

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 GF 20
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, WABEEK AIOLI, LETTUCE, TOMATO, ONION, PICKLE, AMERICAN CHEESE. ADD BACON \$3

PIZZA

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

WABEEK TRUFFLE FLAT FRIES 12

VEGETABLE OF THE DAY 8

SOUP DU JOUR 8

WABEEK FLAT FRIES 10

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

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH FOOD ALLERGENS. FOR MORE INFORMATION, PLEASE SPEAK WITH A MANAGER. PLEASE BE AWARE THAT WE ARE UNABLE TO GUARANTEE THAT OUR KITCHENS OR OUR SUPPLIERS ARE 100% ALLERGEN-FREE.

SALADS

ADD CHICKEN 6 | ADD SALMON 8 | ADD SHRIMP 10

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

CHEFS 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

WABEEK WEDGE 15
ICEBERG WEDGE, ONION, TOMATO, EGG, BACON, HOUSE MADE BLUE CHEESE DRESSING

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 BOLOGNESE SAUCE

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 CHILI 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

MUSHROOM RISOTTO 22
CREAMY RISOTTO TOPPED WITH WILD MUSHROOMS

BRAISED SHORT RIB GF 33
SLOWLY BRAISED SHORT RIB OVER GARLIC MASHED POTATOES, VEGETABLES AND RED WINE SAUCE

WABEEK COMBOS

SMALL 115
4 BEEF KUFTA, 4 BEEF TENDERLOIN TIKKA, 4 CHICKEN TIKKA, 2 CHICKEN CREAM CHOP, 2 QUAILS, 4 FALAFEL

LARGE 165
6 BEEF KUFTA, 6 BEEF TENDERLOIN TIKKA, 6 CHICKEN TIKKA, 4 CHICKEN CREAM CHOP, 3 QUAILS, 6 FALAFEL