

Happy New Year

New Year's Eve in The Chippewa Room

Saturday, December 31, 2022

starters

Glass of House Champagne Veuve de Vernay Brut 5

New Orleans' Style Crab Cakes chive aioli and seafood veloute 12

Mussels Provencal white wine, tomatoes, garlic & onions 14

Oysters Rockefeller creamy spinach & bacon one half dozen 14 full dozen 24

Shrimp Cocktail one half dozen 14 full dozen 24

Chicken Fingers hand dipped with Ranch and BBQ 12

Edgar's Beer Cheese a Chippewa Room favorite, with assorted crackers 6

3 Course Dinner Specials

salad course

Caeser, Baby Spinach or Mixed Green salad Heidi's homemade dinner rolls

entrees

Lake Superior Whitefish broiled, seafood stuffed, almandine, or parmesan encrusted 36

6 ounce Filet Mignon hand cut choice beef, button mushrooms, herb butter 40

12 ounce NY Strip wet aged 30 days, button mushrooms, herb butter rosette 38

Prime Rib slow roasted in our oven, creamy horseradish & au jus 38

New Zealand Rack of Lamb herb encrusted with demi glace & duchess potatoes 50

Surf & Turf 6 ounce filet, button mushrooms, herb butter rosette and your choice of one: 6 shrimp 60 1 pound snow crab 65 5 ounce lobster tail 65

Fettuccine Alfredo Ma Mucci's handmade pasta, double cream, freshly grated Parmesan 30 with grilled chicken 38

North Atlantic Lobster Tails Twin 5 ounce tails with drawn butter 65

Snow Crab 2 pounds of claw & leg clusters with drawn butter 48

Shore Lunch Style Walleye Nick's own specialty—lightly seasoned, dusted in Drake's, and deep fried 35

Yellow Lake Perch sautéed or deep fried in our light beer batter 36

Bacon & Crab Stuffed Prawns 38

Jumbo Shrimp Deep fried in a light beer batter, sautéed or coconut encrusted 36

dessert

Mocha Kahlua Cheesecake raspberry sauce