

**THANKFUL**

Thanksgiving Day 2017 Open at 11 a.m.

**APPETIZERS**

**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. \$17.50

**SHRIMP COCKTAIL**

Chilled, plump shrimp with our zesty cocktail sauce. \$15

**PEEL 'N EAT SHRIMP**

Sautéed in flavorful Cajun style garlic butter served with crusty bread for mopping up all the goodies. One Pound \$21 Half Pound \$14

**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. \$13.50

**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. \$25.50

**CHARCOAL GRILLED PRIME RIB**

Hand cut and slow roasted on coals banked on our charcoal grill. Served with au jus. 10 oz. Cut \$30 20 oz. Cut \$40

**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. \$33.50

**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. \$25

**BARREL CUT FILET**

8 oz. Cut from the very center of the tenderloin. \$39.50

**RIBEYE**

14 oz. of pure flavor. \$39.50

**NEW YORK STRIP**

Tender 12 oz. cut from the strip. \$37.50

**TOP SIRLOIN**

Hand-cut 8 oz. sirloin charcoal grilled to perfection. \$27

**TENDERLOIN TIDBITS DINNER**

Served with mushrooms and Bearnaise sauce. \$25.50

**ADDITIONS**

Add these to any of our Charcoal Grilled offerings

**THREE JUMBO SHRIMP \$10**

**GRILLED OR FRIED SAUTÉED MUSHROOMS \$3**

**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 crème 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