



## WELCOME TO THE CHIPPEWA ROOM

*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*