



The Chippewa Room

Appetizers

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) 30

OUR FAMOUS NEW ORLEANS STYLE CRAB CAKES

Guaranteed to be the Best! Fresh shrimp & crab meat delicately seasoned then fried with shrimp veloute & chive aioli 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

SOUP DU JOUR

Prepared daily by Chef Dwayne 7.50

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

Salads

Add to any entrée: 6 • 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 24

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 32

PLANKED WHITEFISH

Served on a maple board and surrounded by duchess potatoes & a medley of vegetables 36

STUFFED WHITEFISH

Topped with a seafood dressing of shrimp, crab meat, clams, langostinos & scallops 36

ALMONDINE WHITEFISH

Laced with toasted almonds 32

ENCRUSTED WHITEFISH

Herb, panko & Parmesan encrusted fillet, oven roasted till bronzed 32

NEW ORLEANS WHITEFISH

Dusted with a delicate mixture of herbs & spices 32

CAJUN WHITEFISH

A mix of peppers, thyme & spices to give a full Cajun flavor 32

CHARLEVOIX WHITEFISH

Dusted with Drake's, sautéed till golden then topped with our lemon-dill & caper hollandaise sauce 35

WALLEYE

Canadian 'Shore Lunch' Style 10oz. fillet of fresh Lake Superior Walleye!* Dredged in Drake's mix & deep fried til 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. 36 • 12 oz. 40
FILET MIGNON 5 oz. 36 • 8 oz. 40

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

Eight rib rack of New Zealand lamb marinated in fresh rosemary, garlic, thyme & Maggi seasoning. Slow roasted with our whipped duchess potatoes 54

BISON MEATLOAF

Homemade and slow cooked, on homemade demi-glace with our duchess potatoes 28

Seafood

LOBSTER TAIL

Two 5 oz. cold water tails, delicately broiled with drawn butter 54

CRAB LEGS

One pound steamed crab legs, with drawn butter 54

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 62

FROG LEGS

Tender little legs either sautéed or lightly battered 38

STEAK & LOBSTER

Choice hand-cut 5 oz. Filet Mignon & 5 oz. cold water lobster tail 62

COCONUT SHRIMP

Eight 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 36

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 28
With breast of chicken 36

SPAGHETTI FORESTIÈRE

Fresh mushrooms sautéed with roasted garlic, parsley and olive oil tossed with spaghetti 24
*garlic bread & shredded Parmesan upon request (contains dairy)

Poultry

ALMOND CHICKEN CORDON BLEU

Boneless breast of chicken stuffed with Swiss cheese & 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 26

FETTUCCINE ALFREDO

Fresh pasta tossed in double cream & freshly ground Parmesan cheese 26
Add grilled or Cajun chicken breast 34

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 9

MUDD PIE

Coffee almond ice cream folded with fresh whipped cream in an Oreo cookie crust, topped with chocolate fudge 9

FLAMING PEACH MELBA

Peaches flamed table-side with Kirsch & Peach brandy, vanilla ice cream & raspberry Melba sauce
for 1: 12 for 2: 20

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: 20

FROZEN CREAM PUFF

Filled with vanilla ice cream, smothered in hot fudge & whipped cream 12

THE DEVIL’S TEMPTATION

Chocolate Bear Hug ice cream sandwiched in our own devil’s food cake & topped with hot fudge & whipped cream 12

MICHIGAN MAPLE SUNDAE

Nick’s maple ice cream swirled with real maple syrup, candied pecans & topped with maple caramel sauce 8.50

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 9

