

PICCADILLY

Market ▾ Grill ▾ Bakery 

Hours of operation

Breakfast

Monday thru Saturday 6:30am - 11:00am

Lunch and Dinner

Monday thru Thursday 11:00am - 9:00pm

Friday and Saturday 11:00am - 10:00pm

Sunday 10:00am - 8:00pm

Sunday Brunch

10:00am - 3:00pm

PICCADILLY CATERING

Let us take the worry out of preparing for your next party or business meeting.

Our patio room is available by reservation and can accommodate up to 65 guests. Ask a manager for more details.

GIFT CARDS

Our gift cards make the perfect gift for all occasions. Please inquire with your server.

About Us

Established in 1989, Piccadilly Market and Grill evolved from Carl Bell's Grocery and Deli to what it is today. Piccadilly Grill is a friendly family restaurant. Our Market specializes in gourmet groceries and cheeses, gift baskets and a line of branded Piccadilly private label; herbs and spices, coffees, signature dressings and imported olive oil.

Our Deli is famous for its party trays, gourmet sandwiches, sides and entrees for the convenience of take out and delivery.

Our Bakery uses local wheat and produces breads, cakes, pies and pastries that are totally free of preservatives.

The grill loves large parties.

Menu Legend



Piccadilly Favorite



Guilt Free Gourmet Item

Tuesday - Chrissy's corner engages children at her hands on activity table.

Every Tuesday from 5:30pm to 8:00pm \$.99 cents - Children's menu

Thursday is Pasta Night - Choose your own combination of pasta, vegetables, herbs, sauce and protein.

2 for \$20.00

Chianti wine by the glass \$4.00 Peroni beer \$2.50

Every Thursday from 5:30pm to 8:30pm

Friday is Seafood Day - Friday's arrival is offered with seasonal ingredients and wholesome sides.

Saturday - Our Butchers smoke over five hundred pounds of meat for our patrons for dine in and carry out.

Our smoke house menu is available in the Market and online at www.piccadillyusa.com

Sunday Brunch - This Classic Brunch opens at 10:00am. The forty feet of food and family fun has something for everyone. \$1.99 Mimosa \$2.50 Bloody Mary

7728 E. Central, Wichita, KS 67206

316-681-1100

www.piccadillyusa.com

A Latour Management Inc. Restaurant

The Flying Chef is a registered trademark of Latour Management, Inc.

APPETIZERS

Hummus

A sharable portion of chickpeas and tahini dip with vegetable relish and homemade pita. **\$6.95**

Crab & Spinach Dip

A creamy combination of crab, spinach, waterchestnut and four cheeses served hot with crisp veggies, melba toast and toasted pita. **\$7.95**

Spring Roll

Chicken, noodles, crunchy vegetables and cashews wrapped in rice paper served with peanut dipping sauce. **\$7.45**

Buffalo Hot Wings

Served with celery and bleu cheese dressing.
Half Dozen \$7.99

Mad About Mezze

A Mediterranean sampler of hummus, tabouli, stuffed grape leaves and fried kibbi. **\$10.99**

Southwest Nachos

Home-fried corn chips topped with chili verde beef or chicken and oozing cheeses. Tomato salsa and sour cream on the side. **\$7.49**

Bruschettas

Fontina, feta and Parmesan melt with tomatoes, garlic and basil oil. **\$7.99**

Guacamole, Chips & Salsa

Piccadilly's own
\$7.49

PINNACLE PASTA

Veal Cannelloni

Smothered with Parmesan cream and tomato sauces served with garlic bread. **\$8.99**

Pasta Angelina

Angel hair pasta is combined with sauteed garlic, basil and mushrooms with grilled chicken breast in a parmesan cream sauce and oregano pesto. **\$10.95**

Roasted Garlic Roma

Cavatappi spiral pasta tossed in spicy garlic, basil, tomato, parmesan, pine nuts and olive oil. **\$8.49**
with chicken **\$9.99**

Pasta Carbonara

Cork screw pasta tossed in Alfredo sauce with peas, mushrooms, bacon and grilled chicken. **\$10.95**

Picc-A-Linguini

Santa Fe Chicken and Shrimp

Peppers, white bean salsa, chilies and cream.
\$10.95

Eggplant Parmesan

Eggplant smothered with a blend of five cheeses served with linguini marinara and fresh vegetables. **\$10.49**

Add a Fattouch Salad or Soup to any entree for only \$2.99

PIZZERIA

appetizer \$7.49 small \$8.49 large \$12.99

Built over homemade Focaccia crust with a blend of four cheeses.

#1 Nostra

Italian sausage, pepperoni and roasted red peppers.

#2 Bianco

Roasted garlic sauce and mushrooms.

10" Thin Crust

Mushroom & Italian sausage

Garlic mushrooms, spinach and Italian sausage.
\$11.99

Margarita

Fresh mozzarella, pesto, tomatoes, olives and basil.
\$11.99

#3 Southwest Chicken

Grilled chicken breast, white bean salsa and jalapenos.

#4 Grecco

Artichoke hearts, feta cheese, garlic, roma tomatoes and olives.

18% Gratuity is added automatically for parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, specially if you have certain medical conditions.

SOUPS & SALADS

Soup of the Day

Ask your server about today's selection. **\$5.49**

Soup and Salad

Baked Potato or Soup of the Day with a Fattouch salad. **\$7.99**

Fattouch House Salad

Our signature salad! Greens, tomatoes, onions and cucumbers tossed in a sumac vinaigrette with pita chips. **\$6.99**

Fresh & Fruity Salad

Another signature favorite and one of our Deli staples. Creamy chicken salad served with seasonal fruits drizzled with honey dressing and garnished with walnuts. **\$9.49**

Sampler Salad

A trio of ; broccoli, cauliflower & cheddar, fresh fruit and chicken salad. **\$8.99**

Add chicken to any salad: \$1.99

Add shrimp: \$3.99

Add 4oz salmon: \$3.49

Add 8oz salmon: \$6.99

Baked Potato Soup

A heaping portion of our famous creamy soup topped with cheddar cheese and bacon served in a bread bowl. **\$5.49**

Greek Salad

Greens, tomatoes, cucumbers, kalamata olives, artichokes and feta cheese tossed in our housemade pesto oregano vinaigrette. **\$8.69**

Raspberry Salad

Greens, red onions, house croutons and fresh strawberries tossed in a creamy raspberry vinaigrette. **\$8.25**

Mediterranean Steak Salad

Marinated grilled steak served over Greek salad with hummus and pita bread. **\$12.99**

Chantilly Shrimp

Shrimp salad in a creamy dill dressing over avocado and greens. **\$10.95**

SANDWICHES AND WRAPS

All served with your choice of side; pasta salad, fresh fruit, French fries, or cottage cheese
Substitute any side with a cup of soup for only \$1.00

Butcher Block

Ham, turkey, provolone cheese and BBQ sauce on buttered, grilled sourdough. **\$8.49**

Beef or Chicken Chawarma

Marinated steak or chicken breast in authentic seasoning, grilled, served folded inside pita bread with hummus, lettuce, tomatoes and Tzatziki cucumber sauce.
Extra napkins required. **Chicken \$8.49 Beef \$8.99**

Bierock

A savory meat pie ; chopped steak, cabbage and cheese. **\$7.49**

Turkey Panini

Smoked turkey breast, fire toasted red peppers, tomato and provolone with mayonnaise on our home-made panini bun. **\$7.49**

Reuben Sandwich

Corned beef, Swiss cheese and sauerkraut with a housemade thousand island dressing on buttered toasted marble rye bread. **\$8.49**

Kansas Steak Wrap

Marinated grilled steak with onions, peppers and cheddar wrapped in flour tortilla with chipotle dipping sauce and sour cream on the side. **\$8.49**

Chicken Ceasar Wrap

Grilled chicken breast, tomatoes, lettuce, Parmesan cheese and ceasar dressing wrapped in a pita. **\$6.95**

Chicken Pot Pie

Chicken, mushrooms, peas, carrots and green beans simmered in cream sauce baked in a puff pastry shell. **\$7.99**

BEVERAGES

Pepsi, Mountain Dew and Rootbeer

Free refills on soda and tea

Soft Drinks \$1.99

Lemonade \$2.25

Raspberry or Strawberry Lemonade \$2.25

Iced, Peach or Raspberry Tea \$1.99

Pellegrino Sparkling Mineral Water (500 ml) \$2.95

Piccadilly's Private Blend Coffee \$1.99

Hot Tea \$2.25

Espresso \$2.25

Cappuccino \$2.99

Latte \$2.99

Mocha \$2.99

Biscotti \$1.49

Cappuccino w/ Biscotti \$3.99

THE FISH MARKET

Friday is always seafood day

Entrees from the Fish Market are served with your choice of sauce and your choice of two sides

Sauces: Tartar sauce, Seafood Butter, or Chipotle dipping sauce

Sides: Fattouch Salad, Cole Slaw, Baked or Mashed Potato, French Fries, Steamed Vegetables, Corn on the cob, or three grain rice.

Mississippi Catfish

Cornmeal breaded and fried **\$10.95**

Fresh Water Tilapia

Lightly breaded and pan grilled **\$8.99**

Broiled Atlantic Salmon

\$15.45

HOUSE SPECIALTIES

Chicken'n Veggie Couscous

Moroccan marinated chicken breast over couscous and harissa stewed vegetables. **\$10.99**

Without chicken, the veggie couscous is a delectable vegan option. **\$9.99**

9 g of fat

Sizzling Fajita Al Carbon

You can hear them coming! Beef, chicken, shrimp or a combination. With peppers, onions and all the fixins.

Beef \$10.49 Chicken \$9.49 Shrimp \$11.95

Any combination of two \$12.95

Any combination of three \$13.95

Corina's Enchiladas

A long standing Piccadilly favorite! One Beef and one Chicken Enchilada in their respective sauces, painted with Chipotle sauce and sour cream. **\$10.99**

Portugese Pot Roast

Award winning, slow roasted with Ancho peppers and Port wine. Served with carrots, potatoes and green beans. **\$11.95**

Cajun Jambalaya

New Orleans spiced rice, cooked with chicken, shrimp, Andouille sausage, onions and peppers.

\$10.99

Smoked BBQ Pork Spare Ribs

Served over onion straws with corn on the cob.

1/2 slab \$12.95

Items below are served with your choice of two sides

Sides: Cole Slaw, Baked or Mashed Potato, French Fries, Steamed Vegetables, Corn on the cob, or Three grain rice.

Roasted Chicken

Garlic, rosemary and lemon.

Half \$9.99

Piccadilly Meat Loaf

\$8.99

Chicken Fried Chicken

Fresh chicken breast battered in Piccadilly's famous breading and topped with peppered gravy. **\$10.95**

THE ORIENT EXPRESS

Thai Noodle Bowl

Stir fried Thai angel hair noodles, crisp vegetables and Nam Pla sauce.

Chicken \$8.95 Pork \$8.95 Shrimp \$10.95

Any combination of two \$11.95 three \$12.95

Cashew Stir fry

Your choice of chicken, pork or shrimp, stir fried with cashews and Oriental vegetables in a sweet and savory orange soy sauce. Served with steamed rice.

Chicken \$9.95 Pork \$9.95 Shrimp \$10.95

Any combination of two \$11.95 three \$12.95

Molokai Pork

Grilled marinated Pork loin with pineapple, Teriyake cilantro sauce, steamed rice and fried egg noodles.

\$11.99

Sides a la Carte

Chips & Salsa \$3.99

Small Fattouch Salad \$3.99

Red Jacket Mashed Potatoes \$1.99

Steamed Vegetables \$1.99

Three Grain Rice \$1.99

Onion Straws \$1.99

Sour cream \$.69

Guacamole \$1.19

2 Tortillas \$.49

Salsa \$.89

Corn on the Cob \$1.49

Garlic Cole Slaw \$1.99

French Fries \$1.99

Low Fat Pasta Salad \$1.99

Fruit Salad \$1.99

Cottage Cheese \$1.99

Add a fattouch salad or a cup of soup to any entree for \$2.99

FROM THE GRILL

Entrees from the grill are served with your choice of sauce and your choice of two sides

Sauces: Steak Butter, Bourbon Peppercorn, Burgundy Mushroom, or Pesto Marinara

Sides: Fattouch Salad, Steamed Vegetables, French Fries, Mashed or Baked Potatoes, Piccadilly Three Grain Rice

Petite Tender Roast

A cut above the rest, taken from the second most tender cut (the tenderloin)

\$14.95

8 oz Filet of Beef Tenderloin

\$23.95

12 oz Rib Eye Steak

\$21.95

Chicken Moutarde

\$10.95

Marinated Chicken or Beef Kebob

Chicken **\$9.85** Beef **\$10.95**

BURGERS

All 8oz, 100% Premium Black Angus Beef patties served on a toasted homemade bun.

All burgers are served with your choice of side; pasta salad, fresh fruit, or French fries.

The Tumbleweed Burger

With fried onion straws and cool ranch dressing.

\$8.49

The Southwest Burger

Chipotle sauce, fried onion straws and pepper jack cheese. **\$8.49**

Athen's Burger

Tzatziki cucumber sauce, tomato, feta cheese and hummus. **\$8.49**

Vegetarian Burger

Black bean patty, Provolone cheese, and mushrooms. **\$7.99**

The California Burger

Avocados, tomatoes and pepper bacon. **\$8.49**

Just the Burger

On a toasted buttered bun. **\$6.99**
with three cheeses and sweet pepper bacon. **\$8.79**

DESSERTS

Pie of the week

Please inquire with your server about this week's selection

Piccadilly Pies of the week are available for carryout or gift boxed

Pie of the day: slice \$3.75

Warm Apple Dumpling

With vanilla ice cream and caramel sauce. **\$5.99**

Rustic Warm Peach Tarte

With whipped cream. **\$5.25**

Banana Cheesecake

Topped with strawberries, bananas, whipped cream, toasted almonds, caramel and strawberry sauces.

\$5.25

Piccadilly Bread Pudding

Pineapple and Bacardi rum bread pudding topped with peach caramel sauce and whipped cream.

\$5.25

Chocolate Strata Cake

Five layers of decadent chocolate.
Recommended to be shared! **\$5.25**

Strawberry Shortcake

Angel food cake, fresh strawberries, whipped cream and Melba sauce. **\$5.25**

Fresh Fruit Tarte

A selection is available at our bakery case.
bakery price

Mango Sorbet

\$3.95

Dipping Olive Oil and Zaatar Seasoning are available in the Market for take out.

FROM THE BAR

WHITE WINES

	glass	bottle
Chardonnay		
Piccadilly's Featured Chardonnay	\$6.50	\$24
Fat Bastard - France	\$5.95	\$22
Little Penguin - Australia	\$4.50	\$16
Sauvignon Blanc	glass	bottle
Piccadilly's Featured Sauvignon Blanc	\$5.95	\$22
Other Whites	glass	bottle
Schmitt Sohne Riesling QBA - Germany	\$4.95	\$17
Redtree Pinot Grigio - California	\$5.50	\$19
White Zinfandel	glass	bottle
Montevina - California	\$5.25	\$18
Sparkling Wines	glass	bottle
Martini & Rossi Asti Spumante (200ML)	\$6.00	(750ML) \$23
Cook's Extra Dry (187ML)	\$4.00	(750ML) \$16

PORT

Sandemans Founder's Reserve Port \$4.95

MARGARITAS

Piccadilly Runner	\$5.95
Jose Cuervo Classico, Blackberry Brandy, Creme de Banana, Strawberry Mix, and OJ.	
House Margarita	\$5.25
Your choice of Original, Strawberry, Peach, Raspberry, or Watermelon.	
Napoleon Margarita	\$5.95
Jose Cuervo Classico and Mandarin Liqueur.	
La Bamba Margarita	\$5.95
Jose Cuervo Classico, Cointreau, pineapple juice, OJ and a splash of grenadine.	
Grand Gold Margarita	\$6.25
Jose Cuervo Tradictional and Grand Marnier. The ultimate.	
Gold Margarita	\$5.75
Jose Cuervo Gold and Cointreau.	
Piccadilly Blue	\$5.25
Our House Margarita with Blue Curacao.	
Italian Margarita	\$5.50
Jose Cuervo Classico and Amaretto.	
Hornitos Margarita	\$6.25
Hornitos Tequila and Cointreau.	



RED WINES

	glass	bottle
Cabernet Sauvignon		
Charles Krug - Napa Valley		\$38
J. Lohr - Paso Robles, California		\$32
Piccadilly's Featured Cabernet	\$6.50	\$24
Little Penguin - Australia	\$4.50	\$16
Merlot	glass	bottle
Piccadilly's Featured Merlot	\$6.50	\$24
Calina - Argentina	\$5.25	\$18
Other Red	glass	bottle
Borgianni Chianti - Italy		\$28
Wishing Tree Shiraz - Western Australia	\$5.95	\$22
Gnarley Head Zinfandel - Manteca, California	\$5.95	\$22
Gala Rouge Pinot Noir - France	\$5.95	\$22

HOUSE COCKTAILS

Piccadilly Lemonade	\$5.25
Regular: Absolut Citron, Triple Sec, Lemonade.	
Raspberry: Smirnoff Razzberry, Raspberry Liqueur, Lemonade.	
Strawberry: Stoli Strawberry, Strawberry Liqueur, Lemonade.	
Godzilla	\$5.25
Gin, Apple Pucker, Manadarin Liqueur, Blue Curacao, Sweet-n-sour and a splash of 7up.	
Bamboo Cocktail	\$5.25
Absolut Mandarin, Peach Schnapps, lemonade, pineapple and cranberry juice.	
Jungle Fever	\$5.25
Coconut Rum, Orange Liqueur, Stoli Strawberry, Smirnoff Razzberry, Pina Colada mix, OJ, pineapple juice and grenadine served frozen.	
Barbados Breeze	\$5.25
Bacardi Vanilla, Ameretto di Saronno, Campari, Cherry Brandy, OJ and cranberry juice.	
Yahoo Punch	\$5.25
Smirnoff Vanilla, Coconut Pum, Midori, OJ and pineapple juice.	
North Star	\$5.25
Absolut Vodka, Spiced Rum, Apricot Brandy, Blue Curacao, OJ and pineapple juice.	
Piccadilly Frozen Capucinno	\$5.95
Drambuie, Tia Maria, Frangelico, Kahlua, Grand Marnier, soft vanilla ice cream and espresso.	
Italian Monk	\$5.95
Kahlua, Dark Creme de Cocoa, Frangelico, and soft ice cream topped with whipped cream.	

BEER SELECTION

Ask your server about our Featured Beer on Tap and our Beer of the Month

On Tap Import

Bass Ale	16 oz. / \$4.50	25 oz. / \$6.50
Guinness	16 oz. / \$4.50	25 oz. / \$6.50
Black & Tan	16 oz. / \$4.50	25 oz. / \$6.50

On Tap Domestic

Sam Adams	16 oz. / \$3.95	25 oz. / \$5.50
Bud Light	16 oz. / \$3.00	25 oz. / \$4.50
Corrs Light	16 oz. / \$3.00	25 oz. / \$4.50
Fat Tire	16 oz. / \$3.95	25 oz. / \$5.50

Non Alcoholic

St. Pauli N/A	\$3.50
Kaliber - England	\$3.50

Bottled Imports \$3.50

Amstel Light	Fischer	Peroni
Beck's	Grolsch Lager	Red Stripe
Beck's Dark	Heineken	Sapparo
Corona Extra	Moosehead	Stropramen
Corona Light	Negra Modelo	St. Pauli Girl
Dos Equis Amber	New Castle	Tsing Tao

Bottled Premium Domestic 3.50

Sam Adams Cherry Wheat	Shiner Bock
Sunshine Wheat	Boulevard

Bottled Domestic \$2.75

Honey Brown	Budweiser	Miller Lite
MGD	Bud Light	Michelob Ultra