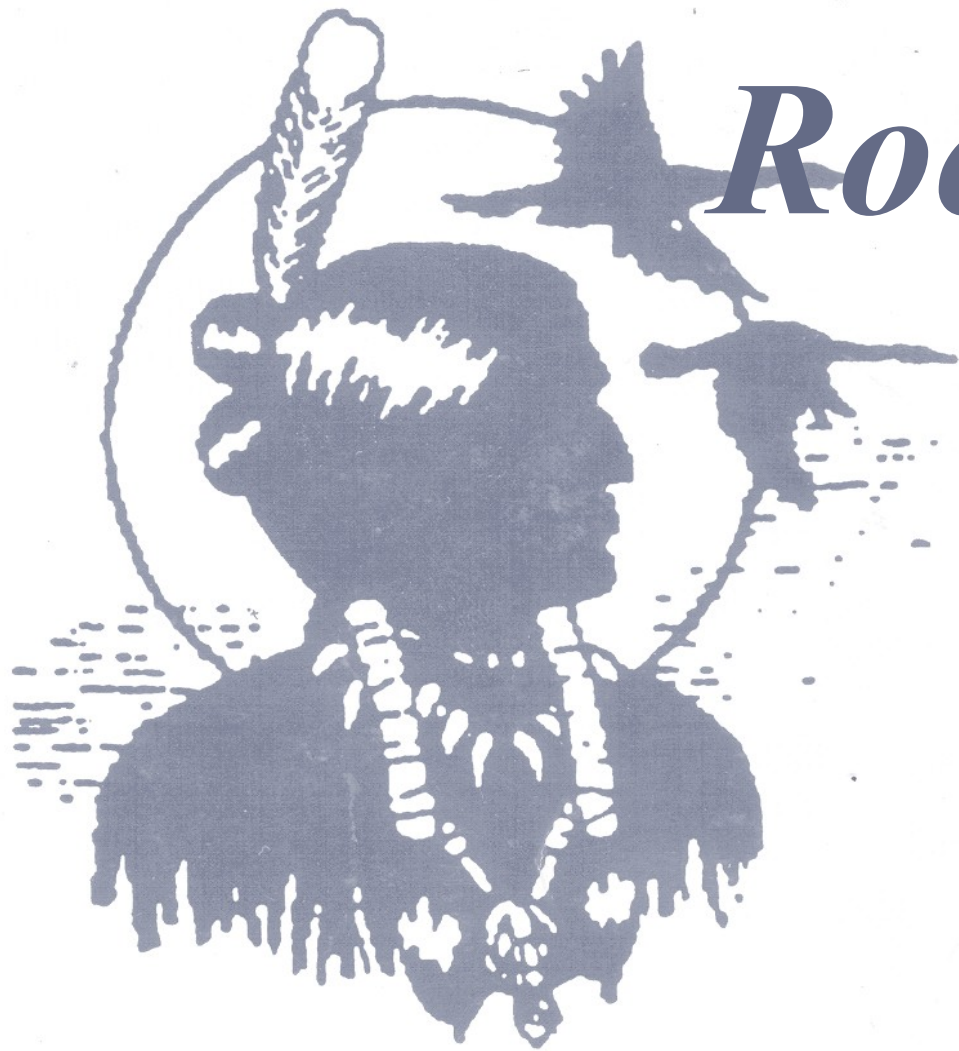


Welcome to

The

Chippewa

Room



The Chippewa Room

314 Nicolet Street, Mackinaw City, Michigan

Planning a Party, Banquet or Meeting?

*We have a private room that can accommodate up to
approximately 200 persons.*

*Special Menu & Catering Services are available.
See Katie or Nick for further information. . .*



The Chippewa Room

Appetizers

SOUP DU JOUR 4.65

OYSTERS ROCKEFELLER

Succulent oysters topped with creamed spinach & bacon 9.49

BAKED SWISS ONION SOUP

Caramelized onions simmered in a rich, sweet beef & sherry stock topped with crispy croutons mounded and baked till golden with bubbling melted Swiss & Parmesan cheeses 5.99

GULF PORT SHRIMP

One half dozen served with fresh lemon & cocktail sauce 9.19

CHICKEN FINGERS

hand battered with Nick's barbeque or ranch 8.19

EDGAR'S BEER CHEESE

Served with garlic toast & crackers 5.39

NIBBLES & BITS

A sampling of oysters Rockefeller, shrimp, chicken fingers, fried mushrooms, cheese sticks and fresh fruit 17.19

Our Famous CRAB CAKES

New Orleans Style...
Guaranteed to be the Best!!
Fresh shrimp & crab meat delicately seasoned, then fried with shrimp veloute & chive oil 8.99

ESCARGOT

One half dozen fresh snails, baked in mushroom caps w/burgundy wine, herb butter & provolone cheese. Served with slice of homemade garlic bread 9.49

Salads

Included with all entrees for an additional \$2.99 charge

Side of Stilton Cheese crumbs \$.95

A Breast of Grilled or Cajun Chicken 5.29

BABY SPINACH

Topped with fresh mushrooms, chopped egg, real bacon bits, red onions, homemade croutons & honey mustard dressing 7.89

STRAITS SALAD

Mixed greens topped with slivered almonds, chow mein noodles, sliced peaches, bleu cheese crumbles and homemade raspberry balsamic vinaigrette 7.89

SIGNATURE

Crisp baby spinach with homemade raspberry balsamic vinaigrette, candied pecans, sun-dried cranberries & a poppy seed crescent 7.89

CAESAR

Crisp Romaine & homemade croutons tossed with our own traditional Caesar dressing 7.89

ROMAINE WEDGE

Crisp Wedge of Romaine topped with homemade Blue cheese dressing, fresh Blue cheese crumbles, real bacon bits and purple onions 7.89

MIXED FIELD GREENS

Assorted field greens, toasted pine nuts, grated cheddar, purple onions, grape tomatoes, home baked croutons & fat free tomato basil vinaigrette dressing 7.89

SALAD BAR

(In Season)
Variety of fresh garden vegetables.
Unlimited trips with a cup of homemade soup and bread 12.99

Pasta & Veggies

FETTUCCINI ALFREDO

Fresh pasta tossed in double cream & freshly ground Parmesan cheese 16.29

With a breast of grilled or Cajun chicken breast 19.89

PLANKED VEGETABLE BOARD

A medley of steamed vegetables, served with mushrooms and broiled tomatoes, topped with fresh grated Romano & Parmesan cheeses, surrounded by golden duchess potatoes 17.49

With breast of chicken 21.09

LASAGNA

Traditional lasagna prepared with house made Italian sausage finished with melted mozzarella, parmesan and Italian spices and herbs accompanied by homemade garlic Italian bread 17.79

Please visit our website at www.audies.com

Butcher Block *Meat Market

We use closely trimmed choice beef, cutting all steaks to order. Steaks are topped with a garlic herb butter rosette, accompanied with fresh mushrooms and broiled to your perfection . . .

FILET MIGNON 5 oz 23.29 8 oz 26

**30 Days Wet Aged
NEW YORK STRIP** 8 oz 23.29 12 oz 26

HUNTER'S ELK

Two medallions of elk loin sautéed with diced bacon, cherry wood smoked venison sausage, domestic mushrooms & a brunoise of peppers & onions flamed with brandy & Cabernet, served over rice pilaf 21.99

Award Winning!

BBQ BABY BACK RIBS

Baby Back pork ribs dry rubbed, slow roasted, then oven-bronzed in homemade Kansas City style BBQ sauce
Full 21.99 Half 17.99

BISON MEATLOAF

Homemade and slow cooked, on homemade demi-glace with our duchess potatoes 17.89

Add one-half dozen shrimp or perch to any entrée 5.99

Boneless Great Lakes Whitefish

A specialty of these icy northern waters. Delivered daily from Big Stone Bay Fishery

BROILED

Lightly seasoned, served with fresh lemon wedges 21.49

PLANKED

On a maple board and surrounded by duchess potatoes & a medley of vegetables 22.99

STUFFED

With a seafood dressing of shrimp, krab meat, clams, langostinos & scallops 21.99

ALMONDINE

Laced with toasted almonds 21.99

ENCRUSTED

Herb & parmesan encrusted fillet oven roasted till bronzed 21.99

NEW ORLEANS

Dusted with a delicate mixture of herbs 21.99

CAJUN

A mix of herbs & spices to give a full Cajun flavor 21.99

CHARLEVOIX

Dusted with Drake's, sautéed till golden then topped with our lemon-dill & caper hollandaise sauce 21.99

Seafood

YELLOW LAKE PERCH

Sautéed or deep fried in a light beer batter 21.89

WALLEYE

Canadian Shore Lunch Style 10 oz. fillet of fresh Lake Superior Walleye! Nick's own specialty 22.99

LOBSTER TAIL

Two cold water tails, delicately broiled 40

FROG LEGS

Tender little legs either sautéed or lightly battered 22.89

CRAB LEGS

One pound steamed crab legs, with drawn butter 28.09

STEAK & LOBSTER

Choice hand-cut 5 oz. Filet Mignon and lobster tail 38

GULF SHRIMP

One dozen sautéed or deep-fried in a light beer batter 21.99

SEAFOOD FETTUCINE ALFREDO

A medley of shrimp, scallops, krab, lobster, langostinos & clams tossed in double cream & freshly ground Parmesan cheese, served with pasta and garnished with mussels and a bayou prawn 21.89

STEAK & CRAB

5 oz. Filet Mignon and a half-pound steamed crab 29.89

Poultry

CHICKEN PHILADELPHIA

Fresh baby spinach blended with herbed Boursin and Philadelphia cream cheese, rolled into a boneless breast of chicken, encrusted in spinach, herb & Parmesan Panko and roasted to perfection; plated with hollandaise sauce 22.09

ALMOND CHICKEN CORDON BLEU

Boneless breast of chicken stuffed with Swiss cheese & imported smoked ham, rolled in Italian bread crumbs & almonds, baked until golden served on hollandaise sauce 22.09

MINNESOTA CHICKEN

Boneless breast of chicken with a filling of wild mushrooms and Minnesota wild rice encrusted in Parmesan cheese and Panko plated on chicken pan gravy 22.09

All entrees include vegetable, potato or Armenian rice pilaf & fresh baked bread!

**Cooked to Order Note: Consuming raw/undercooked meats, eggs, seafood or poultry may increase your risk for foodborne illness...*



Desserts

Freshly made in our bakery

TURTLE PIE

A smooth blend of Bear Hug ice cream folded with caramel, peanuts and chocolate chips nestled in an Oreo crust 5.49

MUDD PIE

Coffee almond ice cream folded with fresh whipped cream in an Oreo cookie crust, topped with chocolate fudge 5.49

FLAMING PEACH MELBA

*Peaches flamed tableside with Kirsch and peach brandy, served on French vanilla ice cream and topped with melba sauce 6.99
Serving two 11.99*

FLAMING BANANAS FOSTER

*Sliced bananas sautéed in a concoction of butter, brown sugar & liquors, flamed tableside and served over French vanilla ice cream 6.99
Serving two 11.99*

Home Made NEW YORK STYLE CHEESECAKE

*Sinfully rich!!!
Baked in a nutty crust, topped with raspberries or strawberries 5.79*

ROBIN'S HOMEMADE PIES

A variety of fresh baked pies; please ask your server for today's selections 4.49

FROZEN CREAM PUFF

Filled with French vanilla ice cream, topped with hot fudge 5.49

THE DEVIL'S TEMPTATION

Bear Hug ice cream sandwiched in our own devil's food cake and topped with hot fudge, whipped cream and sprinkled with chopped nuts 5.49

SELECTED ICE CREAMS

Sleeping Bear Dunes Bear Hug (chocolate ice cream, cashews & a caramel ribbon) or traditional French Vanilla 3.49

MICHIGAN MAPLE SUNDAE

Nick's maple ice cream swirled with maple candied pecans and topped with maple caramel sauce 5.49

SUNDAES

Chocolate, Strawberry or Raspberry 5.49

SINGLE MALT SCOTCHES

Dalwhinnie aged 15 years

Glenkinchie aged 10 years

Cragganmore aged 12 years

Oban aged 14 years

Talisker aged 10 years

Lagavulin aged 16 years

Martinis

COSMOPOLITAN *Absolut, Triple Sec, and a splash of cranberry juice, garnished with a twist*

FRENCH MARTINI *Absolut & Chambord (black raspberry liqueur), garnished with a twist*

COCOA BERRY *Raspberry Stolichnaya & Dark Crème de Cocoa, frozen raspberry garnish*

NILLA-NUT *Stoli Vanilla & Frangelico*

LEMON DROP *Absolut citron chilled with a sugared rim and garnished with a slice of lemon*

PUCKERTINI'S

Watermelon, Grape, or Apple Pucker & Absolut

VERY~BERRY *Cuervo Gold, Raspberry Liqueur, Triple Sec & Cranberry in a sugar-salted glass with raspberry garnish*

CHIPPEWA WARRIOR *Cuervo Gold, Grand Marnier, a splash of OJ, salted rim & orange garnish*

MACKINAW SUNSET

Absolut, Peach Schnapps & Cranberry juice

MACKINAC ISLAND FUDGE~TINI

Chocolate rimmed glass filled with Godiva chocolate liqueur & Stoli vanilla, and a splash of Irish Creme

STRAITS OF MACK~A~TINI

Vodka, Blue Curacao & a splash of Sour & Seven

AUDIE'S AWESOME TINI

Absolut, Kahlua, Baileys & Amaretto

PEACH MARTINI

Kettle One & Peach Schnapps

COFFEES

From Around the World

ESPRESSO & CAPPUCINO

SPANISH

Kahlua, Brandy & Whipped Cream

KEOKE

Brandy, Kahlua & Dark Rum

FRENCH

"Grand Marnier"

NUTTY IRISHMAN

Bailey's Irish Cream, Frangelico & Whipped Cream

ITALIAN

"Frangelico"

JAMAICAN

Dark Rum & Tia Maria

For parties of 8 or more, a 20% gratuity will automatically be added to each check . . .

We accept Visa/MasterCard

No Personal Checks