



# The Chippewa Room

## Entrées

All entrées include vegetable, potato or Armenian rice pilaf & fresh baked bread  
Add one-half dozen shrimp or perch to any entrée: 5.99

## Great Lakes Fish

Delivered daily from T. K. King Fishery, boneless Great Lakes Whitefish are a specialty of these icy northern waters

### BROILED WHITEFISH

Lightly seasoned, served with fresh lemon 23

### PLANKED WHITEFISH

Served on a maple board and surrounded by duchess potatoes & a medley of vegetables 26

### STUFFED WHITEFISH

Topped with a seafood dressing of shrimp, krab meat, clams, langostinos & scallops 26

### ALMONDINE WHITEFISH

Laced with toasted almonds 25

### ENCRUSTED WHITEFISH

Herb, panko & Parmesan encrusted fillet, oven roasted till bronzed 25

### NEW ORLEANS WHITEFISH

Dusted with a delicate mixture of herbs & spices 23

### CAJUN WHITEFISH

A mix of peppers, thyme & spices to give a full Cajun flavor 23

### CHARLEVOIX WHITEFISH

Dusted with Drake's, sauteed till golden then topped with our lemon-dill & caper hollandaise sauce 25

### WALLEYE

Canadian 'Shore Lunch' Style 10oz. fillet of fresh Lake Superior Walleye!\* Nick's own specialty 24

### YELLOW LAKE PERCH

Sautéed or deep fried in a light beer batter 23

## Poultry

### ALMOND CHICKEN CORDON BLEU

Boneless breast of chicken stuffed with Swiss cheese & imported smoked ham, rolled in Italian bread crumbs & almonds, baked until golden and served on hollandaise sauce 24

### CHICKEN PHILADELPHIA

Fresh baby spinach blended with herbed Boursin and Philadelphia cream cheese, rolled into a boneless breast of chicken, encrusted in spinach, herb & Parmesan panko and roasted to perfection; plated with hollandaise sauce 24

## Appetizers

### SOUP DU JOUR

Prepared daily by Chef Dwayne 5

### OYSTERS ROCKEFELLER

Succulent oysters topped with creamed spinach & bacon 12

### BAKED SWISS ONION SOUP

Caramelized onions simmered in a rich, sweet beef & sherry stock topped with crispy croutons mounded and baked till golden with bubbling melted Swiss & Parmesan cheeses 6.50

### GULF PORT SHRIMP

One half dozen served with fresh lemon & cocktail sauce 11

### CHICKEN FINGERS

Hand cut fresh chicken breast, lightly battered & fried, served with Nick's barbeque sauce or ranch dipping sauce 9

### EDGAR'S BEER CHEESE

Served with garlic toast & crackers 8

### NIBBLES & BITS

A sampling of Oysters Rockefeller, shrimp cocktail, chicken fingers, fried mushrooms, cheese sticks & fresh fruit (in season) 20

### OUR FAMOUS NEW ORLEANS STYLE CRAB CAKES

Guaranteed to be the Best!

Fresh shrimp & crab meat delicately seasoned then fried with shrimp veloute & chive oil 10

### ESCARGOT

One half dozen fresh snails, baked in mushroom caps with burgundy wine, herb butter & provolone cheese. Served with a slice of homemade garlic bread 12

### SMELT

Lightly battered & deep fried with homemade lemon dill tartar sauce & a fresh lemon wedge 7

## Salads

Add to any entrée: 3.50 • Side of Stilton cheese crumbs: 1 • A breast of grilled or Cajun chicken to any salad: 6

### BABY SPINACH

Topped with fresh mushrooms, chopped egg, real bacon bits, red onions, tomatoes & honey mustard dressing 10

### SIGNATURE

Crisp baby spinach with homemade raspberry balsamic vinaigrette, purple onions, candied pecans, tomatoes, sun-dried cranberries & a poppy seed crescent 10

### CAESAR

Fresh chopped romaine, fresh grated Parmesan & homemade baked croûtons tossed with our own traditional Caesar dressing, served with tomatoes & a poppy seed crescent 10

### Salad Dressing Selections:

Homemade ranch, bleu cheese, raspberry balsamic vinaigrette, honey mustard, thousand island; fat free tomato basil vinaigrette, French & Italian

### ROMAINE WEDGE

Wedge of romaine, fresh bleu cheese crumbles, real bacon bits, tomatoes & purple onions topped with homemade bleu cheese dressing, homemade croûtons & tomatoes 10

### MIXED FIELD GREENS

Assorted field greens, toasted pine nuts, grated cheddar, purple onions, grape tomatoes & homemade baked croûtons topped with fat free tomato basil dressing 10

### SALAD BAR (Seasonal)

Variety of fresh garden vegetables. Unlimited trips with a cup of homemade soup & bread 15

## Meat Market

### STEAK

Closely trimmed, premium cut topped with a garlic herb butter rosette, accompanied with fresh mushrooms and broiled to your perfection

### NEW YORK STRIP

8oz. 24 • 12oz. 28

### FILET MIGNON

5oz. 24 • 8oz. 28

### HUNTER'S ELK

Two medallions of elk loin sauteed with diced bacon, cherry wood smoked venison sausage, domestic mushrooms and a brunoise of peppers & onions flamed with brandy & cabernet, served over rice pilaf 25

### BBQ BABY BACK RIBS

Baby back pork ribs dry rubbed, slow roasted, then oven-bronzed in homemade Kansas City style BBQ sauce Full 23 • Half 20

### BISON MEATLOAF

Homemade and slow cooked, on homemade demi-glace with our duchess potatoes 20

## Seafood

### LOBSTER TAIL

Two 5oz. cold water tails, delicately broiled 45

### CRAB LEGS

One pound steamed crab legs, with drawn butter 29

### GULF SHRIMP

One dozen sauteed or deep-fried in a light beer batter 26

### STEAK & CRAB

5oz. Filet Mignon & a half-pound steamed crab 30

### FROG LEGS

Tender little legs either sautéed or lightly battered 25

### STEAK & LOBSTER

Choice hand-cut 5oz. Filet Mignon & 5oz. cold water lobster tail 45

### SEAFOOD FETTUCCINE ALFREDO

A medley of shrimp, scallops, krab & clams tossed in double cream & freshly ground Parmesan cheese, served with pasta and garnished with mussels and a bayou prawn 24

## Pasta

### FETTUCCINE ALFREDO

Fresh pasta tossed in double cream & freshly ground Parmesan cheese 20  
Add grilled or Cajun chicken breast 26

### LASAGNA

Traditional lasagna prepared with house made Italian sausage finished with melted mozzarella, Parmesan and Italian spices and herbs accompanied by homemade garlic Italian bread 20

## Veggie

### PLANKED VEGETABLE BOARD

A medley of steamed vegetables, served with mushrooms and broiled tomatoes, topped with fresh grated Romano & Parmesan cheeses, surrounded by golden duchess potatoes 19  
With breast of chicken 25

### VEGAN SPAGHETTI

Zatar spiced noodles, blistered tomatoes & baby spinach tossed in a roasted garlic oil topped with a crumbled black bean, oats & red pepper cake 20  
\*garlic bread & shredded parmesan upon request (contains dairy)

\*Fish, especially walleye, may contain bones. \*Cooked to order note: Consuming raw/undercooked meats, eggs, seafood or poultry may increase your risk for food-borne illness

For parties of 8 or more, a 20% gratuity will be added to each check. We accept Visa, Discover & MasterCard. No personal checks.

Drawings by local artist, Mary Kosorski