli Salsa, Cilantro Aioli	
Smoked Chicken Quesadilla	\$11
Roasted bell pepper, Pepper Jack Cheese, Avocado Creme Fresh, Ancho powder	
Farmer Toms Garden Greens 	\$9
Organic Mixed Leaves, Fresh Garden Vegetables, Roast Shallot Vinaigrette	
Caesar	\$12
Tender Romaine Lettuce, Cracked Black Pepper Crouton, Shaved Parmesan, Roast Garlic Dressing	
With Chicken	\$18
With Shrimp	\$19
Small Caesar	\$9
Wickets Chopped Salad 	\$12
Crisp Blue Corn Tortillas, Tart Apples, Sweet Jalapeno, Goat Cheese Dressing	
Organic Rocket & Vine Ripe Tomatoes 	\$14
Lemon oil with Aged Balsamic, Fresh Mozzarella	
Bruschetta 	\$12
Grilled Baguette, Roasted Red Pepper, Pesto, Goats Cheese, Balsamic	

To Share

South West Nachos For Two	\$18
Campfire chilli, Fresh Guacamole, Sour Cream	
Yellow Fin Tuna Tacos	\$15
Rare Seared Tuna, Lettuce, fresh Tomato, Charred Pineapple & Sarano Salsa	
Tower of Wings	\$13
1 Pound of Chicken Wings Your Way Hot, Mild, Honey Garlic, Teriyaki, Hot & Sassy, Lemon Pepper	



“As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. “Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.”

Main Course

The Kobe Burger	\$18
Crisp Lettuce, Sliced Pickles, Tomato and Onion Relish, Truffle Mayo, Wickets Spiced Fries	
The Wicket	\$15
7oz Certified Black Angus Beef Patty, Bacon, Caramelized Onions, American cheese	
Thick Cut Prime Rib	\$28
Crisp Fried Onion Rings, Peppercorn Jus, Caramelized Onion Mash	
Country Style Baby Back Ribs	Full rack \$22
Triple Basted with Homemade BBQ Sauce, Coleslaw, French Fries	
	½ rack \$15
English Beer Battered Blue Cod	\$18
Beer battered Blue Cod, Coleslaw, Tartar Sauce, Fresh Lemon and Spiced Fries	
Wickets Pulled Pork Mac & Cheese	\$17
The Cheesiest Baked Macaroni, Sharp Cheddar Cheese, Smoked Pulled Pork, Grilled Pineapple Sour Dough	
Chicken & Waffles	\$19
Half Herb Roast Chicken, Sweet Potato Waffles, Caramelized Shallot Glaze	
Chicken Curry	\$17
Flavoured with Authentic Indian Spices, Basmati Rice, Crisp Paupadam, Cucumber Mint Yogurt	
Chef Tim's Meat Loaf	\$17
Onion Gravy, Creamy Chive Mashed Potato, Crisp Shallots.	
Rotisserie Chicken Pot Pie	\$18
Buttery Pastry Crust, Oven Roast Chicken, Tender Organic Peas & Carrots and a Gravy Better Than Mum's.	
Capresi Pasta 	\$16
Fresh Home Made Spaghetti, Organic Cherry Tomato and Fresh Mozzarella	
Ancho Dusted Atlantic Salmon	\$22
Black Bean Pepper Ragout, Fennel Onion Salad, Smoked Pepper Sauce	

Family Feast

The family is the corner stone of our society. More than any other force it shapes the attitude, hopes and ambitions of those that it touches. Food was always a conduit in the family for storytelling, and is a way for us to keep in touch and remember things. We're people that use food to keep each other together, to always cheer us up and to make all of our days better. So from our Family to yours, pleasant appetite.

For a Family of Four

Rotisserie Chicken	\$69
Two Whole Rotisserie Chickens, Thyme Pan Gravy, Creamy Mashed Potato, Cole Slaw, Onion Rings, and Chefs Selection of Seasonal Vegetables	
Chicken & Ribs	\$69
Whole Rotisserie Chicken, Two Large Rack of Glazed BBQ Ribs, Thyme Pan Gravy, Creamy Mashed Potato, Cole Slaw, Onion Rings, and Chefs Selection of Seasonal Vegetables	
Fall Off The Bone Ribs	\$69
Three Succulent Large Glazed Rack of Ribs, Creamy Mashed Potato, Cole Slaw, Onion Rings, and Chefs Selection of Seasonal Vegetables	
Chicken & Glazed BBQ Beef Brisket	\$69
Whole Rotisserie Chicken, Slow Roast Glazed BBQ Beef Brisket, Thyme Pan Gravy, Creamy Mashed Potato, Cole Slaw, Onion Rings, and Chefs Selection of Seasonal Vegetables	

Desserts

Banana Cream Pie Sweet Creamy Banana Filling Topped with Cream, Toasted Coconut	\$9
Rocky Road Pie Sumptuous Dark Chocolate Fudge Cake, Pecans Marshmallows	\$9
Dreamy Creamy Cheese Cake Old Fashioned New York Style Cheesecake with Fruit Topping	
Belgian Waffle Homemade Waffle with White Chocolate Caramel Ice Cream, Chocolate Sauce, berries	\$9
The Bowlers Choice Chocolate Fudge Brownie, Chocolate and Vanilla Ice Cream, Butter Scotch, Chocolate Sauce, toasted Almonds	\$9
Summer Peach Warm Southern Peaches Marinated with Rum, Moscovado Sugar and Vanilla Ice Cream	\$9
Selection of Ice Cream and Sorbets Vanilla, Chocolate, Strawberry Ice Cream, Mango, Raspberry Sorbet	\$9

Floats

Barritt's Bermuda Ginger Beer Float Very Popular Locally - Vanilla Ice Cream on refreshing Barritt's Ginger Beer	\$7
Coca Cola Float With Vanilla Ice Cream	\$7

Beverages

Still or Sparkling Mineral Water Small & Large	\$4.5/12
Iced Tea and Sodas	\$4/4.5
Milkshakes Vanilla, Double Chocolate, Homemade Lemonade, or Caramel Fudge	\$7
Fruit Smoothie of the Day	\$8
Skim, Regular or Chocolate Milk	

Warm

Espresso, Cappuccino / Iced Cappuccino	\$4/6
Coffee, Tea or Decaffeinated Coffee	\$5

Wine

Bin#		Glass	Bottle
	Sparkling		
005	Charles de Laroche Brut N/V		\$90
044	Prosecco, Zardetto N/V		\$60
	White		
211	Chardonnay, Hogue, Washington State 2006	\$9	\$42
220	Chardonnay, Wente "Morning Fog", Livermore Valley 2007	\$10	\$49
218	Chardonnay, Meridian, California 2007		\$48
103	Sauvignon Blanc, Monkey Bay, New Zealand 2006		\$49
242	Sauvignon Blanc, Groth, Napa Valley 2007		\$68
257	Louis Mel Sauvignon Blanc, Livermore Valley, Wente 2007		\$49
247	Sauvignon Blanc, Meridian, California 2007	\$10	\$48
250	Riesling, Hogue, Washington State 2006		\$42
249	Pinot Grigio, Meridian, California 2007		\$48
144	Pinot Grigio, Santa Margherita, Italy 2007		\$49
248	Pinot Grigio, Hogue, Washington State 2007	\$9	\$42
271	White Zinfandel, Beringer 2007	\$9	\$36
	Red		
562	Cabernet Sauvignon, Hogue, Washington State 2006	\$9	\$44
605	Merlot, Hogue, Washington State 2006	\$9	\$44
616	Merlot, Meridian, California 2005	\$10	\$48
665	Pinot Noir, Meridian, California 2005	\$10	\$48
853	Pinot Noir, Seresin, Marlborough New Zealand 2007		\$68
868	Shiraz, Rosemount Estate "Diamond Label", South Australia 2006		\$44
716	Syrah, Wente "Shorthorn Canyon", Livermore Valley 2006	\$10	\$49

Cocktails

Island Favourites

Classic Margarita	Tequila, Triple Sec, Lime Juice	\$14
Gold-A_Rita	Tequila, Cointreau and Grand Marnier	\$14
The Seno-Rita	Tequila, and Midori Melon	\$14
Gombey Smash	Malibu, Apricot Brandy and Orange Juice	\$14
Caribbean Cruiser	Parrot Bay Rum, Banana Liquor, Pineapple Juice	\$14
Dark 'n' Stormy	Black Seal Rum and Ginger Beer	\$10
Rum Swizzle	The Classic Bermuda Rum Punch	\$10
Bermuda Triangle	Black Seal Rum, Bermuda Gold Liquor, Orange Juice	\$14
Bermuda Mai Tai	Black Seal Rum, Tequila, Brandy, Pineapple Juice	\$14

Beer

American	Budweiser, Coors Lite, Miller Lite, Sam Adams Draft	\$8
Imports	Amstel Lite, Beck's, Carlsberg, Corona, Heineken	\$8
Non-Alcoholic	St. Pauli Girl	\$8
Stout	Guinness	\$9