



# The Chippewa Room

## Appetizers

### SOUP DU JOUR

Prepared daily by Chef Dwayne 7

### OYSTERS ROCKEFELLER

Succulent oysters topped with creamed spinach & bacon 14

### 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 8

### GULF PORT SHRIMP

One half dozen served with fresh lemon & cocktail sauce 12.50

### CHICKEN FINGERS

Hand cut fresh chicken breast, lightly battered & fried, served with Nick's barbeque sauce or ranch dipping sauce 12

### EDGAR'S BEER CHEESE & CRACKER BASKET

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) 28

### 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 12.50

### 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 16

### SMELT

Lightly battered & deep fried with homemade lemon dill tartar sauce & a fresh lemon wedge 10

## 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, grape tomatoes & honey mustard dressing 13.50

### SIGNATURE

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

### CAESAR

Fresh chopped romaine, freshly grated Parmesan & homemade baked croûtons tossed with our own traditional Caesar dressing, garnish of grape tomatoes and baby carrots 13

### ROMAINE WEDGE

Wedge of romaine, fresh bleu cheese crumbles, real bacon bits, grape tomatoes & purple onions topped with homemade bleu cheese dressing 13.50

### MIXED FIELD GREENS

Assorted field greens, toasted pine nuts, grated cheddar, purple onions, grape tomatoes & homemade baked croûtons 13

### SEASONAL SALAD BAR (Friday & Saturday Evenings)

Variety of fresh garden vegetables. Unlimited trips to our salad bar with a bowl of our soup du jour & dinner rolls 20

Salad Dressing Selections:

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

## Great Lakes Fish

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

Includes vegetable, potato or Armenian rice pilaf, & fresh baked bread

### BROILED WHITEFISH

Lightly seasoned, served with fresh lemon 30

### PLANKED WHITEFISH

Served on a maple board and surrounded by duchess potatoes & a medley of vegetables 34

### STUFFED WHITEFISH

Topped with a seafood dressing of shrimp, crab meat, clams, langostinos & scallops 32

### ALMONDINE WHITEFISH

Laced with toasted almonds 30

### ENCRUSTED WHITEFISH

Herb, panko & Parmesan encrusted fillet, oven roasted till bronzed 30

### NEW ORLEANS WHITEFISH

Dusted with a delicate mixture of herbs & spices 30

### CAJUN WHITEFISH

A mix of peppers, thyme & spices to give a full Cajun flavor 30

### CHARLEVOIX WHITEFISH

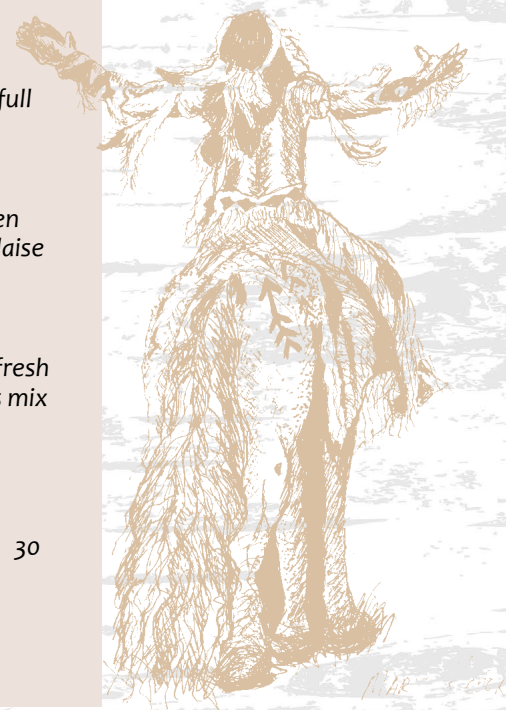
Dusted with Drake's, sautéed till golden then topped with our lemon-dill & caper hollandaise sauce 32

### 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 30

### YELLOW LAKE PERCH

Sautéed or deep fried in a light beer batter 30



\*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.

# Entrées

All entrées include vegetable, potato or Armenian rice pilaf, & fresh baked bread  
Add one-half dozen shrimp or 4 perch to any entrée: 8

## 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** 8 oz. 32 • 12 oz. 36  
**FILET MIGNON** 5 oz. 32 • 8 oz. 36

### 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 32

### BBQ BABY BACK RIBS

Baby back pork ribs dry rubbed, slow roasted, then oven-bronzed in homemade Kansas City style BBQ sauce Full 30 • Half 26

### 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 48

### BISON MEATLOAF

Homemade and slow cooked, on homemade demi-glace with our duchess potatoes 27

## Seafood

### LOBSTER TAIL

Two 5 oz. cold water tails, delicately broiled with drawn butter 48

### CRAB LEGS

One pound steamed crab legs, with drawn butter 50

### GULF SHRIMP

Ten dusted in flour & sautéed or deep-fried in a light beer batter 28

### STEAK & CRAB

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

### FROG LEGS

Tender little legs either sautéed or lightly battered 36

### STEAK & LOBSTER

Choice hand-cut 5 oz. Filet Mignon & 5 oz. cold water lobster tail 60

### 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 34

## 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 26  
With breast of chicken 34

### 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 24  
\*garlic bread & shredded Parmesan upon request (contains dairy)

## 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 28

### CHICKEN PHILADELPHIA

Fresh baby spinach blended with herbed Boursin & Philadelphia cream cheese, rolled into a boneless breast of chicken, encrusted in spinach, herb & Parmesan panko and roasted to perfection; plated with hollandaise sauce 28

## Pasta

### 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 25

### FETTUCCINE ALFREDO

Fresh pasta tossed in double cream & freshly ground Parmesan cheese 25  
Add grilled or Cajun chicken breast 32

## 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 8

### MUDD PIE

Coffee almond ice cream folded with fresh whipped cream in an Oreo cookie crust, topped with chocolate fudge 8

### FLAMING PEACH MELBA

Peaches flamed table-side with Kirsch & Peach brandy, vanilla ice cream & raspberry Melba sauce  
for 1: 12 for 2: 18

### HEIDI'S HOMEMADE PIES

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

### FLAMING BANANAS FOSTER

Sliced bananas sautéed in a concoction of butter, brown sugar & liquors, flamed table-side & served over vanilla ice cream  
for 1: 12 for 2: 18

### FROZEN CREAM PUFF

Filled with vanilla ice cream, smothered in hot fudge & whipped cream 10

### THE DEVIL'S TEMPTATION

Chocolate Bear Hug ice cream sandwiched in our own devil's food cake & topped with hot fudge & whipped cream 10

### MICHIGAN MAPLE SUNDAE

Nick's maple ice cream swirled with real maple syrup, candied pecans & topped with maple caramel sauce 8

### ICE CREAM

Choose from chocolate Bear Hug ice cream with cashews & caramel, Nick's Michigan Maple Pecan or rich, delightful creamy Vanilla 5

### SUNDAES

Chocolate, Strawberry, Hot Fudge or Raspberry 7.50

### Homemade

### NEW YORK STYLE CHEESECAKE

Rich & creamy, topped with raspberries or strawberries 8.50

