



CONGRATULATIONS

*Dinner will begin with Audie's beer cheese and crackers, then a special plated appetizer from Chef Nick.
Guests may select our salad bar (in season) or a tossed salad with their choice of dressing.
All entrees accompanied by appropriate starch and vegetables.*

NEW YORK STRIP STEAK

8 ounce, 30 day wet aged choice beef New York Strip Steak, broiled to your perfection with herb butter rosette

BABY BACK RIBS

One half slab of tender pork ribs baked in Nick's Kansas City style BBQ sauce

CHICKEN PHILADELPHIA

Boneless breast of chicken stuffed with Philadelphia cream cheese and fresh baby spinach rolled in a Panko crust

GREAT LAKES WHITEFISH

A generous fillet fresh today from our local fishery; choice of broiled, parmesan encrusted, almondine, or Cajun

CANADIAN WALLEYE

10 ounce fillet fresh from Lake Superior, Nick's own specialty

GULF PORT SHRIMP

Sautéed or deep fried in our light beer batter

HOMEMADE LASAGNA

Traditional Italian Lasagna with ground beef & sausage, baked till bubbly, served with garlic toast

SLOW ROASTED PRIME RIB

Available Friday and Saturday evenings; served with creamy horseradish and au jus