

# Audie's Restaurant

## BREAKFAST

Breakfast is served Monday thru Friday until 11 a.m. and Saturday & Sunday until 11:30 a.m.  
Upgrade your meat choice to Audie's 1/3 lb sausage patty for 2.99 or add freshly grated hash browns for 2.19.  
**Locally sourced maple syrup is available. Purchase our delicious homemade jam in the gift shop.**

### SPECIALTIES

Eggs & omelettes are served with your choice of homemade white, wheat or rye bread from our bakery & our amazing homemade jam.

#### DAD'S DELIGHT

Audie's homemade 1/3 pound pork sausage patty, two eggs, homemade hash browns 13.98

#### HEAVENLY HASH

Corned beef hash served with two eggs 13.29

#### FISHERMAN'S CATCH

Broiled whitefish, two eggs, hash browns 14.29

#### THE HUNTER'S

5 oz. smoked pork chop from Plath's Meats, two eggs & hash browns 13.99

#### SPORTSMAN'S SPECIAL

8 oz. Choice New York strip steak, two eggs & hash browns 20.99

#### THE GARDEN BREAKFAST

Hash brown potatoes grilled with fresh baby spinach, sautéed mushrooms, green peppers & onions 10.29

### 3 EGG OMELETTES

#### MEXICAN

Peppers, onions, potatoes, cheddar cheese & salsa 11.49

#### FARMER'S

Ham, cheese, onions, green peppers & potatoes 12.39

#### VEGGIE & CHEDDAR

Fresh baby spinach sautéed with mushrooms, peppers, onions & potatoes 11.89

**BABY SPINACH & CHEDDAR** 11.49

**MUSHROOM & CHEDDAR** 11.49

**HAM & CHEDDAR** 11.89

**PLAIN OR CHEESE** 10.89

All meat & eggs are cooked to order. Consuming raw or undercooked meats, eggs, seafood or chicken increases your risk of food borne illness.

### FAVORITES

Add raspberry or strawberry fruit topping 1.99

#### PANCAKES

Served with ham, bacon or sausage

Stack 11.99 Short Stack 11.49

#### Secret Formula!

(Buttermilk, eggs, flour, sugar, butter, baking powder, baking soda, salt)

#### COUNTRY FRENCH TOAST

Homemade Italian bread French toast with choice of bacon, ham or sausage 11.19

#### FRENCH TOAST

Homemade white or wheat bread in homemade batter with bacon, ham or sausage 10.79

#### OATMEAL 4.99

Add granola, candied pecans or raisins 1.19

Add fruit cup & banana bread 3.49

### ALA CARTE

Fresh Fruit Plate (In Season) 7.99

Homemade Cinnamon Roll 4.99

One Egg As You Like It 3.89

Ham, Bacon or Sausage 4.29

Homemade Hash Brown Potatoes 3.99

Cereal & Milk 3.99

Homemade Toast & Jam 2.79

Cinnamon Toast 2.79

English Muffin 2.99

Bagel & Cream Cheese 3.99

Fresh Fruit: Banana, Apple, or Orange 2.29

Two Eggs & Toast 7.49

Two Eggs, Toast, Bacon, Ham or Sausage 10.48

### BEVERAGES

Hot Water 1.99

Freshly Ground Columbian Coffee 2.99

Hot Tea: Herbal, Decaffeinated or Regular 2.99

10 oz. Milk: White or Chocolate • Hot Chocolate 3.09

Juice: Orange, Tomato, Cranberry, Apple 2.99

**NICK'S FAMOUS BLOODY MARY** 6.99

18% gratuity added to parties of 8 or more

audies.com • 314 N. Nicolet Street • Mackinaw City, MI 49701 • 231-436-5744

# 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 10.89

#### CHEF

Crisp greens, roasted sliced turkey & ham, sliced egg, shredded cheddar, assorted vegetables & your choice of dressing 13.39

#### CAESAR

Crisp romaine, fresh shredded parmesan, homemade croutons & our own traditional Caesar dressing 10.89

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

#### ROMAINE WEDGE

Crisp wedge of romaine lettuce topped with house-made bleu cheese dressing, crumbled fresh bleu cheese, tomatoes, real bacon bits & purple onions 10.89

#### BABY SPINACH

Fresh mushrooms, chopped egg, real bacon bits, red onion, tomato & homemade honey mustard dressing 11.19

#### Add to any salad:

- Grilled chicken 5.99
- Tuna salad 3.99
- 4 Perch 6.99
- 6 Shrimp 6.99
- 5 ounces Whitefish 7.99
- Cup of soup 3.19

### APPETIZERS

#### COLLIN'S CHEESE STICKS (7)

Mozzarella cheese sticks deep fried and served with homemade buttermilk ranch dressing 8.99  
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 10.29

#### KLAUS' SHRIMP COCKTAIL

One half-dozen steamed, then iced jumbo shrimp served with homemade zesty cocktail sauce and a lemon wedge 10.99

#### 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

#### DEEP FRIED SMELT

Crispy Lake Smelt with homemade tartar sauce and a lemon wedge 8.29

#### DEEP FRIED MUSHROOMS

Fresh mushrooms deep fried in beer batter until golden brown & served with ranch dressing 10.29

#### HOMEMADE CRAB CAKES

Fresh shrimp & crab meat delicately seasoned and fried. Served over shrimp velouté & chive aioli 10.99

#### Available after 5pm:

#### BAKED SWISS ONION SOUP

Our homemade onion soup topped with croutons and melted Swiss cheese 6.99

### SOUPS

#### CHEF DWAYNE'S HOMEMADE SOUP DU JOUR

Cup 4.19 Bowl 4.69

#### HOMEMADE "TEXAS STYLE" CHILI

Cup 4.49 Bowl 4.99 Add Cheese .99





# SANDWICHES & BURGERS

All sandwiches and burgers served with French fries. Upgrade to sweet potato fries or onion rings for 2.49.  
Add a cup of Chef Dwayne's homemade soup for 3.19

## 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 13.99

## CLUB

Sliced turkey breast, bacon, lettuce, tomato & mayo on homemade white or whole wheat toast 13.99

## GRILLED REUBEN

Stacked corned beef, sauerkraut & melted Swiss grilled on Heidi's homemade rye 12.99

## 8 oz. N.Y. STRIP STEAK

Served on our homemade garlic toast with a garnish of onion rings 22.99

## CHICKEN BLT

A boneless lemon pepper grilled chicken breast served on a brioche bun with bacon, lettuce, tomato & mayo 13.49

## GRILLED HAM & CHEESE

Thinly sliced ham topped with melted American cheese on homemade Italian bread 11.99

## HOT SANDWICHES

Generously stacked on Heidi's homemade bread and served with real whipped mashed potatoes & gravy. Your choice of Turkey, Bison Meatloaf or Hamburger 13.29

## BLT

Crispy bacon, sliced tomato, green leaf lettuce & mayo on toasted homemade bread 11.99

## GRILLED THREE CHEESE

Three slices of Heidi's homemade Italian bread grilled with Swiss, American and cheddar cheeses 10.99

## TUNA MELT

Tuna salad on Heidi's homemade rye topped with leaf lettuce, sliced tomato, Swiss & American cheeses 11.99

## WET BURRITO

Cheddar & jalapeño tortilla filled with house seasoned ground beef & refried beans, topped with burrito sauce, melted Mexican cheese, lettuce & tomato, tortilla chips and homemade salsa & sour cream on the side 13.99

## LOCAL FISH SANDWICHES

### WHITEFISH DELUXE

Fresh whitefish, leaf lettuce, sliced tomato & homemade lemon dill tartar sauce on a brioche bun served with French fries & coleslaw. Broiled or deep fried. 14.49

### PERCHWICH

Deep fried lake perch, tartar sauce, leaf lettuce & sliced tomato on a brioche bun served with French fries and coleslaw 14.49

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## HOUSE-GROUND BURGERS

### AUDIE BURGER

½ pound hand-pattied beef, topped with melted Swiss or American cheese, fresh sautéed mushrooms & sliced onion on a brioche bun 15.49

### DOUBLE BACON CHEESEBURGER

2 ground sirloin burgers with double American cheese & crispy bacon 15.49

### BAR BURGER

½ pound lean sirloin burger on a brioche bun, garnished with crisp leaf lettuce, pickles, sliced tomato & onion 15.49

### CHIPOTLE DELUXE

Our Bar Burger topped with house made Chipotle mayo and cheddar cheese 15.49

### 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 15.49

### VEGAN BURGER

Roasted corn, black beans, red peppers, brown rice, quinoa, bulgur plus assorted veggies and grains topped with our homemade salsa 15.49



## ENTRÉES

All entrees include a starch or vegetable choice & Heidi's homemade rolls with butter.

Add a side salad for 1.99 or a side specialty salad for 2.99.

Add 6 shrimp or 4 perch to any entree 6.99.

### WHITEFISH

The local specialty, delivered fresh from the Great Lakes daily.  
Choose your favorite style 20.99

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

**Broiled** – “au naturel” & 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

### ♦ ♦ ♦ 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.** 26.49 • **12oz.** 30.99

**FILET MIGNON 5oz.** 26.49

### **BARBECUED RIBS** *(Available after 5pm)*

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

Full Slab (12-13 ribs) 25.79 Half Slab 20.79

### **SMOKED PORK CHOPS**

Two 5-ounce smoked chops direct from Plath's Market, grilled & served with vegetables, potato & chunky applesauce 17.29

### **BISON MEATLOAF**

Homemade bison meatloaf, real mashed potatoes & gravy 17.99



## SEAFOOD & CHICKEN

### **CANADIAN PERCH**

Fished from the icy waters of the northern Great Lakes, deep-fried in light beer batter 21.19

### **SHORE LUNCH STYLE WALLEYE**

Audie's own specialty. Dredged in Drake's mix and deep fried til golden & crispy. 21.99

### **ENGLISH STYLE FISH & CHIPS**

3 thick cod loins sautéed or deep-fried in a light beer batter, with fries 18.29

### **BEER BATTERED SHRIMP**

Ten fresh shrimp, deep-fried & served with cocktail sauce and a lemon wedge 21.79

### **COCONUT SHRIMP**

8 jumbo coconut encrusted shrimp with our homemade hot garlic pepper jelly and a lemon wedge 21.99

### **NEW ORLEANS CHICKEN**

Grilled tender breast of chicken, mounded with our famous seafood cake (shrimp & crab) served with rice pilaf, vegetables & finished with a shrimp velouté & chive oil 19.49

### **CHICKEN CORDON BLEU**

A boneless breast of chicken grilled & mounded with smoked ham & melted Swiss cheese, served with rice pilaf & fresh vegetables 17.29

### PASTA

Served with our homemade garlic toast

### **LASAGNA**

Traditional style with Mama Mucci's homemade noodles & old-fashioned meat sauce 17.99

### **SPAGHETTI**

Old-fashioned spaghetti sauce, simmered with lots of ground beef and Italian sausage 17.29

### **SPAGHETTI MARINARA**

A sweet tomato sauce made with fresh garlic & onions simmered with oregano & basil, then topped with fresh grated parmesan & romano cheese 15.09

### **CHICKEN PARMESAN**

Italian seasoned grilled breast of chicken topped with melted mozzarella & parmesan on a bed of spaghetti with a rich, homemade marinara sauce 19.99



## BREAKFAST ANYTIME

### **FRIED EGGS**

With bacon or ham, homemade white or wheat toast & jam 10.48

### **FRENCH TOAST**

Homemade white or wheat bread in homemade batter with bacon or ham 10.79

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 6.69

### HOT FUDGE CREAM PUFF

Our homemade cream puff stuffed with vanilla ice cream & smothered with hot fudge & whipped cream 7.89

### MUDD PIE

Coffee ice cream blended with whipped cream & fudge in an Oreo cookie crust, drizzled with gooey fudge sauce 6.69

### THE DEVIL'S TEMPTATION

Bear Hug ice cream sandwiched in our Devil's food cake, topped with hot fudge, whipped cream 7.89

### SUNDAES

Large scoop of vanilla bean ice cream with your choice of hot fudge, strawberries, or raspberries, whipped cream & nuts 5.99

### STRAWBERRY SHORTCAKE

Thick slices of homemade angel food cake mounded with fresh strawberries & whipping cream 6.49

### NEW YORK STYLE CHEESECAKE

Homemade, baked in a graham cracker crust & topped with raspberries or strawberries...sinfully rich 7.59

### HOMEMADE PIES

Fresh from our bakery! Ask your server for the list of Heidi's in season favorites 4.79 ala mode add 1.99

### MICHIGAN MAPLE SUNDAE

Homemade maple ice cream swirled with maple candied pecans and topped with maple caramel sauce 6.79

### ICE CREAM

Bear Hug (chocolate, cashews, caramel), Nick's homemade maple, or vanilla bean 4.29

### SHAKES & MALTS

Thick & rich....made with 4 scoops of real ice cream, choice of vanilla, strawberry or chocolate 6.99

## BEVERAGES

Hot Water 1.99

Freshly Ground Columbian Coffee 2.99

Hot Tea: Herbal, Decaffeinated or Regular 2.99

Hot Chocolate 3.09

10 oz. Milk: White or Chocolate 3.09

Soft Drinks / Freshly Brewed Iced Tea / Lemonade 2.99

## MOCKTAILS

### FROZEN RASPBERRY ISLANDER

A frozen concoction of fruit juices, raspberries and a few secret ingredients blended til thick and frothy 6.49

### MACKINAW SUNSET

Delightful combination of four fruit juices and cream of coconut, blended til frothy 6.49

### STRAWBERRY DELIGHT

Strawberries, fruit juices blended with cream of coconut 6.49

## AFTER DINNER TREATS

### JUMBO STRAWBERRY MARGARITA

A wonderful blend of tequila, triple sec, sour mix & strawberries blended until frothy, thick & icy 8.99

### GRASSHOPPER

Crème De Menthe & Crème de Cacao, whipped with vanilla ice cream 9.99

### BRANDY ALEXANDER

Crème de Cacao & brandy, whipped with vanilla ice cream 9.99

### HUMMER

Kahlua, brandy & dark rum blended with vanilla ice cream 10.99

### SPANISH COFFEE

Kahlua & brandy, topped with whipped cream 7.99

### IRISH COFFEE

Bailey's Irish Cream topped with whipped cream 7.99

## 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