

The Chippewa Room

Group Menu

*Dinner will begin with Audie's beer cheese and crackers and a special plated appetizer from Chef Nick.
Guests may choose our salad bar (in season) or a tossed salad with choice of dressing.
All entrees accompanied by appropriate starch and vegetables.*

New York Strip Steak

8 ounce 30 day wet aged choice beef NY Strip steak
broiled to your perfection with herb butter rosette

Baby Back Ribs

One half slab of tender pork ribs baked in
Nick's Kansas City style BBQ sauce

Chicken Philadelphia

Boneless breast of chicken stuffed with Philadelphia cream cheese and
fresh baby spinach rolled in a Panko crust

Great Lakes Whitefish

A generous fillet fresh today from Big Stone Bay fishery
choice of broiled, parmesan encrusted, almondine or Cajun

Canadian Walleye

10 ounce fillet fresh from Lake Superior, Nick's own specialty

Gulf Port Shrimp

Sautéed or deep fried in our light beer batter

Homemade Lasagna

Traditional Italian lasagna with ground beef & sausage,
baked till bubbly with garlic toast

Slow Roasted Prime Rib

Available Friday & Saturday evenings
Creamy horseradish sauce and au jus