



## At PICKS

We make our own burgers  
We cut our own fries  
We spike our own shakes.

## Take your time

Consider your Pick,  
There are all sorts of Fresh,  
Unique dishes waiting for you.



## Draft Beer

We offer a variety of 12 draft beers that change seasonally.  
Please ask your server for our current selections.

## Bottled Beer

Budweiser	Bud Light	Corona
Sam Adams Lager	Heineken	Coors Light
St. Pauli Girl Non-Alc.	Sam Adams Light	Amstel Light

## House Red Wine

Merlot, Edna Valley  
Cabernet Sauvignon, Magnolia Grove  
Pinot Noir, MacMurray  
Shiraz, Penfolds

## House White Wine

Chardonnay, Magnolia Grove  
Sauvignon Blanc, Joel Gott  
Pinot Grigio, Ecco Domani  
White Zinfandel, Canyon Road

***Please see the back page for bottle pricing and descriptions***

*Before placing your order, please inform your server  
if you or anyone in your party has any food allergies.*

# Signature Cocktails

## Hot N Dirty Martini

Absolut Peppar Vodka, Dry Vermouth, Olive Brine, Bloody Mary Mix Splash

**The French Maid** Stoli Vanilla Vodka, Chambord, Pineapple Juice

**PICK Me Up** Starbucks coffee, Frangelico, Amaretto Disaronno

## Suite Dreams Cosmo

Vodka, Blue Curacao, Lime juice, White cranberry

**Nutty Bellman** Malibu Coconut Rum, Godiva liqueur, Frangelico

## Pineapple Upside Down Cake

Skyy Pineapple Vodka, Stoli Vanilla Vodka, Pineapple juice, Grenadine

## PICKS My Tie

Meyers Rum, Mango Vodka, Amaretto Disaronno, OJ, Pineapple juice

**Apple PICK'N Martini** Apple Pucker, Tanqueray Gin

**Special PICK** St. Germain, Hendrick's Gin, Lime Juice, Club Soda



## Milk Shakes

**PICKS pleasantly flavorful milk shakes** 4.95

French Vanilla

Swiss Chocolate

Wild Strawberry

Coconut Cream

## Shake Tails

**For the 21+ crowd, turn your milk shake into a "shake tail".** 9.95

Coconut Pina Colada

Baileys Irish Cream

Kahlua Coffee

Disaronno Almond Cream

Nutty Frangelico

Grand Marnier Creamsicle

Limoncello Crème

Godiva Dark Chocolate

## PICKS Starters



### **Baked French Onion Soup**

A piping-hot bowl filled with caramelized onions and sherry, with layers of cheese, crostini & fresh scallions, baked to a golden brown. 7.50

### **New England Lobster Bisque**

A rich blend of creamy bisque topped with fresh lobster and brandy whipped cream. 8.50

### **Hand-Cut Truffle Fries**

Hand-cut French fries, Truffle Oil, Parmesan Cheese, Parsley 5.95

### **XL Wings**

Six extra-large chicken wings served plain or with a sauce; Buffalo, Hot & Sweet Chili, Honey Mustard, BBQ, Blue Cheese or Ranch. 10.95

### **Calamari**

Garlic, Cherry Peppers, Lemon, Butter 10.95

### **Short Rib Flatbread**

Carmalized Red Onions, Goat Cheese, Arugula, Balsamic Drizzle 9.95

### **Shrimp Cocktail**

Cocktail sauce 9.95

### **Pot Stickers**

Served with soy sauce and hot & sweet chili sauce. 9.95

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**BLT Cheddar Burger**

Applewood Smoked Bacon, Lettuce, Tomato, Cheddar Cheese, Crispy Onion Strings 10.95

**Turkey Burger**

Turkey Burger Topped with Lettuce, Tomato, Cheddar 10.95

**Grilled Chicken Breast Provolone Melt**

Grilled Chicken, Onion, Tomato, Provolone Cheese, Balsamic Dressed Mixed Field Greens, Sundried Tomato Pine-Nut Pesto Spread 12.95

**Classic Turkey Club**

Sliced Turkey, Swiss Cheese, Bacon, Lettuce, Tomato, Mayo 12.95

**Veggie Wrap**

Grilled Portabella Mushrooms, Tomatoes, Cucumbers, Romaine, Balsamic Vinaigrette 12.95

**Fondue Burger**

American Cheese, Peppered Bacon, Texas Toast, Melted Fondue Cheese 16.95

**PICK your Side**

Chef's Daily Side  
Signature Hand-cut French Fries  
Onion Petals  
Sweet Potato Fries  
Wild Rice Pilaf  
Broccoli ◦ Asparagus  
3.95



## PICKS Entrées

### **New England Baked Cod**

Fresh Baked New England topped with Lemon Butter, Fresh Herb, Ritz Crumb Topping 17.95

### **Pan Seared Chicken**

Statler Chicken Breast, Rosemary Pan Jus, Evening Potato 18.95

### **Shrimp Kabobs**

Two Shrimp Skewers, Rice Pilaf 21.95

### **Grilled Atlantic Salmon**

Balsamic Glaze, Rice Pilaf 24.95

### **Slow Braised Short Rib**

Slow Cooked Short Rib topped with a Robert Mondavi Demi, Evening Starch 25.95

### **10oz Ribeye**

Grilled Choice Rib Eye, Served with Evening Potato or Rice and Your Choice of Garlic Butter, Herb Butter or Truffle Butter  
33.95

### **8oz Filet Mignon**

Grilled Choice Filet Mignon, Served With Evening Potato or Rice and Your Choice of Garlic Butter, Herb Butter or Truffle Butter  
34.95

## PICKS Pasta

### **New England Lobster & Shrimp Scampi**

Linguini, Lobster, Shrimp, Garlic Lemon Butter Sauce 22.95

### **Seasonal Pasta**

Ask your server for our current seasonal pasta Market Price

**Housemade Gouda n' Gruyere  
Mac & Cheese**  
15.95

**Pick Your Fixing**  
Buffalo Chicken 17.95  
Grilled Shrimp Skewer 17.95  
Short Rib 19.95  
Lobster 19.95

## PICKS Entrée Salads



### **Buffalo Chicken Salad**

Romaine, Breaded Boneless Buffalo Chicken Strips, Bacon, Blue Cheese Dressing 14.95

### **Cobb Salad**

Romaine, Grilled Chicken, Chopped Bacon, Hard Boiled Egg, Tomatoes, Cucumbers, Scallions, Blue Cheese Crumbles, Cobb Dressing 14.95

### **Red Roquefort Wedge**

Romaine Heart, Chipotle Bacon, Blue Cheese 11.95

### **Salmon Salad**

Grilled Salmon, Mixed Field Greens, Apples, Celery, Choice of Dressing 19.95

### **Greek Salad**

Romaine, Kalamata Olives, Feta Cheese, Cucumbers, Tomatoes, Greek Dressing 11.95  
Add Grilled Chicken 16.90

### **Caesar Salad**

Romaine Lettuce, Shaved Parmesan, Rosemary Focaccia Croutons 11.95  
Add Grilled Chicken 15.95  
Add Grilled Salmon or Grilled Shrimp 19.95



## **PICKS Desserts 7.50**

### **Key West Key Lime Pie**

Authentic Florida Key Lime, tartly refreshing in a Granola Crust

### **New York Cheesecake with Fresh Berries**

Rich, Creamy & Smooth Cheesecake with Fresh Berries.

### **Turtle Bundt Cake**

Moist & fudgy chocolate bundt cake filled with a chocolate center that oozes when warmed, served with French Vanilla ice cream.

### **Bananas Foster with French Vanilla Ice Cream**

Sautéed Bananas in Sweet Butter with Brown Sugar, Dark Rum and Cinnamon, laced over French Vanilla Ice Cream.

All desserts \$5.95 with purchase of any entrée

*We Proudly Brew*  
STARBUCKS COFFEE



Starbucks regular and decaf coffee  
& selection of Tazo teas.

**Cappuccinos & Espresso Available**



	<b>Glass / Bottle</b>
<b>Merlot, Edna Valley, Central Coast, CA</b> Classic aromas of cocoa powder, black cherry jam & plum	7 / 26.00
<b>Cabernet Sauvignon, Magnolia Grove, Napa Valley, CA</b> Bright fruit & soft tannins with rich aromas & flavors of cedar, black fruit black cherry with a finish of sweet oak & cedar spice	7 / 26.00
<b>Cabernet Sauvignon, Louis Martini, Sonoma, CA</b> Aromas and flavors of red cherry, blackberry & fresh sage with an underlying dry creek dustiness	8 / 30.00
<b>Cabernet Sauvignon, Beringer, Napa Valley, CA</b> Rich, full-bodied with deep layers of berries and vanilla	10 / 38.00
<b>Pinot Noir, MacMurray, Sonoma Coast, CA</b> Rich aromas with flavors of raspberry, cherry & red current	9 / 34.00
<b>Pinot Noir, DeLoach, Russian River Valley, CA</b> Silky mouth-feel and pretty flavors of raspberry & cherry jam, orange zest, vanilla, cinnamon and sandalwood	10 / 38.00
<b>Shiraz, Penfolds, Australia</b> Rhubarb and black fruit with chocolate, oak & hints of spice	9 / 34.00
<b>Chianti, DaVinci, Tuscany</b> Notable flavors of ripe plums, cherries and red fruit	8 / 30.00
<b>Malbec, Gascon, Argentina</b> Showcases the flavors of blackberry, blueberry & plum	10 / 38.00
<b>Chardonnay, Beringer, Napa Valley, CA</b> Nicely balanced wine with crisp acidity is complemented by a creamy mouth-feel and concentrated finish	9 / 34.00
<b>Chardonnay, Magnolia Grove, Napa Valley, CA</b> Flavors of ripe fruit & pineapple with aromas of sweet oak & vanilla	7 / 26.00
<b>Sauvignon Blanc, Joel Gott, CA</b> Wonderfully focused and fresh, with lime zest, lemongrass, passion fruit, and lemon notes that show laser-like focus. Long, juicy finish	10 / 38.00
<b>Pinot Grigio, Ecco Domani, Italy</b> Light citrus & delicate floral aromas with tropical fruit flavors and a crisp, refreshing finish	7 / 26.00
<b>Pinot Grigio, Bollini, Italy</b> Aromas of flower blossoms with just enough apple and pear fruit	8 / 30.00
<b>White Zinfandel, Canyon Road, CA</b> Red fruit flavors linger at the plate with hints of raspberry, cherry & tropical fruit	7 / 26.00
<b>Riesling, Polka Dot, Germany</b> Soft fruit flavors of pear and nectarine with delicate floral notes	7 / 26.00