

Audie's Restaurant

SALAD, APPETIZERS & SOUP

SALADS

Served with Heidi's homemade rolls & butter

SIGNATURE

Baby spinach with homemade raspberry balsamic vinaigrette, candied pecans, sun-dried cranberries, purple onion & tomato 12.49

CHEF

Crisp greens, roasted sliced turkey & ham, sliced egg, shredded cheddar, assorted vegetables & your choice of dressing 16.99

CAESAR

Crisp romaine, fresh shredded parmesan, homemade croutons & our own traditional Caesar dressing 12.49

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 12.99



BABY SPINACH

Fresh mushrooms, chopped egg, real bacon bits, red onion, tomato & homemade honey mustard dressing 12.99

Add to any salad:

- Grilled chicken breast 6.49
- Tuna salad 3.99
- 4 deep fried or sautéed Perch 7.29
- 6 deep fried or sautéed Shrimp 6.99
- 5 ounces broiled or fried Whitefish 8.99
- Cup of homemade soup 3.49

APPETIZERS

COLLIN'S CHEESE STICKS (7)

Mozzarella cheese sticks deep fried and served with homemade buttermilk Ranch dressing 10.99
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 11.99

KLAUS' SHRIMP COCKTAIL

One half-dozen steamed, then iced jumbo shrimp served with homemade zesty cocktail sauce and a lemon wedge 11.29

POUTINE

Crispy battered French fries smothered in beef gravy and melted cheddar cheese 8.29

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 8.79

DEEP FRIED MUSHROOMS

Fresh mushrooms deep fried in beer batter until golden brown & served with ranch dressing 10.99

HOMEMADE CRAB CAKES

Fresh shrimp & crab meat delicately seasoned and fried. Served over shrimp velouté & chive aioli 11.99

Available after 5pm:

BAKED SWISS ONION SOUP

Our homemade onion soup topped with croutons and melted Swiss cheese 7.50

SOUPS

CHEF DWAYNE'S HOMEMADE SOUP DU JOUR

Cup 5.29 Bowl 6.29

HOMEMADE "TEXAS STYLE" CHILI

Cup 5.69 Bowl 6.49 Add Cheese .99

18% gratuity added to parties of 8 or more

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

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 3.49



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 16.49

CLUB

Sliced turkey breast, bacon, lettuce, tomato & mayo on homemade white or whole wheat toast 16.49

GRILLED REUBEN

Stacked corned beef, sauerkraut & melted Swiss grilled on Heidi's homemade rye 15.49

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 16.49

GRILLED HAM & CHEESE

Thinly sliced ham topped with melted American cheese on homemade Italian bread 13.99

HOT SANDWICHES

Generously stacked on Heidi's homemade bread and served with real whipped garlic mashed potatoes & gravy. Your choice of Turkey, Bison Meatloaf or Hamburger 15.09

BLT

Crispy bacon, sliced tomato, green leaf lettuce & mayo on toasted homemade bread 13.49

GRILLED THREE CHEESE

Three slices of Heidi's homemade Italian bread grilled with Swiss, American and cheddar cheeses 12.49

TUNA MELT

Tuna salad on Heidi's homemade rye topped with leaf lettuce, sliced tomato, Swiss & American cheeses 14.29

WET BURRITO

Cheddar & jalapeño tortilla filled with house seasoned ground beef & refried beans, topped with burrito sauce, melted Mexican cheese, lettuce & tomato. Tortilla chips, homemade salsa & sour cream on the side 15.99

LOCAL FISH SANDWICHES

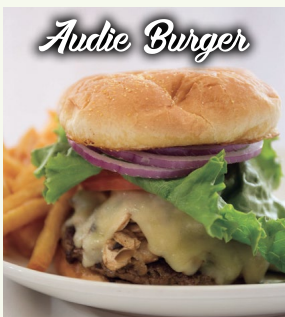
WHITEFISH DELUXE

Fresh whitefish, leaf lettuce, sliced tomato & homemade lemon dill tartar sauce on a brioche bun served with French fries & coleslaw. Broiled or deep fried. 16.79

PERCHWICH

Deep fried lake perch, homemade lemon dill tartar sauce, leaf lettuce & sliced tomato on a brioche bun served with French fries and coleslaw 16.29

HOUSE-GROUND BURGERS



AUDIE BURGER

½ pound hand-pattied certified Angus beef, topped with melted Swiss or American cheese, fresh sautéed mushrooms & sliced onion on a brioche bun 17.29

BAR BURGER

½ pound hand-pattied certified Angus beef on a brioche bun, garnished with crisp leaf lettuce,

pickles, sliced tomato & onion 16.29

DOUBLE BACON CHEESEBURGER

2 ground sirloin burgers with double American cheese & crispy bacon 16.79

CHIPOTLE DELUXE

Our Bar Burger topped with house made Chipotle mayo and cheddar cheese 17.29

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 17.29

VEGAN BURGER

Roasted corn, black beans, red peppers, brown rice, quinoa, bulgur plus assorted veggies and grains topped with leaf lettuce, sliced tomato and onion with a side of our homemade salsa 16.29



ENTRÉES

All entrees include a starch or vegetable choice & Heidi's homemade rolls with butter
Add a side salad for 2.49 or a side specialty salad for 3.49
Add 6 shrimp to any entrée for 6.99 or 4 perch for 7.29

WHITEFISH

The local specialty, delivered fresh from the Great Lakes daily
Choose your favorite style 24.99



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

Broiled – “au naturelle” & 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 8 oz. 28.99 • **12 oz.** 32.99

FILET MIGNON 5 oz. 28.49

BISON MEATLOAF

Homemade bison meatloaf, real garlic mashed potatoes & gravy 20.99

SMOKED PORK CHOPS

Two 5-ounce smoked chops direct from Plath's Market, grilled & served with vegetables, potato & chunky applesauce 18.99

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) 27.99 Half Slab 22.49



SEAFOOD & CHICKEN

CANADIAN PERCH

Fished from the icy waters of the northern Great Lakes, deep-fried in light beer batter 24.99

SHORE LUNCH STYLE WALLEYE

Audie's own specialty. Dredged in Drake's mix and deep fried til golden & crispy 24.99



ENGLISH STYLE FISH & CHIPS

Three thick North Atlantic cod loins deep-fried in a light beer batter, with fries 20.99

BEER BATTERED SHRIMP

Ten fresh shrimp, deep-fried & served with cocktail sauce and a lemon wedge 22.99

COCONUT SHRIMP

Eight jumbo coconut encrusted shrimp with our homemade hot garlic pepper jelly and a lemon wedge 24.49

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 22.99

CHICKEN CORDON BLEU

A boneless breast of chicken grilled & mounded with smoked ham & melted Swiss cheese, served with rice pilaf & fresh vegetables 19.99

PASTA

Served with our homemade garlic toast

LASAGNA

Traditional style with Mama Mucci's homemade noodles & old-fashioned meat sauce 18.99

SPAGHETTI

Old-fashioned spaghetti sauce, simmered with lots of ground beef and Italian sausage 17.49

SPAGHETTI MARINARA

A sweet tomato sauce made with fresh garlic & onions simmered with oregano & basil, then topped with fresh grated parmesan & romano cheese 16.99

CHICKEN PARMESAN

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



BREAKFAST ANYTIME

FRIED EGGS

With bacon or ham, homemade white or wheat toast & jam 12.49

FRENCH TOAST

Homemade white or wheat bread in homemade batter with bacon or ham 12.99

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 7.49



HOT FUDGE CREAM PUFF

Our homemade cream puff stuffed with vanilla ice cream & smothered with hot fudge & whipped cream 8.99

MUDD PIE

Coffee ice cream blended with whipped cream & fudge in an Oreo cookie crust, drizzled with gooey fudge sauce 7.49

THE DEVIL'S TEMPTATION

Bear Hug ice cream sandwiched in our Devil's food cake, topped with hot fudge & whipped cream...sinfully rich 8.99

SUNDAES

Large scoop of vanilla ice cream with your choice of hot fudge, strawberries, or raspberries, whipped cream & nuts 6.49

STRAWBERRY SHORTCAKE

Thick slices of homemade angel food cake mounded with fresh strawberries & whipping cream 6.99

NEW YORK STYLE CHEESECAKE

Homemade, baked in a graham cracker crust & topped with raspberries or strawberries 7.99

HOMEMADE PIES

Fresh from our bakery! Ask your server for the list of Heidi's in season favorites 4.99 ala mode add 2.49

MICHIGAN MAPLE SUNDAE

Homemade maple ice cream swirled with maple candied pecans topped with maple caramel sauce and whipped cream 6.99

ICE CREAM

Bear Hug (chocolate, cashews, caramel), Nick's homemade maple, or vanilla 4.49

SHAKES & MALTS

Thick & rich....made with 4 scoops of real ice cream, choice of vanilla, strawberry or chocolate 7.49

BEVERAGES

Hot Water 1.99

Freshly Ground Columbian Coffee 3.79

Hot Tea: Herbal, Decaffeinated or Regular 3.79

Hot Chocolate 3.99

10 oz. Milk: White or Chocolate 3.99

Soft Drinks / Freshly Brewed Iced Tea / Lemonade 3.99

MOCKTAILS

FROZEN RASPBERRY ISLANDER

A frozen concoction of fruit juices, raspberries and a few secret ingredients blended til thick and frothy 6.99

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 6.99

AFTER DINNER TREATS

JUMBO STRAWBERRY MARGARITA

A wonderful blend of tequila, triple sec, sour mix & strawberries blended until frothy, thick & icy 9.99

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 8.49

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

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*