

**SOME SPECIALS FOR THE HOLIDAY!****Wild Berry French Toast** \$13

Thick cut French toast with wild berry compote and mascarpone cream

**Crab Cake Benedict** \$20

Two lump crab cakes atop English muffins with poached eggs, asparagus and potatoes.

**Easter Ham Dinner** \$21

Thick sliced bone-in strawberry glazed ham served with au gratin potatoes and asparagus.

**Seared Halibut** \$29

Fresh caught Alaskan halibut with a combo of Yukon gold potatoes and leeks. Served with asparagus.

**Braised Short Ribs** \$23

Double boned short rib braised red wine and vegetables served with red mashed potatoes and asparagus.

**Roasted Vegetable Lasagna** \$17

Roasted vegetables layered with béchamel, fresh marinara and a blend of cheeses.

**AND SOME PICKWICK FAVORITES!**

**Lake Superior Salad** Crisp greens topped with whitefish, wild rice, egg, onions, walnuts, raisins. \$16

**Salmon Pear Salad** Salmon atop field greens with roasted pears, walnuts, feta, onion, roma tomato. \$16

**Fresh Berry Salad** Crisp greens tossed w/ blackberries, strawberries, red onion, walnuts, Gorgonzola. \$14

**Lobster Roma** Lobster chunks in a wine butter sauce with tomatoes and vegetables. \$25

**Pickwick Jambalaya** Shrimp, chicken, sausage sautéed with peppers, onions and tomatoes. \$24

**Charcoal Grilled Prime Rib** Slow roasted on our charcoal grill! 10 oz. cut \$26 • 20 oz. cut \$36

**Barrel Cut Filet** From the very center of the tenderloin, thick cut 8 oz. \$35

**New York Strip** 12 ounces from the strip making for a very tender steak. \$32

**Tenderloin Tidbits Dinner** A Pickwick favorite, served with béarnaise sauce. \$25

**Atlantic Salmon** Fresh salmon char-grilled and finished with a lemon dill compound butter. \$23

**Canadian Walleye** A Pickwick classic - Choose sautéed, battered or broiled. \$25

**Jumbo Shrimp** 5 jumbo shrimp just as you like them – sautéed, battered, broiled or grilled. \$30