



A La Carte Starters

CHAMPAGNE BY THE GLASS	house bubbly 5 M & R Asti 7
NEW ORLEANS'S STYLE CRAB CAKE	14
chive oil and seafood veloute	
MUSSELS PROVENCAL	14
white wine, garlic, tomato & onion broth	
OYSTERS ROCKEFLLER	half dozen 16 one dozen 26
topped with creamy spinach and bacon	
SHRIMP COCKTAIL	half dozen 14 one dozen 24
CHICKEN FINGERS	14
hand dipped with homemade Ranch and BBQ	
EDGAR'S BEER CHEESE & CRACKERS	6
a Chippewa Room Favorite	
BACON & CRAB STUFFED PRAWNS	14
jumbo shrimp stuffed with Nick's decadent dressing	

Three Course New Year's Eve Dinner Specials

Choose One Salad

CAESER

crispy romaine, homemade Caeser dressing freshly grated parmesan, and homemade croutons

ROMAINE WEDGE

topped with our homemade blue cheese dressing, real bacon bits, crumbled blue cheese and purple onions

MIXED GREENS

assorted greens with toasted pine nuts, grated cheddar, purple onion

Choose One Entree

LAKE SUPERIOR WHITEFISH

parmesan encrusted, broiled, seafood stuffed or almondine 40

6 OUNCE FILET MIGNON

hand cut choice beef, sauteed button mushrooms, herb butter rosette 46

12 OUNCE NEW YORK STRIP STEAK

choice beef wet aged 30 days, sauteed button mushrooms, herb butter rosette 48

PRIME RIB

slow roasted with creamy horseradish and au jus 48

NEW ZEALAND RACK OF LAMB

herb encrusted with demi glace and duchess potatoes 58

SURF & TURF

6 ounce hand cut filet mignon paired with your choice of:
6 Gulf Shrimp 53| 1/2 pound snow crab 68| five ounce lobster tail 68

FETTUCCINE ALFREDO

MaMa Mucci's handmade pasta, double cream and freshly grated parmesan 40| with grilled chicken 48

NORTH ATLANTIC LOBSTER TAILS

twin 5 ounce tails with drawn butter 65

CRAB LEGS

one pound of snap and pull snow crab with drawn butter and lemon 62

SHORE LUNCH STYLE WALLEYE

Nick's own specialty--lightly season, dusted in Drake's and deep fried 40

YELLOW LAKE PERCH

sauteed or deep fried in our light beer batter 40

BACON & CRAB STUFFED PRAWNS

ten stuffed jumbo shrimp atop seafood veloute 38

JUMBO SHRIMP

ten gulf shrimp dusted in flour and sauteed or deep fried in our light beer batter 40

Enjoy Dessert

MOCHA KAHLUA CHEESECAKE

with homemade strawberry sauce

NEW YEAR'S EVE
THE CHIPPEWA ROOM



314 N NICOLET ST
MACKINAW CITY

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AUDIES.COM

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

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.