

SANDWICHES	BURGERS
Served with French fries. Upgrade to sweet potato fries or onion rings for 3 Whitefish Deluxe Fresh from our local fishery, deep-fried on a brioche bun, served deluxe with cole slaw 18 Perchwich Three beer battered Lake Perch on a brioche bun, served deluxe with cole slaw 17.50 NY Strip Steak Sandwich A local favorite! Served on homemade garlic toast & garnished with onion rings 24 Chicken BLT Juicy marinated & grilled chicken breast on a brioche bun with crispy bacon, lettuce, tomato & mayo 16.50	Half pound house ground hand pattied burgers, served on Brioche buns with French fries. Upgrade to sweet potato fries or onion rings 3 Audie Burger Certified angus beef topped with melted Swiss or American cheese & sautéed mushrooms with sliced onion 17.50 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 18 Bar Burger Certified Angus beef garnished with crisp leaf lettuce, pickles, sliced tomato and purple onion 16.50 Vegan Burger Roasted corn, black beans, brown rice, quinoa, bulgar plus assorted veggies and grains topped with our homemade salsa 17 Chipotle Burger Our bar burger topped with house made chipotle mayo and cheddar cheese 17.50
LOUNGE ENTREES	DESSERTS
English Style Fish and Chips 3 thick cod loins sautéed or deep fried in our light beer batter with French fries and cole slaw 24 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 17 Hungry for more? Ask about the menu for our Chippewa Room!	Turtle Pie 9 Mudd Pie 9 Heidi's Homemade Pies 5.50 A La Mode 3 Michigan Maple Sundae 8.50 Strawberry Shortcake 7.50 New York Style Cheesecake 9 with raspberry or strawberry topping

cooked to order food note: consuming raw/undercooked meats, eggs, seafood or poultry may increase your risk of food borne illness

For parties of 8 or more, a 20% gratuity will be added to each check

The Welcome Lounge

AT AUDIE'S RESTAURANT

SNACKS

Deep Fried 'Shrooms

Hand dipped with homemade Ranch dressing 11

Chicken Fingers

Hand cut fresh chicken breast, lightly battered & fried, served with Nick's barbecue sauce or Ranch dressing 12

New Orlean's Style Crab Cakes

Fresh shrimp & krab meat delicately seasoned then fried, with shrimp veloute & chive oil 12.50

Nibbles & Bits

A sampling of oysters Rockefeller, cocktail shrimp, chicken fingers, fried mushrooms, cheese sticks & fresh fruit 30

Escargot Bourguignon

Six fresh snails baked in mushroom caps with red Burgundy, herb butter & melted provolone 16

Fried Smelt

Beer battered with homemade lemon dill tartar sauce & fresh lemon wedge 10

Mozzarella Cheese Sticks

Homemade ranch dressing 11
Marinara Sauce 1

Baked Swiss Onion Soup

Caramelized onions simmered in a rich, beef stock topped with crispy croutons mounded and baked with melted Swiss & Parmesan cheeses 8

Edgar's Beer Cheese & Cracker Basket

A blend of cheddar cheese, blue cheese, and Labatt blue with assorted crackers 8

Oysters Rockefeller

Topped with homemade creamed spinach & bacon 14

SALADS

Caesar

Chopped romaine, freshly grated parmesan & homemade baked croutons tossed with our own traditional Caesar dressing 13

Mixed Field Greens

Assorted greens, toasted pine nuts, grated cheddar, purple onions, grape tomatoes, and homemade baked croutons 13

Baby Spinach

Fresh mushrooms, chopped egg, bacon bits, red onions, tomatoes & honey mustard dressing 13.50

Signature

Crisp baby spinach, raspberry balsamic vinaigrette, purple onions, candied pecans, & sun dried cranberries 13

Romaine Wedge

Bleu cheese crumbles, bacon bits, purple onions & homemade bleu cheese dressing 13.50

Salad Bar

Available Friday & Saturday Evenings. Enjoy a bowl of soup du jour and unlimited trips to our salad bar 24

ADD TO YOUR SALAD

Grilled or Cajun Chicken

Breast 8

Gulf Shrimp 7.50

Six deep fried or sautéed

Whitefish 10

Five ounces broiled or deep fried