

## **APPETIZERS**

KUNG PAO CAULIFLOWER V 16

GUERNSEY BUTTERMILK, CHIVES, PEANUTS

WABEEK CRISPY JUMBO SHRIMP 20

GARLIC LEMON WHITE WINE

ISRAELI HUMMUS VG 15

WHIPPED TAHINI, PINE NUTS, EVOO, FLAT BREAD

SHRIMP COCKTAIL 16

FOUR JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE

GRILLED QUAILS GF 15

GRILLED LEMON, GARLIC LEMON BEURRE BLANC

CALAMARI 16

FRIED CALAMARI, JALAPENOS, CHERRY PEPPERS SERVED WITH SPICY AIOLI

MEDITERRANEAN PLATTER SMALL 28 | LARGE 78

HUMMUS, OLIVES, ISRAELI TABBOULI, VEGETARIAN KIBBE NAYEE LABNEH, CHIMICHURRI

VEGETARIAN KIBBE NAYEE VG 15

GROUND WHEAT, PEPPERS, TOMATO, EVOO

WABEEK SMOKED WINGS 14

CONFIT. SMOKED CILANTRO CHIPOTLE RANCH

**OYSTER ROCKAFELLER 16** 

CREAM PARDON LIQUOR, SPINACH, SHALLOTS, BÉCHAMEL

SANDWICHES

SERVED ON BRIOCHE BUNS WITH FRIES

BLACK BEAN BURGER 15

A VEGGIE BURGER MADE WITH A SAVORY BLEND OF BLACK BEANS, BROWN RICE, ONIONS, CORN. SERVED WITH LETTUCE. TOMATOES AND ONIONS

SMASH BURGER 15

HOUSE GROUND BLEND, TRUFFLE AIOLI, LETTUCE, TOMATO, ONION, PICKLE, AMERICAN CHEESE. ADD BACON \$3

PIZZAS

SUBSTITUTE CAULIFLOWER CRUST 1

MARGARITA V 16

HOUSE PIZZA SAUCE, BUFFALO MOZZARELLA, BASIL, EVOO

VEGETARIAN VG 16

SALSA VERDI, SEASONAL VEGETABLES, PINE NUTS

PEPPERONI / CHEESE 15 / 14

MEAT LOVER 16

HOUSE PIZZA SAUCE, MOZZARELLA, PEPPERONI, SAUSAGE, BACON, MICRO BASIL

SIDES

**BRUSSELS SPROUTS 10** 

GARLIC MASHED POTATOES 7

WARFEK TRUFFLE

FLAT FRIES 12

FREN

FRENCH ONION SOUP 10

**VEGETABLE OF** 

THE DAY 8

WABEEK FLAT FRIES 10

V: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE

SALADS

ADD CHICKEN 6 | ADD SALMON 8

CAESAR GF V 14
ROMAINE, WHITE ANCHOVIES, PARMESAN, LEMON, CROUTONS

CHEES SALAD 15

BABY GEM LETTUCE, CUCUMBER, HEIRLOOM TOMATO, GREEN ONIONS, FETA CHEESE, RANCH & CRIPSY PITA

FATTOUSH V 14

BABY GEM, HEIRLOOM TOMATOES, CUCUMBER, GREEN ONIONS, BELL PEPPERS, RADISH, SUMUC VINAIGRETTE AND CRISPY PITA

MEDITERRANEAN 15

CUCUMBER, TOMATOES, RED ONION, RED PEPPER, GOLDEN BEETS, FETA CHEESE, MINT, PARSLEY, LEMON VINAIGRETTE

CHEF EXPERIENCE

JACK NICKLAUS PLATTER 50PP | MIN 4 PEOPLE

LAMB CHOPS, CHATEAUBRIAND, SHRIMP, QUAILS, BONELESS AMISH CHICKEN

**PASTAS** 

PAPPARDELLE BOLOGNESE 28

FRESH PAPPARDELLE WITH A SLOWLY BRAISED SHORT RIB

CAJUN CHICKEN LINGUNI 26

CHICKEN, RED ONION, PEPPERS, TOSSED WITH CAJUN CREAM SAUCE, IMPORTED LINGUINI

WABEEK PALOMINO 25

FRESH PACCHERI NOODLE TOSSED WITH VODKA INFUSED CREAMY POMODORO SAUCE, SWEET VIDALIA ONION, AND CRUSHED CALABRIAN CHILL PEPPERS

OCEAN

MISO SALMON GF 32

MISO MARINATED SALMON, PAN SEARED AND SERVED WITH WHITE RICE AND SOY CUCUMBER SALAD

WHITEFISH SICILIANO 32

ENCRUSTED LAKE SUPERIOR WHITEFISH, SERVED WITH AMMOGLIO, LEMON AND VEGETABLES

LAND

WABEEK CHICKEN 25

LIGHTLY BREADED CHICKEN BREAST, FRIED AND TOPPED WITH ZIP SAUCE SERVED WITH GARLIC MASHED POTATOES

CHICKEN TIKKA 26

LABNEH, SUMAC ONION, HERBS, HOUSE PITA, CHIMICHURRI, MEDITERRANEAN PICKLES

LAMB CHOPS GF 52

GARLIC MASHED POTATOES, VEGETABLES, CLASSIC ZIP SAUCE

FILET MIGNON GF 55

GARLIC MASHED POTATOES, VEGETABLES, CLASSIC ZIP SAUCE

STUFFED VEGETABLES GF VG 22

RED BELL PEPPERS & ZUCCHINI STUFFED WITH RED RICE AND SERVED WITH SEASONED POTATOES AND CHIMICHURRI SAUCE

BRAISED SHORT RIB GF 33

SLOWLY BRAISED SHORT RIB OVER GARLIC MASHED POTATOES, VEGETABLES AND RED WINE SAUCE

WABEEK COMBOS

SMALL 100 | LARGE 150

BEEF KUFTA, BEEF TENDERLOIN TIKKA, CHICKEN TIKKA, CHICKEN CREAM CHOP, QUAILS