

**SOME SPECIALS FOR THE OCCASION!****Wild Berry French Toast** \$14

Thick cut French toast with wild berry compote and berry cream.

**Smoked Salmon Roasted Vegetable Omelet** \$18

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

**Roasted Vegetable Pesto Omelet** \$15

Roasted spring vegetables with housemade pesto and a blend of cheese – served with breakfast potatoes.

**Crab Cake Benedict** \$23

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

**Veal Osso Bucco** \$27

Slow cooked with a blend of tomatoes, red wine and aromatics. With creamy polenta and sautéed broccolini.

**Seared Black Cod** \$27 Pan seared fresh caught black cod served with Yukon gold potato puree, cucumber tomato salad and toasted panko bread crumbs.

**Roasted Leg of Lamb** \$26 Whole roasted leg of lamb carved to order. Served with roasted corn and spinach, baby red potatoes and broccolini. Comes with au jus and mint jelly

**Crab Stuffed Shrimp Scampi** \$35

Five snow crab stuffed shrimp in scampi sauce with lemon herb risotto and asparagus

**AND SOME PICKWICK FAVORITES!**

**Roasted Beet Salad with Tenderloin** Tossed with a honey balsamic vinaigrette. \$18

**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. \$17

**Fresh Berry Salad** Crisp greens tossed w/ blackberries, strawberries, red onion, walnuts, Gorgonzola. \$15.5

**Pickwick Jambalaya** Shrimp, chicken, sausage sautéed with peppers, onions and tomatoes. \$25

**Lobster Roma** Lobster chunks in a wine butter sauce with tomatoes and vegetables. \$26

**Ribeye** Our most popular 14 ounces of pure flavor. \$37

**Barrel Cut Filet** From the very center of the tenderloin, thick cut 8 oz. \$38

**New York Strip** 12 ounces from the strip making for a very tender steak. \$35.5

**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. \$24

**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. \$32