



Eat, DRINK *and be*

THANKFUL

APPETIZERS

Thanksgiving Day 2016 Open at 11 a.m.

LAKE SUPERIOR SMOKED WHITEFISH

From our own back yard, fresh smoked Lake Superior whitefish with crackers and all the traditional fixings. \$14

PICKWICK ARTICHOKE DIP

Italian sausage, artichoke, spinach, cheeses mixed into a soft cream cheese and served with garlic toasted crostinis. \$11.50

PICKWICK TIDBITS

Our famous marinated, charcoal grilled tenderloin tidbits and mushrooms paired with fresh Bearnaise and hearty Cuban garlic bread. \$17

SHRIMP COCKTAIL

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

PEEL 'N EAT SHRIMP

Sautéed in flavorful Cajun style garlic butter served with crusty bread for mopping up all the goodies. One Pound \$20 Half Pound \$13

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. \$10.50

THANKSGIVING FEATURES

CANADIAN WALLEYE

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

CHARCOAL GRILLED PRIME RIB

Hand cut and slow roasted on coals banked on our charcoal grill. Served with au jus. 10 oz. Cut \$28 20 oz. Cut \$38

LOBSTER ROMA

Lobster chunks in a delicate lemon butter sauce. Tossed with spaghetti and herbs. \$26

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. \$32

TURKEY DINNER

Slow roasted turkey with all the trimmings, mashed potatoes, sausage stuffing and chef's vegetable. \$23.50

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. \$24

BARREL CUT FILET

8 oz. Cut from the very center of the tenderloin. \$38

RIBEYE

14 oz. of pure flavor. \$37

NEW YORK STRIP

Tender 12 oz. cut from the strip. \$35.50

TOP SIRLOIN

Hand-cut 8 oz. sirloin charcoal grilled to perfection. \$26

TENDERLOIN TIDBITS DINNER

Served with mushrooms and bearnaise sauce. \$25

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

A slice of holiday tradition \$6

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 \$9

APPLE CRISP

Served warm with vanilla ice cream. \$10