

# Lagos at Pick's

## TO SHARE

### Shrimp Tempura | \$14.99

Tiger tail shrimp dipped in tempura batter and served with our house-made yum yum sauce

### Cauliflower Wings | \$10.99

Fresh cauliflower lightly breaded, deep fried and tossed in our house-made buffalo sauce. Served with a side of blue cheese

### Crab Cakes | \$15.99

Pan-seared blue swimming lump crab drizzled with our house-made remoulade sauce on a bed of arugula

### House Brussel Sprouts | \$9.99

Fresh brussel sprouts drizzled in a maple brandy and topped with bacon and pecans. Served on a bed of our house risotto

### Crispy Calamari | \$13.99

Lightly breaded and tossed with banana and roasted red peppers. Topped off with parmesan cheese and a side of marinara

### Roasted Red Pepper Dip | \$10.99

House roasted red peppers blended with smoked gouda and topped with smoked paprika. Served with toasted pita

### Blue Mussels | \$13.99

Sautéed in a white wine butter sauce and tossed with roasted tomatoes and fresh basil. Served with a garlic breadstick

## Greens & SOUPS

All salads served with a garlic breadstick

### House Chili

Cup \$4.99 | Crock \$5.99

### Soup of the Day

Cup \$3.99 | Crock \$4.99

### French Onion | \$6.99 Crock Only

Topped with melted provolone atop a fresh pastry (Please allow extra time for baking.)

### House Wedge Salad | \$10.99

Iceberg wedge topped with bacon, red onions, hard-boiled eggs and blue cheese crumbles. Served with a side of our house-made white French dressing

### House Salad | \$9.99

Our house spring mix topped with tomatoes, red onions, cucumbers and cheddar cheese. Served with your choice of one of our house-made dressings

### Lagos Seasonal Salad | \$13.99

Our house spring mix topped with sun-dried cranberries, mangos, hard-boiled eggs, Applewood smoked bacon and goat cheese. Served with a side of our house-made vinaigrette

### Chicken Caesar Salad | \$14.99

Heart of romaine topped with roasted tomatoes, house-made croutons, shaved Romano cheese and grilled chicken. Served with a side of our house-made Caesar dressing

### Grilled Citrus Shrimp Salad | \$17.99

Our house spring mix topped with grilled citrus shrimp, mangos, toasted coconuts and pickled red onions. Served with your choice of one of our house-made dressings

### add to any salad:

chicken +\$3.99 / steak +6.99 / shrimp or salmon +\$7.99

### Dressings:

Ranch, Italian, Blue Cheese, White French, Vinaigrette, Caesar

## Beef

All beef served with a side of seasoned fries

### Chicago Italian Beef Sandwich | \$14.99 \*

Slow-roasted beef tossed with gardenia peppers and topped with Swiss cheese and our house-made horseradish cream sauce. Served on a toasted hoagie bun with a side of au jus

### Sirloin Steak Sandwich | \$15.99 \*

6oz sirloin steak topped with sauteed mushrooms & onions and Swiss cheese. Served on a toasted hoagie bun

### Short Rib Tacos | \$16.99 \*

Braised short rib topped with street corn salsa, fried onion straws, and our house-made horseradish sauce

### Mushroom Onion Swiss Burger | \$13.99 \*

Our 1/2lb burger blend topped with Swiss cheese, sauteed mushrooms and onions. Served on a toasted brioche bun

# HANDHELDS

All handhelds served with potato chips

## Hawaiian Chicken Sandwich | \$13.99

BBQ grilled chicken topped with melted cheddar, lettuce, tomato, onion and a pineapple ring. Served on a brioche bun  
add Cajun .49

## Chicken Caesar Wrap | \$12.99

Grilled chicken tossed in our Caesar dressing  
and topped with romaine lettuce, roasted tomatoes and parmesan cheese

## Salmon BLT Stack | \$17.99

6 oz. blackened Atlantic filet topped with tomato, bacon, pickled red onions and red pepper aioli. Served on a Ciabatta bun

## Breaded Perch Sandwich | \$13.99

Lightly breaded perch topped with lettuce, tomato and house-made tartar sauce  
Served on a hoagie bun

## Rock Shrimp Sandwich | \$15.99

Peeled rock shrimp tossed with scallions, celery, mayonnaise, lemon and fresh dill. Served on a toasted potato bun

## Mahi-Mahi Fish Tacos | \$17.99

Pan-seared mahi-mahi topped with house slaw, thin-cut onion straws, red pepper aioli and avocado

## SEAFOOD, Steaks & More

Served with your choice of one side and side salad

### Faroe Island Salmon | \$28.99

8 oz. Faroe Island Salmon topped with orange butter, cauliflower and brussel sprouts.  
Served on a bed of our house-made smoked gouda risotto

### Lake Erie Perch Dinner | \$21.99

Lightly dusted and fried, served on a bed of our house slaw with a side of our house-made tartar sauce

### Stuffed Cod | \$25.99

Crab stuffed Pacific Cod topped with our lemon beurre blanc sauce and served on a bed of our house-made smoked gouda risotto

### New York Strip Steak | \$32.99

12 oz. Center-cut Strip grilled to the temperature of your liking and served on a bed of our house-made redskin mash

### Short Rib Dinner | \$31.99

Braised short rib topped with cumin carrots and veal demi. Served on a bed of our house-made redskin mash

### French Cut Bone-in Pork Chop | \$25.99

12 oz. French-cut Pork Chop topped with our house-made BBQ and thin-cut onion straws.  
Served on a bed of our house vegetables

### Filet Mignon | \$44.99

8 oz. Center-cut Filet grilled to the temperature of your liking and served on a bed of our house-made redskin mash

#### *add to any steak:*

sauteed shrimp +\$7.99 / garlic parmesan crust +3.99 / mushrooms & onions +\$2.99  
horseradish crust +2.99

## SIDES:

Redskin Mash | Fingerling Potatoes | Seasoned Fries | Smoked Gouda Risotto  
Potato Chips | Seasonal Vegetable | House or Caesar Salad

## Pasta

All pastas served with a garlic breadstick and side salad

### White Cheddar Mac & Cheese Pasta

\$23.99

Cavatappi pasta topped with white cheddar cheese, grilled chicken, smoked gouda and bread crumbs

Substitute shrimp \$5.99

### Basil Chicken Pasta

\$21.99

Campanelle pasta topped with grilled chicken, red peppers and spinach

### Seafood Pasta

\$26.99

Linguini pasta topped with shrimp, white fish and blue mussels. Tossed with roasted tomatoes and fresh basil in a white wine butter

### Lobster Ravioli

\$27.99

Fresh lobster ravioli and mussels tossed in our signature vodka cream sauce and topped with shaved parmesan