## SOME SPECIALS FOR THE HOLIDAY!

Wild Berry French Toast \$14 Thick cut French toast with wild berry compote and mascarpone cream

**Crab Cake Benedict** \$21 Two lump crab cakes atop English muffins with poached eggs, asparagus and potatoes.

**Easter Ham Dinner** \$22 Thick sliced bone-in strawberry glazed ham served with au gratin potatoes and vegetable of the day.

Blackened Arctic Char \$25

Fresh Arctic char lightly breaded, served with a Yukon gold puree, grilled asparagus and a balsamic pepper relish.

**Roasted Vegetable Primavera** \$20 Mix of roasted spring vegetables in a light lemon butter sauce tossed with pappardelle and parmesan.

## Horseradish Crusted Pork Prime Rib \$25

Served with Yukon gold puree, roasted vegetables and a roasted apple gravy.

## AND SOME PICKWICK FAVORITES!

**Roasted Beet Salad with Tenderloin** Tossed with a honey balsamic vinaigrette. \$18.5

**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. \$17

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

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

Pickwick Jambalaya Shrimp, chicken, sausage sautéed with peppers, onions and tomatoes. \$25.5

Barrel Cut Filet From the very center of the tenderloin, thick cut 8 oz. \$39.5

Ribeye Our most popular 14 ounces of pure flavor. \$39.5

New York Strip 12 ounces from the strip making for a very tender steak. \$37.5

Tenderloin Tidbits Dinner A Pickwick favorite, served with béarnaise sauce. \$25.5

Atlantic Salmon Fresh salmon char-grilled and finished with a lemon dill compound butter. \$25

Canadian Walleye A Pickwick classic - Choose sautéed, battered or broiled . \$25.5

Jumbo Shrimp 5 jumbo shrimp just as you like them – sautéed, battered, broiled or grilled. \$33.5