



The Chippewa Room

Entrées

All entrées include vegetable, potato or Armenian rice pilaf & fresh baked bread
Add one-half dozen shrimp or 4 perch to any entrée: 7.50

Appetizers

SOUP DU JOUR

Prepared daily by Chef Dwayne 5.50

OYSTERS ROCKEFELLER

Succulent oysters topped with creamed spinach & bacon 13.50

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 7

GULF PORT SHRIMP

One half dozen served with fresh lemon & cocktail sauce 12.25

CHICKEN FINGERS

Hand cut fresh chicken breast, lightly battered & fried, served with Nick's barbeque sauce or ranch dipping sauce 10.50

EDGAR'S BEER CHEESE

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

NIBBLES & BITS

A sampling of Oysters Rockefeller, shrimp cocktail, chicken fingers, fried mushrooms, cheese sticks & fresh fruit (in season) 23.50

OUR FAMOUS NEW ORLEANS STYLE CRAB CAKES

Guaranteed to be the Best!
Fresh shrimp & krab meat delicately seasoned then fried with shrimp veloute & chive oil 11.50

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 13

SMELT

Lightly battered & deep fried with homemade lemon dill tartar sauce & a fresh lemon wedge 8

Pasta

FETTUCCINE ALFREDO

Fresh pasta tossed in double cream & freshly ground Parmesan cheese 24
Add grilled or Cajun chicken breast 30

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 24

Great Lakes Fish

Delivered daily from local fisheries, boneless
Great Lakes Whitefish are a specialty
of these icy northern waters

BROILED WHITEFISH

Lightly seasoned, served with fresh lemon 27

PLANKED WHITEFISH

Served on a maple board and surrounded by duchess potatoes & a medley of vegetables 32

STUFFED WHITEFISH

Topped with a seafood dressing of shrimp, krab meat, clams, langostinos & scallops 30

ALMONDINE WHITEFISH

Laced with toasted almonds 27

ENCRUSTED WHITEFISH

Herb, panko & Parmesan encrusted fillet, oven roasted till bronzed 27

NEW ORLEANS WHITEFISH

Dusted with a delicate mixture of herbs & spices 27

CAJUN WHITEFISH

A mix of peppers, thyme & spices to give a full Cajun flavor 27

CHARLEVOIX WHITEFISH

Dusted with Drake's, sautéed till golden then topped with our lemon-dill & caper hollandaise sauce 30

WALLEYE

Canadian 'Shore Lunch' Style 10oz. fillet of fresh Lake Superior Walleye!* Dredged in Drake's mix & deep fried till golden. Nick's own specialty 27

YELLOW LAKE PERCH

Sautéed or deep fried in a light beer batter 27

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 26

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 26

Salads

Add to any entrée: 5 • Side of Stilton cheese crumbs: 2 • A breast of grilled or Cajun chicken to any salad: 8

BABY SPINACH

Topped with fresh mushrooms, chopped egg, real bacon bits, red onions, tomatoes & honey mustard dressing 11.50

SIGNATURE

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

CAESAR

Fresh chopped romaine, fresh grated Parmesan & homemade baked croûtons tossed with our own traditional Caesar dressing, served with tomatoes 11.50

ROMAINE WEDGE

Wedge of romaine, fresh bleu cheese crumbles, real bacon bits, tomatoes & purple onions topped with homemade bleu cheese dressing & homemade croûtons 11.50

MIXED FIELD GREENS

Assorted field greens, toasted pine nuts, grated cheddar, purple onions, grape tomatoes & homemade baked croûtons 11.50

Salad Dressing Selections:

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

Meat Market

HAND CUT STEAKS

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

NEW YORK STRIP 8oz. 30 • 12oz. 34
FILET MIGNON 5oz. 30 • 8oz. 34

HUNTER'S ELK

Two medallions of elk loin sautéed with diced bacon, cherry wood smoked venison sausage, domestic mushrooms and a brunoise of peppers & onions flamed with brandy & cabernet, served over rice pilaf 30

BBQ BABY BACK RIBS

Baby back pork ribs dry rubbed, slow roasted, then oven-bronzed in homemade Kansas City style BBQ sauce Full 28 • Half 24

RACK OF LAMB

8 rib rack of New Zealand lamb marinated in fresh rosemary, garlic, thyme & Maggi seasoning. Slow roasted with our whipped duchess potatoes 42

BISON MEATLOAF

Homemade and slow cooked, on homemade demi-glace with our duchess potatoes 24

Seafood

LOBSTER TAIL

Two 5oz. cold water tails, delicately broiled 48

CRAB LEGS

One pound steamed crab legs, with drawn butter 50

GULF SHRIMP

Ten sautéed or deep-fried in a light beer batter 27

STEAK & CRAB

5oz. Filet Mignon & a half-pound steamed crab 60

FROG LEGS

Tender little legs either sautéed or lightly battered 32

STEAK & LOBSTER

Choice hand-cut 5oz. Filet Mignon & 5oz. cold water lobster tail 58

COCONUT SHRIMP

8 coconut encrusted shrimp with our homemade hot garlic pepper jelly and a lemon wedge 28

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 32

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 24
With breast of chicken 30

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 22
*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



MARY KOSORSKI

Desserts

Fresh From Our Bakery

TURTLE PIE

A smooth blend of Bear Hug ice cream folded with caramel, peanuts & chocolate chips nestled in an Oreo crust 7

MUDD PIE

Coffee almond ice cream folded with fresh whipped cream in an Oreo cookie crust, topped with chocolate fudge 7

FLAMING PEACH MELBA

Peaches flamed table-side with Kirsch & Peach brandy, vanilla bean ice cream & raspberry Melba sauce for 1: 10 for 2: 14

FLAMING BANANAS FOSTER

Sliced bananas sautéed in a concoction of butter, brown sugar & liquors, flamed table-side & served over vanilla bean ice cream for 1: 10 for 2: 14

HEIDI'S HOMEMADE PIES

A variety of fresh baked pies 5.50
A la mode, add 3

FROZEN CREAM PUFF

Filled with vanilla bean ice cream, smothered in hot fudge & whipped cream 8

THE DEVIL'S TEMPTATION

Chocolate Bear Hug ice cream sandwiched in our own devil's food cake & topped with hot fudge & whipped cream 8

ICE CREAM

Choose from the sinfully wonderful Bear Hug chocolate ice cream with cashews & caramel, Nick's Michigan Maple Pecan or rich, delightful full flavor Vanilla Bean 5

MICHIGAN MAPLE SUNDAE

Nick's maple ice cream swirled with real maple syrup, candied pecans & topped with maple caramel sauce 7

SUNDAES

Chocolate, Strawberry, Hot Fudge or Raspberry 6.50

Homemade

NEW YORK STYLE CHEESECAKE

Sinfully rich, topped with raspberries or strawberries 8

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

North Peak Siren Ale • Starcut Octo Rock Hard Cider

Cheboygan Blood Orange Honey • Blue Moon • Corona

Right Brain CEO Stout • PBR 16 oz. Cans • Bud • Bud Light

Labatt Blue Light • Heineken • Guinness • Coors Light

Michelob Ultra • Miller Light • Stroh's Bohemian • Sam Adams

Leinenkugel Summer Shandy • Beck's N/A • O'Douls

Martinis

COSMOPOLITAN

Absolut Citron, Triple Sec & a splash of cranberry juice

FRENCH MARTINI

Grey Goose & Chambord

COCOA BERRY

Raspberry Stolichnaya & Dark Crème de Cocoa

LEMON DROP

Absolut Citron chilled with a sugared rim & garnished with a slice of lemon

PUCKERTINI

Apple Pucker & Absolut

MACKINAW SUNSET

Absolut, Peach Schnapps & cranberry juice

CHIPPEWA WARRIOR

Cuervo Gold, Grand Marnier, a splash of OJ, salted rim & orange garnish

MACKINAC ISLAND FUDGE-TINI

Chocolate rimmed glass filled with Godiva chocolate liqueur & Stoli Vanilla & a splash of Irish Creme

STRAITS OF MACK-A-TINI

Vodka, Blue Curacao & a splash of Sour & Seven

AUDIE'S AWESOME TINI

Absolut, Kahlua, Baileys & Amaretto

PEACH MARTINI

Kettle One & Peach Schnapps



SPANISH
Kahlua, Brandy & whipped cream

FRENCH
Grand Marnier

Coffee

From Around the World

ITALIAN
Frangelico

JAMAICAN
Dark Rum & Tia Maria

NUTTY IRISHMAN
Irish Cream & Frangelico



Single Malt Scotch

Dalwhinnie - aged 15 years

Glenkinchie - aged 10 years

Cragganmore - aged 12 years

Oban - aged 14 years

Talisker - aged 10 years

McCallan - aged 12 years

Glenfiddich - aged 12 years

Blended Scotch Whisky

Dewar's White Label • Johnnie Walker Red

Johnnie Walker Black

Johnnie Walker Double Black

Dewar's 12 • Scallywag

Other Whisky

Crown Royal • Canadian Club

Gentleman Jack • High West Campfire

Jack Daniel's • Jameson

Seagram's 7 • Crown Royal Rye

Bourbons

Angel's Envy • Bulleit • Bulleit Rye

4 Roses • Jim Beam • Maker's Mark

Woodford Reserve • 4 Roses Small Batch

Michter's US 1 • 4 Roses Single Barrel