The Welcome Lounge

AT AUDIE'S RESTAURANT

SNACKS

Deep Fried 'Shrooms

Hand dipped with homemade Ranch dressing 10.50

Chicken Fingers

Hand cut fresh chicken breast, lightly battered & fried, served with Nick's barbecue sauce or Ranch dressing 10.50

New Orlean's Style Crab Cakes

Fresh shrimp & crab meat delicately seasoned then fried, with shrimp veloute & chive oil 11.50

Nibbles & Bits

A sampling of oysters Rockefeller, cocktail shrimp, chicken fingers, fried mushrooms, cheese sticks & fresh fruit 23.50

Escargot Bourguignon

Six fresh snails baked in mushroom caps with red Burgundy, herb butter & melted provolone 13

Fried Smelt

Beer battered with homemade lemon dill tartar sauce & fresh lemon wedge $\ensuremath{\delta}$

Mozzarella Cheese Sticks

Homemade ranch dressing 9 Marinara Sauce 1

Poutine

Crispy French fries smothered in gravy & cheddar cheese 7.50

Edgar's Beer Cheese & Cracker Basket

A blend of cheddar cheese, blue cheese, and Labatt blue with assorted crackers 8.00

Oysters Rockefeller

Topped with homemade creamed spinach & bacon 13.50

SALADS

Caeser

Chopped romaine, freshly grated parmesan & homemade baked croutons tossed with our own traditional Caesar dressing 11.50

Mixed Field Greens

Assorted greens, toasted pine nuts, grated cheddar, purple onions, grape tomatoes, and homemade baked croutons 11.50

Baby Spinach

Fresh mushrooms, chopped egg, bacon bits, red onions, tomatoes & honey mustard dressing 11.50

Signature

Crisp baby spinach, raspberry balsamic vinaigrette, purple onions, candied pecans, & sun dried cranberries 11.50

Romaine Wedae

Bleu cheese crumbles, bacon bits, purple onions & homemade bleu cheese dressing 11.50

ADD TO YOUR SALAD

Grilled or Cajun Chicken

Breast

8

6 Gulf Shrimp

7.50

deep fried, sautéed, or cocktail style

Whitefish

10

5 ounces broiled or deep fried

SANDWICHES

Served with French fries. Upgrade to sweet potato fries or onion rings for 2.49

Whitefish Deluxe

Fresh from our local fishery, deep-fried on a brioche bun, served deluxe with cole slaw 14.50

Perchwich

3 beer battered Lake Perch on a brioche bun, served deluxe with cole slaw 14.50

NY Strip Steak Sandwich

A local favorite! Served on homemade garlic toast & garnished with onion rings 23

Chicken BLT

Juicy marinated & grilled chicken breast on a brioche bun with crispy bacon, lettuce, tomato & mayo 13.50

LOUNGE ENTREES

English Style Fish and Chips 3 thick cod loins sautéed or deep fried in our light beer batter with French fries and cole slaw 18.50

Wet Burrito

Flour tortilla filled with seasoned ground beef & refried beans topped with burrito sauce, melted cheddar, lettuce & tomato. Served with tortilla chips, homemade salsa & sour cream 14.50

Hungry for more? Ask about the menu for our Chippewa Rooml

BURGERS

Our half pound house ground burgers are served on Brioche buns with French fries. Upgrade to sweet potato fries or onion rings for 2.49

Audie Burger

Melted Swiss or American cheese & sautéed mushrooms with sliced onion 15.50

Bison Burger

Lean bison chuck dry-rubbed with BBQ spice, topped with grilled onions, mushrooms & cheddar. With a side of Nick's Kansas City style BBQ sauce 15.50

Bar Burger

Lean ground sirloin garnished with crisp leaf lettuce, pickles, sliced tomato and purple onion 15.50

Vegan Burger

Roasted corn, black beans, brown rice, quinoa, bulgar plus assorted veggies and grains topped with our homemade salsa 15.50

Chipotle Burger

Our bar burger topped with house made chipotle mayo and cheddar cheese 15.50

DESSERTS

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Turtle Pie	7
Mudd Pie	7
Heidi's Homemade Pies	5.50
Michigan Maple Sundae	7
Strawberry Shortcake	7
New York Style Cheesecake with raspberry or strawberry topping	8