



"Home to Hilarities 4th St. Theatre"

## APPETIZERS

**Warm Artichoke & Cheese Dip 9<sup>95</sup>**  
Artichoke Hearts, Provolone, Parmesan, Mozzarella, Crisp Pita Chips

**Hearth Oven Fired Breads & Spreads 9<sup>95</sup>**  
Olive Tapenade, Red Pepper Aioli, Hummus, Herbed Goat Cheese Spread

**Herb Seasoned Hand Cut Fries 4<sup>95</sup>**  
Served with Tomato Catsup & Herb Aioli

**Sautéed Mussels 10<sup>95</sup>**  
White Wine, Garlic & Herbs in a Charred Tomato Sauce

**Sautéed Calamari 9<sup>95</sup>**  
Sautéed Calamari with Chorizo Sausage in a Spicy Charred Tomato Sauce, Topped with Romano

**Pair of Wood Grilled Duck Sliders 8<sup>95</sup>**  
Served with Vinegar Slaw & Herb Aioli

**Fire Roasted Piquillo Peppers 8<sup>95</sup>**  
Stuffed with Goat & Bleu Cheeses, Served with Sweet Chili Tossed Greens


**BBQ Bacon Wrapped Shrimp 14<sup>95</sup>**  
Seared Bacon Wrapped Jumbo Shrimp with BBQ Spice and Green Onions with Sweet BBQ Sauce

## FLATBREAD PIZZAS

**Margherita Pizza 10<sup>95</sup>**  
Vine Ripened Tomatoes, Crushed Garlic, Fresh Mozzarella, Provolone, Fresh Basil

**Pickwick Cheese Trio Pizza 9<sup>95</sup>**  
Mozzarella, Provolone, Asiago, Red Sauce

**American Bistro –A House Favorite! 11<sup>95</sup>**  
Pepperoni, Sausage, Banana Peppers, Provolone, Mozzarella, Red Sauce


**Philly Steak Pizza 12<sup>95</sup>**   
Peppers, Onions, Shaved Ribeye, Roasted Garlic Oil, Mozzarella, and Asiago Cheese

## WOOD GRILLED ENTREES

Fresh Side Salad or Homemade Soup of the Day 2<sup>95</sup>

**Our Signature Rotisserie Chicken 17<sup>95</sup>**  
A Blend of Savory Herbs, Roasted Chicken Jus, Fresh Vegetable and Potato of the Day


**Fresh Wood Grilled Lake Erie Walleye 23<sup>95</sup>**  
Roasted Fingerling Potatoes with Heirloom Tomato, Sweet Corn, Artichoke Beurre Blanc

**Wood Grilled Center Cut Filet Mignon 29<sup>95</sup>**   
Topped with our Flavorful Pickwick Steak Butter, Fried Leeks and Herbs, Fresh Vegetable and Potato of the Day

**12oz Center Cut New York Strip Steak 29<sup>95</sup>**   
Woodland Mushroom Sauce, Fresh Vegetable and Potato of the Day

**Steakhouse Cobb 21<sup>95</sup>**   
Wood Grilled 10oz Skirt Steak, Crumbled Bleu Cheese, Hard Boiled Egg, Fire Roasted Tomatoes, Onions & Fingerling Potatoes, Buttermilk Ranch

**Cowboy Steak 34<sup>95</sup>**   
Coffee Crusted Bone-in Ribeye served with Chef's Potato and Vegetable Selection and Topped with a Whiskey Demi Glace

**Stuffed Skirt Steak Pizzaiola 19<sup>95</sup>**   
Wood-Grilled Skirt Steak atop Our Hearth Oven Focaccia Bread and our Marinara then Smothered in Peppers, Onions, Garlic, and Mushrooms

## WALL OF GREENS

**Homemade Soup of the Day 3<sup>95</sup>**

**Side Salad 3<sup>95</sup>**  
Field Greens, Carrots, Cucumbers, Grape Tomatoes – Choice of **Buttermilk Ranch, Balsamic, French, White Balsamic or Bleu Cheese Dressing**

**Caesar Salad Side 4<sup>95</sup> Entrée 7<sup>95</sup>**  
Romaine, Grape Tomatoes, Roasted Red Peppers, Aged Asiago & Herb-Garlic Croutons, Drizzled with Balsamic

**Add Grilled Chicken 4<sup>95</sup>**  
**Add Grilled Salmon 6<sup>95</sup>**

**Caprese Salad 7<sup>95</sup>**  
Simple and Delicious, Fresh Heirloom Tomatoes and Beets (in season), Pan Fried Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction & Fresh Basil

**Signature Farmer's Salad 11<sup>95</sup>**  
Field Greens, Rotisserie Chicken Breast, Sunflower Seeds, Cucumbers, Apples, Smoked Cheddar, Crumbled Bacon, Grape Tomatoes, Buttermilk Ranch

**Classic Iceberg Wedge 6<sup>95</sup>**  
Crumbled Bacon & Bleu Cheese, Hard Boiled Egg, Roma Tomatoes & Candied Pecans

**Tuscan Salad 7<sup>95</sup>**  
Composed Salad of Greens, Tuscan White Beans, Fresh Tomatoes, Local Chevre Cheese in a White Balsamic Vinaigrette, Topped with Balsamic Glaze

## RUSTIC AMERICAN FAVORITES

Fresh Side Salad or Homemade Soup of the Day 2<sup>95</sup>

**Cedar Planked Salmon 21<sup>95</sup>**  
Roasted Onion & Fennel, Light Dijon Vinaigrette, and Oven Roasted Fingerling Potatoes

**Fettuccini Pasta Romesco 14<sup>95</sup>**  
Wood Grilled Cauliflower, Sweet Peas, and Fresh Herbs with a Fire Roasted Red Pepper Sauce, Topped with Toasted Hazelnuts

**Pan Seared Diver Sea Scallops ½ lb 26<sup>95</sup>**  
Lemon-Chive Beurre Blanc, Fresh Spinach, Orzo Pilaf

**Tuscan Chicken 18<sup>95</sup>**  
Truly a Unique Item not to be Missed –Served with Ricotta Crepes, Fresh Vegetables and a Rustic Floral Tomato Sauce

**Pickwick's Steak Sandwich 18<sup>95</sup>**   
Wood Grilled Beef Tenderloin, Cabernet Caramelized Onions, Gruyere, Toasted Ciabatta Baguette, Hand Cut Fries

**Cavatappi Marinara 13<sup>95</sup>**  
Cavatappi Pasta with Roasted Exotic Mushrooms, Fresh Tomato Basil Marinara Topped and Baked with Mozzarella Cheese

**Rotisserie Chicken Pasta 16<sup>95</sup>**  
Cavatappi Pasta, Mushrooms, Tomatoes, and Rotisserie Chicken tossed in a Basil Pesto Cream Sauce and Topped with Asiago Cheese

**Chipotle Chicken & Shrimp Pasta 18<sup>98</sup>**  
Rotisserie Chicken, Sautéed Shrimp Scampi, Bell Peppers, Onions Tossed in our Pickwick Chipotle Cream Sauce with Gemelli Pasta



Abundantly flavorful, Incredibly tender, Naturally juicy, The **Certified Angus Beef®** brand is Angus beef at its best®

For Your Convenience, an 18% Gratuity will be Added to Your Check of 6 or More Guests

No Separate Checks on Parties of 6 or More.

Consuming raw or undercooked food may increase your risk of foodborne illness.