

**THANKFUL**

Thanksgiving Day 2014 11a.m. - 5 p.m.

**APPETIZERS**

**LAKE SUPERIOR SMOKED WHITEFISH**

From our own back yard, fresh smoked Lake Superior whitefish with rye crackers and all the traditional fixings. \$13

**PICKWICK ARTICHOKE DIP**

Italian sausage, artichoke, spinach, cheeses mixed into a soft cream cheese and served with garlic toasted crostinis. \$11

**PICKWICK TIDBITS**

Our famous marinated, charcoal grilled tenderloin tidbits and mushrooms paired with fresh Bearnaise and hearty Cuban garlic bread. \$15

**PICKWICK STUFFED 'SHROOMS**

Stuffed with a blend of aromatic vegetables, wild rice, sausage and a mix of cheeses then baked until bubbling hot with a cheese cap. \$13

**PICKWICK'S ONION RINGS**

People travel from all over for our handmade onion rings. You'll taste why. \$10

**SHRIMP COCKTAIL**

Chilled, plump shrimp with our zesty cocktail sauce. \$14

**THANKSGIVING FEATURES**

**TURKEY DINNER**

Slow roasted turkey with all the trimmings, mashed potatoes, sausage stuffing and chef's vegetable. \$22

**CHARCOAL GRILLED PRIME RIB**

Hand cut and slow roasted on coals banked on our charcoal grill. Served with au jus. 10 oz. Cut \$26 20 oz. Cut \$36

**BRAISED BEEF SHORT RIBS**

A double boned short rib braised red wine and aromatic vegetables until tender. Served with Yukon gold mashed potatoes and asparagus. \$23

**LOBSTER ROMA**

Lobster chunks in a delicate lemon butter sauce. Tossed with spaghetti and herbs. \$25

**JUMBO SHRIMP**

Five jumbo shrimp prepared the way you like them! Sautéed, beer battered, broiled or char-grilled, accompanied by the vegetable of the day and your choice of potato. \$30

**HARVEST TORTELLINI**

Cheese tortellini tossed with roasted vegetables and a roasted butternut squash sauce. \$18

**CANADIAN WALLEYE**

A Pickwick classic! Choose sautéed, battered or broiled with our vegetable of the day and your choice of potato. \$25

**CHAR-GRILL FEATURES**

Your meal includes our vegetable of the day and choice of potato and a cup of soup, house garden salad or Caesar salad.

**FRESH ATLANTIC SALMON**

Finished with lemon dill compound butter. \$23

**BARREL CUT FILLET**

8 oz. Cut from the very center of the tenderloin. \$33

**RIBEYE**

14 oz. of pure flavor. \$35

**ADDITIONS**

Add these to any of our Charcoal Grilled offerings

**THREE JUMBO SHRIMP \$10**

**GRILLED OR FRIED SAUTÉED MUSHROOMS \$2**

**SAUTÉED ONIONS \$2**

**BERNAISE SAUCE \$2**

**DESSERTS**

**PUMPKIN PIE**  
\$5

**TURTLE CHEESECAKE**  
Traditional turtle cheesecake drizzled with caramel and chocolate sauce. \$8

**TRIPLE DARK CHOCOLATE**  
Pickwick's signature finale - rich brownie beautifully layered with warm chocolate ganache and ice cream. \$8

**CLASSIC RED VELVET CAKE**  
Slice of our moist velvet cake served with Creme anglaise, ice cream and our own gooey chocolate cookies. Made right here at the Pickwick \$8

**APPLE CRISP**  
Served warm with vanilla ice cream. \$9