**Wood Stone thin crust pizzas**

**Prosciutto Fig**
- goat cheese, arugula
- 15

**Margherita**
- garlic oil, vine-ripened tomatoes, fresh mozzarella, fresh basil
- 13

**American Bistro**
- marinara, pepperoni, sausage, banana peppers, mozzarella, provolone
- 13

**Mediterranean**
- garlic oil, mozzarella, artichoke, red pepper, tomato, calamata olive
- 14

**Buffalo Chicken**
- buffalo sauce, tomato, bleu cheese, mozzarella, scallion, celery
- 14

**Meatball**
- marinara, fresh basil, fresh mozzarella, ricotta
- 14

**wood-fired grill and rotisserie**

**Rotisserie Roasted Prime Rib** (gf)
- 12 oz, Yukon mashed, asparagus, au jus
- 34

**Rotisserie Herbed Half Chicken** (gf)
- roasted broccoli, Yukon mashed, natural jus
- 21

**Center Cut Filet Mignon** (gf)
- 7 oz, steak butter, fried leeks, sea-salted redskins
- 39

**Cowboy Ribeye** (gf)
- 18 oz, bone in, bourbon demi-glace, broccoli
- 45

**Center Cut Strip** (gf)
- 12 oz, woodland mushroom sauce, polenta fries
- 34

**Texas Sirloin** (gf)
- 10 oz, hand-cut fries, bourbon demi-glace
- 28

**Pork Chops** (gf)
- two 8 oz, bone in, apple chutney, Yukon mashed, bourbon demi-glace
- 28

**Pickwick's Steak Sandwich**
- 6 oz filet, cabernet onions, gruyere, hand-cut fries
- 28

**Hand-Patted CAB Burger**
- 8 oz, roasted tomato relish, hand-cut fries
- 15

---

**Lobster Bisque**
- green onion, fresh herb
- 7

**Fire Breads & Spreads**
- red pepper aioli, hummus, olive tapenade, goat cheese spread
- 11

**BBQ Bacon Wrapped Shrimp** (gf)
- scallions, barbecue sauce
- 16

**Crisp Fried Calamari**
- basil marinara
- 11

**Mussels**
- white wine, garlic, herbs on charred tomato sauce
- 12

**Meatballs**
- Certified Angus Beef meatballs, charred tomato sauce
- 11

**Stuffed Hot Peppers** (gf)
- vegan blend of lentil, chick peas, sesame with marinara
- 11

**Cleveland Sausage Party**
- com-battered kiebasa, spicy beef sausage, chicken sausage
- 12

---

**small & shared plates**

**Pickwick favorites**

**Crab Cakes**
- two 4 oz crab cakes, black bean and corn relish, red pepper coulis, asparagus
- 25

**Blue Cornmeal Crusted Walleye** (gf)
- ragout of roasted potatoes, tomato, corn, spinach
- 28

**Quinoa Crusted Faroe Island Salmon** (gf)
- root vegetables, spinach, red pepper coulis
- 27

**Seared Sea Scallops** (gf)
- spinach, asparagus-mushroom risotto, chive Beurre blanc
- 33

**Chorizo & Shrimp Cavatappi**
- bell peppers, onions, chipotle cream
- 23

**Cajun Chicken Fettuccini**
- spicy chicken, spicy cream sauce
- 22

**Roasted Butternut Squash Penne**
- pancetta, spinach
- 21

**Vegan Spaghetti & Meatless Balls** (gf)
- spaghetti squash, blend of lentil, sesame & chick pea, marinara
- 21

**Pan Chicken**
- lemon wine sauce, peppers, onions, garlic, asparagus-mushroom risotto
- 22

---

**greens, large & small**

**Roasted Beet Salad** (gf)
- beets, arugula, toasted pistachios, champagne vinaigrette
- 9

**Wedge Salad** (gf)
- bacon, egg, tomatoes, candied pecans, port glaze, crumbled and creamy bleu cheese
- 9

**Field Greens** (gf)
- carrot, tomato, cucumber, balsamic
- 7

**Caesar Salad**
- romaine, herbed croutons, asiago cheese, roasted red pepper, balsamic glaze, Caesar
- 7

**NY Strip Steak Salad** (gf)
- romaine, roasted parsnips, tomatoes, Yukon gold potatoes, artichoke, red onion, crumbled basil peppercom dressing
- 25

**Pickwick Salad** (gf)
- mixed greens, rotisserie chicken, sunflower, cucumber, apple, smoked cheddar, bacon, ranch
- 15

---

**herb-seasoned hand-cut fries**
- S
- polenta fries
- 6

**broccoli**
- I
- Yukon mashed potato
- 6

**asparagus**
- D
- sea-salted smashed potato
- 6

**spinach**
- E
- mushroom & asparagus risotto
- 8

**root vegetables**
- S
- 6

---

We are among an elite group of licensed restaurants serving Certified Angus Beef brand entrees. Uncompromising standards ensure it’s a cut above USDA Prime, Choice and Select, making it the best-tasting beef available.
Pickwick’s Fizz Line
Pickwick & Frolic’s unique and original “Fizz” drinks are made by our in-house mixologist, Lisa. We craft them by using fresh purees and sparkling wine from our exclusive Champagne Bar.

Chi-Lychee 8.5
Mango-Basil 8.5
Strawberry 8.5

nose ticklers
Fuzzy Mimosa 8
Smirnoff Peach Vodka, orange juice, sparkling
Strawberry Banana Mimosa 8
Fruit nectar, sparkling rose
Sweet Flower 8
St. Germain, sparkling

Pickwick Classic 10
Smirnoff Ruby Red Vodka, Grand Marnier, peach puree, orange juice, sparkling rose, sugar rim

4th street cocktails
Ginger Blue 8.5
Smirnoff Blueberry Vodka, Stirrings Ginger, ginger ale
Bulleit Man 9
Bulleit Kentucky Straight Bourbon, Sweet Vermouth, cherry, dash bitters

Name that Mule 9
Name your favorite Smirnoff Vodka, ginger beer & lime
Royal Hard Cherry 8.5
Crown Royal Vanilla, coke, cherry

Sangria 8
RED = Smirnoff Peach, pineapple juice, house red, soda, fruit
WHITE = Smirnoff Peach, orange juice, house white, soda, fruit

Our Story
Pickwick & Frolic stands on the site of what was once the Euclid Avenue Opera House, built in the 1800s. For Cleveland, the landmark was the grand marvel of its day, frequented by thousands from across the region and beyond.

Charles Dickens, a wonderfully inventive comic artist, won his first literary fame with the Posthumous Papers of the Pickwick Club. Published in serial form, the monthly installments described the humorous adventures and misadventures of a gallery of eccentric characters. In its day, Pickwick episodes were described as having made the commonplace uncommon. Today, in much the same way, the Seinfeld episodes are described as “much ado about nothing.” A little known fact is that Charles Dickens journeyed to America in the 1800s and on one of those occasions visited Cleveland. We like to think that when Dickens is in town, he visits Pickwick & Frolic.

Pickwick & Frolic reflects our passion for the conviviality that propelled the adventures of the original Pickwick Club. In today’s culture, all too often, we eat and drink because we are unhappy. In Pickwick, they eat and drink because they are happy – nothing more aptly measures the differences between Pickwick’s world and ours.

DICKENS’ Pickwick Papers, the literary counterpart to today’s sitcom, was written in serial form and published in 20 monthly issues. The installments described the humorous adventures and misadventures of a gallery of eccentric characters. In its day, Pickwick episodes were described as having made the commonplace uncommon. Today, in much the same way, the Seinfeld episodes are described as “much ado about nothing.” A little known fact is that Charles Dickens journeyed to America in the 1800s and on one of those occasions visited Cleveland. We like to think that when Dickens is in town, he visits Pickwick & Frolic.

Pickwick & Frolic reflects our passion for the conviviality that propelled the adventures of the original Pickwick Club. In today’s culture, all too often, we eat and drink because we are unhappy. In Pickwick, they eat and drink because they are happy – nothing more aptly measures the differences between Pickwick’s world and ours.

DICKENS’ Pickwick Papers, the literary counterpart to today’s sitcom, was written in serial form and published in 20 monthly issues. The installments became wildly popular, and anticipation of the next episode so great, that it was said “real life was the interlude between one issue of Pickwick and another.” Modestly, we hope that in some way, for you too, life will be an interlude between one visit to Pickwick & Frolic and another. Please, enjoy… Eat, Drink & Frolic!

draughts
Brew Kettle, White Rajah 6.5
6.8% abv 14 oz American ipa
Bell’s, Amber Ale 6
5.8% abv 16 oz American red

Willoughby, Peanut Butter Coffee Porter 6
5.5% abv 14 oz porter

Ithaca, Apricot Wheat 5.25
4.9% abv 16 oz apricot wheat

Dogfish Head, Namaste 5.75
4.8% abv 14 oz belgian style white

Great Lakes, Seasonal market

Frolic martinis
NO-Let’s Drink This 10
Nolet’s Gin, muddled cucumber, soda
The Dirty 30 11
Belvedere Vodka shaken with olive juice, up or on the rocks
Citrus Drop 9
Smirnoff Orange Vodka, St. Germain, citrus fruit, sour
Mr. Big 9
Smirnoff Raspberry Vodka, Pama, cranberry, muddled berries, house sparkling

bottles
Troegs, Hopback 6
6% abv American red ale
Columbus, Thunderlips 6
5.3% abv experimental pale ale
Original Sin Cider 6
6% abv hard cider

Small Town, Not Your Father’s Root Beer 6.5
5.9% abv spiced beer
Great Lakes, Dortmunder 5.5
5.8% abv Dortmunder export lager

Founder’s Centennial IPA 6
7.2% abv American IPA
Fat Head’s, Bumble Berry 6
5.3% abv blueberry honey ale

Just Desserts
Apple Pecan Pie A La Mode 8
Chocolate Mousse (gf)
dark chocolate shell, chocolate mousse, fresh whipped cream, raspberry sauce

Cheesecake
with fresh berry compote 8

Mitchell’s Ice Cream (gf)
ask for today’s flavor 7

Root Beer Float (gf)
vanilla bean ice cream scoop, root beer, spoon 6

Ice Cream Any Day… for Two
vanilla bean ice cream, chocolate covered hazelnuts, crumbled brownie, caramel & chocolate sauces, fresh whipped cream 12

Pickwick & Frolic Restaurant & Club • 2035 East 4th Street Cleveland, OH 44115 • 216-241-7425 • www.pickwickandfrolic.com