

# Soups & Salads

Served with our homemade rolls & butter

Add a grilled chicken breast, roast turkey breast, 3 sautéed or deep fried perch, or a scoop of tuna salad to any salad 2.99

Add a cup of our homemade soup to any salad 1.99

## Signature

Baby spinach with homemade raspberry balsamic vinaigrette, sugar roasted pecans, sun-dried cranberries, purple onion, tomato & poppy seed crescent 8.49

## Chef

Crisp greens topped with roasted sliced turkey & ham, sliced egg, shredded cheddar, assorted vegetables & your choice of dressing 10.29

## Caesar

Crisp romaine tossed with fresh shredded parmesan, homemade croutons, tomato & our own traditional Caesar dressing 8.49

## Romaine Wedge

Crisp wedge of romaine lettuce topped with house-made blue cheese dressing, crumbled fresh blue cheese, tomatoes, real bacon bits & purple onions 8.49

## Endless Salad Bar

Fresh lettuce and vegetables with assorted homemade salads & dressings. Over 14 items to create the perfect mix. A cup of soup and your choice of sliced ham, turkey breast, a scoop of tuna salad, or cottage cheese are also included 10.49

## Baby Spinach

Topped with fresh mushrooms, chopped egg, real bacon bits, red onion, tomato & homemade honey mustard dressing 8.49

## Straits

Mixed greens topped with slivered almonds, chow mein noodles, sliced peaches, bleu cheese crumbles & homemade raspberry vinaigrette dressing 8.49

### Salad Dressing Selections

Homemade Ranch, Bleu Cheese, Raspberry Balsamic Vinaigrette, Honey Mustard, Thousand Island; Fat Free Tomato Basil Vinaigrette, French, Italian

## Homemade "Texas Style" Chili

Cup 3.49 Bowl 3.99 Add Cheese .50

## Chef Dwayne's Homemade Soup du Jour

Cup 2.99 Bowl 3.49

## Beverages 2.59

Freshly Ground Columbian Coffee

Hot Tea Herbal, Decaffeinated or Regular

Hot Chocolate ~ Milk White or Chocolate

Freshly Brewed Iced Tea

Soft Drinks ~ Lemonade

Raspberry Iced Tea or Lemonade 2.99  
Refills .59

## Mocktails

### Frozen Raspberry Islander

A frozen concoction of fruit juices, raspberries and a few secret ingredients blended till thick and frothy 4.49

### Mackinaw Sunset

Delightful combination of four fruit juices and cream of coconut, blended till frothy 4.49

### Strawberry Delight

Strawberries, fruit juices, cream of coconut blended until frothy 4.49

Planning a Party, Banquet or Meeting? Tour our banquet & meeting rooms capable of hosting up to 200 people. Audie's custom event menus & catering services come highly recommended. For more information just ask your server.

Senior portions are available for some entrees. In a hurry? Opt for carry out!

# Specialty Sandwiches

Served with your choice of French fries, coleslaw or cottage cheese  
Add a cup of Chef Dwayne's homemade soup or our fresh 14 item salad bar 1.99

**Mighty Mac** Heidi's pepper-parmesan French loaf stuffed with grilled ham, turkey, melted cheddar, Creole mustard sauce, leaf lettuce, tomato & purple onion 10.49

**The Peninsula** House-roasted beef round, thinly sliced & grilled with peppers, onions, mushrooms & melted cheddar stacked high atop Heidi's pepper-parmesan French loaf with creamy horseradish sauce 10.49

**Grilled Reuben** Stacked corned beef, sauerkraut & melted Swiss grilled on homemade rye 10.49

**8 oz. N.Y. Strip Steak** Served on our "famous" homemade garlic toast with a garnish of onion rings 15.99

**Club** Sliced turkey breast, bacon, lettuce, tomato & mayo on homemade white or whole wheat toast 10.99

**Chicken BLT** A boneless lemon pepper grilled chicken breast served on a kaiser bun with bacon, lettuce, tomato & mayo 10.49

**Grilled Three Cheese** Three slices of Heidi's homemade Italian loaf bread grilled with Swiss, American and cheddar cheeses 8.69

**Grilled Ham & Cheese** Thinly sliced ham topped with melted American cheese on homemade bread 9.49

**BLT** Crispy bacon, sliced tomato, green leaf lettuce and mayo on toasted homemade bread 8.99

**½ Pound Angus Chili & Cheddar Dog** Homemade chili and shredded cheddar 9.99

**Tuna Melt** Tuna salad on homemade rye topped with leaf lettuce, sliced tomato, Swiss & American cheese 10.29

**Wet Burrito** cheddar & jalapeno tortilla filled with house seasoned ground beef & refried beans, topped with burrito sauce, melted Mexican cheese, lettuce & tomato and homemade salsa & sour cream on the side 10.99

## Local fish Sandwiches

**Open-Faced Whitefish** Fresh broiled or deep fried white fish on toasted homemade bread served with French fries, coleslaw, a lemon wedge and homemade lemon dill tartar sauce 11.49

**Whitefish Deluxe** Fresh whitefish, leaf lettuce, sliced tomato & homemade lemon dill tartar sauce on a kaiser bun served with French fries and coleslaw 11.49

**Perchwich** Deep fried lake perch, tartar sauce, leaf lettuce & sliced tomato on a kaiser roll served with French fries and coleslaw 10.99

## Burgers

**Audie Burger** ½ pound of house-ground, hand-pattied beef, topped with melted Swiss or American cheese, fresh sautéed mushrooms & sliced onion on a kaiser bun 10.99

**Bison Burger** ½ pound lean ground Bison chuck, dry-rubbed with western BBQ spice, topped with grilled onions, mushrooms & melted cheddar, on a kaiser bun served with a side of homemade Kansas City style BBQ sauce 10.99

**Bar Burger** ½ pound house-ground lean sirloin burger on a kaiser bun, garnished with crisp leaf lettuce, pickles, sliced tomato & onion 10.99

**Double Bacon Cheeseburger** 2 ground sirloin burgers with double American cheese & crispy bacon 10.79

## Hot Sandwiches

Slow roasted in our oven & generously stacked on Heidi's homemade bread. Served with real whipped mashed potatoes & gravy ~ Your choice of Roast Beef, Turkey, Bison Meatloaf or Hamburger 10.99

# Entrées

All entrees include a hand-tossed salad, coleslaw or cottage cheese, a starch or vegetable choice & homemade rolls with butter. Add the salad bar to any entree 1.99 Add 6 shrimp or perch to any entree 5.99

## Whitefish

The local specialty, delivered fresh from the Great Lakes daily. Choose your favorite style 17.99

**Parmesan Encrusted** topped lightly with Panko, herbs & freshly grated parmesan cheese

**Broiled** "au naturale" & lightly seasoned

**Sautéed** dusted in flour & sautéed

**Deep-Fried** dusted in flour & deep-fried in our own light beer batter

**Almondine** topped with slivered almonds

**New Orleans** dusted with a delicate blend of herbs

**Cajun** special herbs & spices for full Cajun flavor

## Seafood & Chicken

**Canadian Perch** Fished from the icy waters of the northern Great Lakes, deep-fried in light beer batter 17.99

**Shore Lunch Style Walleye** Audie's own specialty 19.95

**English Style Fish & Chips** Catch of the Day sauteed or deep-fried in a light beer batter & fries 13.99

**Beer Battered Shrimp** Ten fresh shrimp, deep-fried & served with cocktail sauce and a lemon wedge 18.95

**New Orleans' Chicken** Grilled tender breast of chicken, mounded with our famous seafood cake (shrimp, langostinos, crab, scallops & clams) served with rice pilaf, vegetables & finished with a shrimp velouté & chive oil 14.95

**Chicken & Seafood Combo** Grilled boneless chicken breast over rice pilaf with your choice of 3 sauteed or deep fried lake perch, jumbo shrimp or 1/2 of a broiled or deep fried fillet of Great Lakes whitefish. Served with a side of fresh, steamed vegetables 16.29

**Chicken Cordon Bleu** A boneless breast of chicken grilled and mounded with smoked ham & melted Swiss cheese, served with rice pilaf 14.99

## Beef

Hand-cut steaks, closely trimmed & cooked to order, garnished with onion rings, served with steamed vegetables

**8 Ounce New York Strip** 17.95

**5 Ounce Filet Mignon** 19.25

**12 Ounce New York Strip** 21.95

**8 Ounce Chopped Sirloin Steak** 12.95

**Barbecued Ribs** Deliciously tender Baby Back Ribs, dry rubbed and slow roasted in Audie's own tangy sauce  
Full Slab (12-13 ribs) 21.25 Half Slab 17.95

**Smoked Pork Chops** Two 5-ounce smoked chops direct from Plath's Market, grilled & served with vegetables, potato & chunky applesauce 14.29

**Bison Meatloaf** Homemade bison meatloaf, mashed potatoes & gravy 13.99

## Pasta

Served with our famous homemade garlic toast

**Lasagna** Traditional style, baked in our very own sauce 13.99

**Spaghetti** Old-fashioned spaghetti sauce, simmered with lots of ground beef and Italian sausage 13.29

**Spaghetti Marinara** A sweet tomato sauce made with fresh garlic & onions simmered with oregano & basil, then topped with fresh grated parmesan & romano cheese 12.59

**Chicken Parmesan** Italian seasoned grilled breast of chicken topped with melted mozzarella & parmesan on a bed of spaghetti with a rich, homemade marinara sauce 15.29

# Libations & Temptations

## Heidi's Homemade Desserts

### Turtle Pie

A smooth blend of Bear Hug ice cream folded with caramel, peanuts and chocolate, nestled in an Oreo crust 5.49

### Hot Fudge Cream Puff

Our homemade cream puff stuffed with vanilla ice cream and smothered with hot fudge and whipped cream 5.99

### Mudd Pie

Coffee ice cream blended with whipped cream and fudge in an Oreo cookie crust, drizzled with gooey fudge sauce 5.49

### The Devil's Temptation

Bear Hug ice cream sandwiched in our Devil's food cake, topped with hot fudge, whipped cream and sprinkled with chopped nuts 5.99

### Sundaes

Large scoop of vanilla ice cream with your choice of hot fudge, strawberries, or raspberries, whipped cream and nuts 4.99

### Strawberry Shortcake

A thick slice of homemade angel food cake mounded with fresh strawberries and whipping cream 4.29

### New York Style Cheesecake

Homemade, baked in a nutty crust and topped with raspberries or strawberries....sinfully rich 5.99

### Worms 'n Dirt Mud Sundae

Vanilla ice cream topped with hot fudge, Oreo cookie crumbs and gummi worms 4.59

### Homemade Pies

Fresh from our bakery! Ask your server for the list of Heidi's "in season" favorites 3.69

Ala Mode add 1.49

### Michigan Maple Sundae

Homemade maple ice cream swirled with maple candied pecans, and topped with maple caramel sauce 4.99

### Ice Cream

Sleeping Bear Dunes Bear Hug (chocolate, cashews, caramel) or traditional French Vanilla 3.99

### Shakes & Malts

Thick & rich....made with 4 scoops of real ice cream, choice of vanilla, strawberry or chocolate 4.99

## After Dinner Treats

**Jumbo Strawberry Margarita** A wonderful blend of tequila, triple sec, sour mix & strawberries blended until frothy, thick and icy 5.99

**Grasshopper** Crème De Menthe and Crème de Cacao, whipped with vanilla ice cream 6.49

**Brandy Alexander** Crème de Cacao & brandy, whipped with vanilla ice cream 6.49

**Hummer** Kahlua, Brandy & rum blended with vanilla ice cream 6.49

**Spanish Coffee** Kahlua & brandy, topped with whipped cream 5.99

**Irish Coffee** Bailey's Irish Cream topped with whipped cream 5.99

## Wines

By the Glass ~ Half Liter ~ Liter

Chardonnay ~ Pinot Grigio ~ White Zinfandel ~  
Piesporter ~ Merlot ~ Cabernet Sauvignon ~  
Shiraz ~ Lambrusco

Asti Spumante & Prosecco --by the split  
Complete list available upon request.

## Beers

May vary seasonally

On Tap: Bud Light, Labatt, New Belgium Seasonal, Petoskey Brewing, Cheboygan Brewing, Biere de Mac

Short's Huma Lupa Licious IPA, Red Bridge Gluten Free, Starcut's Octo Rock Hard Cider, Cheboygan Blood Orange Honey Right Brain CEO Stout, PBR 16 oz Cans, Dog Fish Head Namaste Blue Moon, Bud, Bud Light, Fat Tire, Labatt Blue Light, Corona, Heineken, Heineken Dark, Guinness, Michelob Ultra, Coors Light, Miller Light, Stroh's Bohemian Sam Adams, Leinenkuegel's Summer Shandy, Beck's N/A, O'Douls