

The Chippewa Room Dinner for Two \$50

Salads

traditional Caesar salad romaine wedge mixed field greens baby spinach

Entrées

Chicken Philadelphia

fresh baby spinach blended with herb Boursin and Philadelphia cream cheese, rolled into a boneless chicken breast, encrusted in spinach, herb & Parmesan panko and roasted to perfection

Great Lakes Whitefish

choose your preparation of broiled, cajun, New Orleans, parmesan encrusted, almandine, or seafood stuffed

Hunter's Elk

two medallions of elk loin sautéed with diced bacon, cherry wood smoked venison sausage, mushrooms and a brunoise of peppers and onions flamed with brandy and cabernet

Desserts

* Choose one to share

Frozen Mudd Pie or Turtle Pie

Heidi's Homemade Pies a variety of fresh baked pies

Michigan Maple Sundae

Chef Nick's maple ice cream swirled with real maple syrup, candies pecans, and topped with maple caramel sauce

Available Sunday - Thursday in the Chippewa Room for a limited time

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