

The Chippewa Room

Menu Features Du Jour

Dinner will be served with Edgar's Beer Cheese & Cracker basket, homemade bread, Appetizer, Salad & Beverage, Compliments of Audie's

Your Choice of One of the Following Entrees:

8 oz. New York Strip Steak—char broiled to your perfection

½ Slab Barbecued Baby Back Ribs—baked in our tangy barbecue sauce

Almond Chicken Cordon Bleu—boneless chicken breast stuffed with Swiss cheese and imported smoked ham, rolled in Italian bread crumbs & almonds, baked until golden and served on hollandaise sauce

Michigan Morel Chicken—boneless breast of chicken with a Morel mushroom and wild rice stuffing, encrusted in parmesan cheese and Panko served on chicken pan gravy

Broiled Whitefish—Fresh Great Lakes Whitefish fillet, pinboned, lightly seasoned, served with fresh lemon wedges.

Parmesan Encrusted Whitefish—Fresh Great Lakes Whitefish fillet, pinboned, encrusted in a special herb & parmesan mixture.

Whitefish Almondine—Broiled Fresh Great Lakes Whitefish, laced with toasted almonds.

Cajun Whitefish—a mix of herbs and spices to give a full Cajun flavor.

Walleye—10 ounce fillet of Fresh Lake Superior Walleye, Nick's own specialty.

Prime Rib—available on Friday and Saturday evenings, slow-roasted & served with Au Jus.