

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 with bubbling melted Swiss & Parmesan cheeses till golden 5.89

GULF PORT SHRIMP
One half dozen served with fresh lemon & cocktail sauce 9.09

CHICKEN FINGERS
Strips of chicken breast with Nick's barbeque or ranch dipping sauces 8.09

EDGAR'S BEER CHEESE
Served with garlic toast & crackers 5.29

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 8.89*

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 \$2.79 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 onion, homemade croutons & honey mustard dressing 7.59

STRAITS SALAD

Bibb lettuce with mixed greens topped with slivered almonds, chow mein noodles, sliced peaches, bleu cheese crumbles and raspberry vinaigrette 7.59

SIGNATURE

Boston Bibb lettuce with raspberry balsamic vinaigrette, sugar roasted pecans, sun-dried cranberries & poppy seed crescent 7.59

CAESAR

Crisp Romaine & homemade croutons tossed with our own traditional Caesar dressing 7.59

ROMAINE WEDGE

Crisp Wedge of Romaine topped with house-made Blue cheese dressing, fresh Blue cheese, real bacon bits and purple onions 7.59

MIXED FIELD GREENS

Assorted field greens, toasted pine nuts, grated cheddar, purple onions, grape tomatoes, home baked croutons & fat free tomato basil vinaigrette dressing 7.59

SALAD BAR

*(In Season)
Variety of fresh garden vegetables. Unlimited trips with our own homemade soup and bread 12.89*

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 French bread 17.79

Please visit our website at www.audies.com

Butcher Block *Meat Market

BBQ Baby Back Ribs

Baby Back Pork ribs, dry rubbed St. Louis style, slow smoked & oven-bronzed with an award winning BBQ sauce. Full 21.89 Half 17.99

Maple & More

Marinated pork tenderloin roasted on a maple board with a pilaf with a Michigan Maple and tri-colored potatoes.

Add half dozen shrimp or perch to any entrée

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 21.29

Planked

On a maple board and surrounded by duchess potatoes & a medley of vegetables 21.99

Stuffed

With a seafood dressing of shrimp, crab 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

Asian

Broiled with black & white sesame seeds and toasted slivered almonds with a honey soy reduction 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 21.89

Lobster Tail

Two cold water tails, delicately broiled 38.19

Frog Legs

Tender little legs either sautéed or lightly battered 21.89

Crab Legs

One pound steamed crab legs, with drawn butter 28.09

Steak & Lobster

5 oz. Filet and lobster tail 37.49

Gulf Port Shrimp

One dozen, sautéed or deep-fried in a light beer batter 21.89

Seafood Fettuccini Alfredo

A medley of shrimp, scallops, crab, 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 and half-pound steamed crab 29.79

Poultry

Chicken Philadelphia

Fresh baby spinach blended with herbed Boursin and Philadelphia cream cheese rolled into a boneless breast of chicken then encrusted in spinach, herb & parmesan Panko and roasted to perfection served on 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

Michigan Morel Chicken

Boneless breast of chicken with a Morel and wild rice stuffing, encrusted in parmesan cheese and Panko served 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

*We make all our
desserts in-house*

Turtle Pie

*A smooth blend of Triple Chocolate Overload
ice cream folded with Carmel, peanuts and
chocolate chips nestled in an Oreo crust 5.19*

Mudd Pie

*Coffee almond ice cream folded with fresh
whipped cream in an Oreo cookie crust,
topped with chocolate fudge 5.19*

Flaming Peach Melba

*Peaches flamed tableside with kirsch and peach
brandy, served on French vanilla ice cream and
topped with melba sauce 6.89
for two persons 10.59*

Flaming Bananas Foster

*Sliced bananas sautéed in a concoction of
butter, brown sugar, liquors, flamed tableside and
served over French vanilla ice cream 6.89
for two persons 10.59*

Home Made New York Style Cheesecake

*Sinfully rich!!!
Baked in a nutty crust, topped with
raspberries or strawberries 5.29*

Audie's Homemade Pies

*A variety of fresh baked pies, please ask your server
for today's selections 4.19*

Frozen Cream Puff

*Filled with French vanilla ice cream,
topped with hot fudge 5.29*

The Devil's Temptation

*Triple Chocolate Overload ice cream sandwiched
in our own devil's food cake and topped with hot
fudge, whipped cream and sprinkled with
chopped nuts 5.29*

Selected Ice Creams

*Triple Chocolate Overload or
Traditional French Vanilla 3.39*

Michigan Maple Sundae *Homemade
maple ice cream swirled with maple candied pecans
and topped with maple caramel sauce 5.29*

Sundaes *Chocolate, Strawberry or
Raspberry 5.29*

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*

NillaNut *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 Tini *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, chilled till smooth*

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

Spanish Coffee

Kahlua, Brandy & Whipped Cream

Keoke

Brandy, Kahlua & Dark Rum

French

"Grand Marnier"

Nutty Irishman Coffee

*Bailey's Irish Cream, Frangelico
& Whipped Cream*

Café Kirsch

"Kirsch Wasser"

Italian Coffee

"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