SOME SPECIALS FOR THE OCCASION!

Wild Berry French Toast \$13

Thick cut brioché French toast with wild berry compote and mascarpone cream

Smoked Salmon Roasted Vegetable Omelet \$17

Wild caught salmon with a mix of spring vegetables and goat cheese – served with breakfast potatoes.

Roasted Vegetable Pesto Omelet \$14

Roasted spring vegetables with housemade pesto and feta cheese

Crab Cake Benedict \$22

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

Mother's Ham Dinner \$21

Thick sliced bone-in strawberry glazed ham served with au gratin potatoes and vegetable of the day.

Roasted Rack of Pork \$21

Italian marinated pork with roasted veggies and Yukon gold mashed. Ladled with Italian flavored pork gravy.

Seared Halibut \$29

Fresh caught Alaskan halibut with roasted Yukon gold potatoes and asparagus.

AND SOME PICKWICK FAVORITES!

Lake Superior Salad Crisp greens topped with whitefish, wild rice, egg, onions, walnuts, craisins. \$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 tomatos. \$24

Ribeye Our most popular 14 ounces of pure flavor. \$35

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