



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

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.	MP	2oz.	MP
FILET MIGNON	5oz.	MP	8oz.	MP

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 **MP**

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 **MP**

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 **MP**

FROG LEGS

Tender little legs either sautéed or lightly battered 25

STEAK & LOBSTER

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

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