



Eat, DRINK *and be*

# 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

BEARNAISE 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 choc-  
olate cookies. Made right here at  
the Pickwick \$8

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