

Audie's

Restaurant

SALAD, APPETIZERS & SOUP

SALADS

Served with our homemade rolls & butter.

SIGNATURE

Baby spinach with homemade raspberry balsamic vinaigrette, sugar roasted pecans, sun-dried cranberries, purple onion & tomato 9.69

CHEF

Crisp greens, roasted sliced turkey & ham, sliced egg, shredded cheddar, assorted vegetables & your choice of dressing 11.99

CAESAR

Crisp romaine, fresh shredded parmesan, homemade croutons & our own traditional Caesar dressing 9.69

ROMAINE WEDGE

Crisp wedge of romaine lettuce topped with house-made bleu cheese dressing, crumbled fresh bleu cheese, tomatoes, real bacon bits & purple onions 9.69

ENDLESS SALAD BAR (when available)

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 14.99

BABY SPINACH

Fresh mushrooms, chopped egg, real bacon bits, red onion, tomato & homemade honey mustard dressing 9.99

Salad Dressing Selections: Homemade Ranch, Bleu Cheese, Italian, Raspberry Balsamic Vinaigrette, Honey Mustard, Thousand Island; Fat Free Tomato Basil Vinaigrette or French

- Add:**
- Grilled chicken 3.69
 - Tuna salad 3.69
 - 3 Perch 4.69
 - Cup of soup 2.49

APPETIZERS

COLLIN'S CHEESE STICKS (7)

Mozzarella cheese sticks deep fried and served with homemade buttermilk ranch dressing 7.99
Marinara sauce .99 additional

CALEB'S CHICKEN FINGERS

Tender strips of boneless chicken breast deep-fried in our own beer batter and served with homemade BBQ sauce or ranch dipping sauce 9.49

KLAUS' SHRIMP COCKTAIL

One half-dozen steamed, then iced jumbo shrimp served with homemade zesty cocktail sauce and a lemon wedge 10.49

POUTINE

Crispy battered French fries smothered in beef gravy and melted cheddar cheese 7.29

EDGAR'S BEER CHEESE & CRACKERS

A blend of cheddar cheese, bleu cheese and Labatt Blue with assorted crackers 7.99

ITALIAN GARLIC BREAD BAKE

Two slices of homemade Italian bread grilled with garlic, herbs and melted mozzarella cheese with a side of homemade marinara sauce 5.99

DEEP FRIED SMELT

Crispy Lake Smelt with homemade tartar sauce and a lemon wedge 7.49

DEEP FRIED MUSHROOMS

Fresh mushrooms deep fried in beer batter until golden brown & served with ranch dressing 8.99

Available after 5pm:

BAKED SWISS ONION SOUP

Our homemade onion soup topped with croutons and melted Swiss cheese 6.59

HOMEMADE CRAB CAKES

Guaranteed to be the best! Fresh shrimp & crab meat delicately seasoned and fried. Served over shrimp velouté & chive aioli 10.49

SOUPS

CHEF DWAYNE'S HOMEMADE SOUP DU JOUR

Cup 3.49 Bowl 3.99

HOMEMADE "TEXAS STYLE" CHILI

Cup 3.89 Bowl 4.39 Add Cheese .59

SANDWICHES & BURGERS

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, when available, 2.49. Sweet potato fries or onion rings add 1.49.

MIGHTY MAC

Heidi's pepper-parmesan French loaf stuffed with grilled ham, turkey, melted cheddar, Mike's Original Sweet Creamy Mustard, leaf lettuce, tomato & purple onion 12.99

CLUB

Sliced turkey breast, bacon, lettuce, tomato & mayo on homemade white or whole wheat toast 11.99

GRILLED REUBEN

Stacked corned beef, sauerkraut & melted Swiss grilled on Heidi's marble rye 11.29

8 oz. N.Y. STRIP STEAK

Served on our homemade garlic toast with a garnish of onion rings 20.99

CHICKEN BLT

A boneless lemon pepper grilled chicken breast served on a brioche bun with bacon, lettuce, tomato & mayo 11.09

HOT SANDWICHES

Slow roasted in our oven & generously stacked on Heidi's homemade bread. Served with real whipped mashed potatoes & gravy. Your choice of Turkey, Bison Meatloaf or Hamburger 11.99

GRILLED THREE CHEESE

Three slices of Heidi's homemade Italian bread grilled with Swiss, American and cheddar cheeses 9.99

GRILLED HAM & CHEESE

Thinly sliced ham topped with melted American cheese on homemade bread 10.49

BLT

Crispy bacon, sliced tomato, green leaf lettuce & mayo on toasted homemade bread 9.99

½ LB. ANGUS CHILI & CHEDDAR DOG

Homemade chili & shredded cheddar 11.19

TUNA MELT

Tuna salad on Heidi's marble rye topped with leaf lettuce, sliced tomato, Swiss & American cheeses 11.29

WET BURRITO

Cheddar & jalapeño 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 11.99



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 brioche bun 14.29

BISON BURGER

½ pound lean ground Bison chuck, dry-rubbed with western BBQ spice, topped with grilled onions, mushrooms & melted cheddar, on a brioche bun served with a side of homemade Kansas City style BBQ sauce 14.29

BAR BURGER

½ pound house-ground lean sirloin burger on a brioche bun, garnished with crisp leaf lettuce, pickles, sliced tomato & onion 13.49

DOUBLE BACON CHEESEBURGER

2 ground sirloin burgers with double American cheese & crispy bacon 13.49

LOCAL FISH SANDWICHES

OPEN-FACED WHITEFISH

Fresh broiled or deep fried whitefish on toasted homemade bread served with French fries, coleslaw, a lemon wedge and homemade lemon dill tartar sauce 12.29

WHITEFISH DELUXE

Fresh whitefish, leaf lettuce, sliced tomato & homemade lemon dill tartar sauce on a brioche bun served with French fries & coleslaw 12.29

PERCHWICH

Deep fried lake perch, tartar sauce, leaf lettuce & sliced tomato on a brioche roll served with French fries and coleslaw 12.09

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness. Fish, especially walleye, may contain bones.



ENTRÉES

All entrées include a hand-tossed salad, cole slaw or cottage cheese, a starch or vegetable choice & homemade rolls with butter. Add the salad bar, when available, to any entrée: 2.49.
Add 6 shrimp or 4 perch to any entrée: 6.29.

WHITEFISH

The local specialty, delivered fresh from the Great Lakes daily. Choose your favorite style 18.99

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 18.59

SHORE LUNCH STYLE WALLEYE

Audie’s own specialty 19.99

ENGLISH STYLE FISH & CHIPS

3 thick cod loins sautéed or deep-fried in a light beer batter, with fries 15.29

BEER BATTERED SHRIMP

Ten fresh shrimp, deep-fried & served with cocktail sauce and a lemon wedge 19.79

NEW ORLEANS CHICKEN

Grilled tender breast of chicken, mounded with our famous seafood cake (shrimp & krab) served with rice pilaf, vegetables & finished with a shrimp velouté & chive oil 16.29

CHICKEN & SEAFOOD COMBO

Grilled boneless chicken breast over rice pilaf with your choice of 3 sautéed or deep-fried lake perch, 3 jumbo shrimp, or ½ of a broiled or deep fried fillet of Great Lakes whitefish. Served with fresh, steamed vegetables 17.99

CHICKEN CORDON BLEU

A boneless breast of chicken grilled & mounded with smoked ham & melted Swiss cheese, served with rice pilaf & fresh vegetables 15.99

♦ ♦ ♦ ♦ BUTCHER’S BLOCK ♦ ♦ ♦ ♦

Wet aged hand-cut steaks, closely trimmed & cooked to order, garnished with onion rings, served with fresh vegetables

NEW YORK STRIP 8oz. 23.79 • **12oz.** 27.79

FILET MIGNON 5oz. 23.79

BARBECUED RIBS

Deliciously tender Baby Back Ribs, dry rubbed and slow roasted in Audie’s own tangy sauce

Full Slab (12-13 ribs) 22.99 Half Slab 18.69

SMOKED PORK CHOPS

Two 5-ounce smoked chops direct from Plath’s Market, grilled & served with vegetables, potato & chunky applesauce 15.99

BISON MEATLOAF

Homemade bison meatloaf, real mashed potatoes & gravy 16.29



PASTA

Served with our famous homemade garlic toast

LASAGNA

Traditional style, homemade noodles & meat sauce 16.29

SPAGHETTI

Old-fashioned spaghetti sauce, simmered with lots of ground beef and Italian sausage 15.99

SPAGHETTI MARINARA

A sweet tomato sauce made with fresh garlic & onions simmered with oregano & basil, then topped with fresh grated parmesan & romano cheese 13.99

CHICKEN PARMESAN

Italian seasoned grilled breast of chicken topped with melted mozzarella & parmesan on a bed of spaghetti with a rich, homemade marinara sauce 16.99

VEGAN SPAGHETTI 15.99



BREAKFAST ANYTIME

FRIED EGGS

With bacon or ham, homemade white or wheat toast & jam 8.99

FRENCH TOAST

Homemade white or wheat bread in homemade batter with bacon or ham 9.49

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness. Fish, especially walleye, may contain bones.

LIBATIONS & TEMPTATIONS

HEIDI'S HOMEMADE DESSERTS

TURTLE PIE

A smooth blend of Bear Hug ice cream folded with caramel, peanuts & chocolate, nestled in an Oreo crust 6.19

HOT FUDGE CREAM PUFF

Our homemade cream puff stuffed with vanilla ice cream & smothered with hot fudge & whipped cream 6.99

MUDD PIE

Coffee ice cream blended with whipped cream & fudge in an Oreo cookie crust, drizzled with gooey fudge sauce 6.19

THE DEVIL'S TEMPTATION

Bear Hug ice cream sandwiched in our Devil's food cake, topped with hot fudge, whipped cream 6.99

SUNDAES

Large scoop of vanilla bean ice cream with your choice of hot fudge, strawberries, or raspberries, whipped cream & nuts 5.49

STRAWBERRY SHORTCAKE

Thick slices of homemade angel food cake mounded with fresh strawberries & whipping cream 5.99

NEW YORK STYLE CHEESECAKE

Homemade, baked in a graham cracker crust & topped with raspberries or strawberries...sinfully rich 6.99

HOMEMADE PIES

Fresh from our bakery! Ask your server for the list of Heidi's in season favorites 4.29 ala mode add 1.49

MICHIGAN MAPLE SUNDAE

Homemade maple ice cream swirled with maple candied pecans and topped with maple caramel sauce 5.99

ICE CREAM

Sleeping Bear Dunes Bear Hug (chocolate, cashews, caramel) or vanilla bean 3.99

SHAKES & MALTS

Thick & rich....made with 4 scoops of real ice cream, choice of vanilla, strawberry or chocolate 5.99

BEVERAGES

Hot Water 1.99

Freshly Ground Columbian Coffee 2.89

Hot Tea: Herbal, Decaffeinated or Regular 2.89

Hot Chocolate 2.89

10 oz. Milk: White or Chocolate 2.89

Soft Drinks / Freshly Brewed Iced Tea / Lemonade 2.89

add raspberry syrup .99

MOCKTAILS

FROZEN RASPBERRY ISLANDER

A frozen concoction of fruit juices, raspberries and a few secret ingredients blended til thick and frothy 5.99

MACKINAW SUNSET

Delightful combination of four fruit juices and cream of coconut, blended til frothy 5.99

STRAWBERRY DELIGHT

Strawberries, fruit juices blended with cream of coconut 5.99

AFTER DINNER TREATS

JUMBO STRAWBERRY MARGARITA

A wonderful blend of tequila, triple sec, sour mix & strawberries blended until frothy, thick & icy 6.99

GRASSHOPPER

Crème De Menthe & Crème de Cacao, whipped with vanilla ice cream 7.99

BRANDY ALEXANDER

Crème de Cacao & brandy, whipped with vanilla ice cream 7.99

HUMMER

Kahlua, brandy & rum blended with vanilla ice cream 7.99

SPANISH COFFEE

Kahlua & brandy, topped with whipped cream 6.49

IRISH COFFEE

Bailey's Irish Cream topped with whipped cream 5.99

BEER

May vary seasonally

On Tap: Bud Light, Labatt, Petoskey Brewing, Cheboygan Brewing, Biere de Mac, Austin Bros IPA

Short's Huma Lupa Licious IPA • North Peak Diabolical IPA

Starcut Octo Rock Hard Cider • North Peak Siren Ale

Cheboygan Blood Orange Honey • Right Brain CEO Stout

PBR 16 oz. Cans • Blue Moon • Bud • Bud Light • Corona

Labatt Blue Light • Heineken • Guinness • Coors Light

Michelob Ultra • Miller Light • Stroh's Bohemian • Sam Adams

Leinenkugel Summer Shandy • Beck's N/A • O'Douls

SELTZERS & COCKTAILS AVAILABLE

WINE

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*