

WINES BY THE GLASS

	\$GLS	\$BTL		\$GLS	\$BTL
Chardonnay			Shiraz		
<i>14 Hands</i>	6	23	<i>Jacob's Creek Reserve</i>	9	35
<i>Chateau Ste. Michelle</i>	8	31	<i>Las Moras</i>	8	31
<i>St. Francis</i>	10	39	<i>Wyndham Estate "Bin 555"</i>	7	27
Pinot Grigio			Cabernet Sauvignon		
<i>Capasaldo</i>	7	27	<i>Forest Glen Reserve</i>	12	47
<i>Santi</i>	9	35	<i>Villa Mt. Eden "Tall Trees"</i>	10	39
<i>Mezzacorona</i>	7	27	<i>Hess Select</i>	9	35
Interesting Whites			<i>Columbia Crest "Grand Estates"</i>	8	31
<i>Sauvignon Blanc, Snoqualmie</i>	8	31	Pinot Noir		
<i>Riesling, Chateau Ste. Michelle</i>	7	27	<i>Louis Jadot</i>	14	51
<i>Gewürztraminer, Columbia Crest</i>	7	27	<i>Irony Monterey</i>	9	35
<i>Sauvignon Blanc, Brancott Reserve</i>	11	43	<i>Wyndham Estate "Bin 333"</i>	7	27
Zinfandel			International Reds		
<i>Ravenswood</i>	9	35	<i>Santa Martina Rosso</i>	8	31
<i>Rodney Strong "Knotty Vine"</i>	11	43	<i>Trapiche "Oak Cask" Malbec</i>	7	27
<i>Gnarly Head</i>	7	27	<i>Marques de Arienzo Rioja</i>	8	31
Merlot			<i>Santi Valpolicella</i>	8	31
<i>J. Lohr "Los Osos"</i>	10	39	House Wine		
<i>Aquinas</i>	8	31	<i>Chardonnay Merlot Cabernet</i>	3	
<i>14 Hands</i>	7	27			

HOUSE MARTINIS

Classic Gin	5	Razzatini	6	Sweet Bee	5
Vodka Martini	5	Big Apple	5	Lemon Drop	5
Jensen Cosmo	6	J.B. Tini	6	Malibu Beach	6
Classic Cosmo	6	Chocolate Martini	6	Key Lime Pie	5

SOFT BEVERAGES

Iced Tea	2.50	Soda	2.50	Pelligrino	3.00
Lemonade	2.50	Coffee	2.50	Aquapana	3.00

APPETIZERS

Supper Club Frog Legs <i>Hand-breaded and flash fried, crispy</i>	9	Bob's Bread <i>A classic we made famous at the "steak house"</i>	6
Coconut Shrimp <i>Flash fried shrimp in coconut beer batter</i>	10	Jumbo Onion Rings <i>We couldn't resist cooking you up some of these crunchy favorites</i>	8
Beef n Bleu <i>Blackened tenderloin, roasted tomatoes, garlic croutons and our warm bleu cheese dipping sauce</i>	10	Frikadeller <i>Authentic Danish meatballs made with beef and veal, served on sweet red cabbage</i>	10
Crab Cakes <i>Three tender cakes filled with juicy crab meat</i>	12	Deep Fried Calamari <i>Hand-breaded and flash fried, crispy</i>	10
Shrimp Cocktail <i>Jumbo shrimp served martini style with cocktail sauce</i>	12	Grilled Portobellos <i>The "steak" of mushrooms, grilled</i>	8

SOUPS AND SALAD BAR

	<u>CUP</u>	<u>BOWL</u>		<u>CUP</u>	<u>BOWL</u>
French Onion Soup <i>"A Jensen's Classic," topped with croutons and bubbling cheese.</i>	4	7	Shrimp Gumbo <i>Thick with chicken, shrimp and sausage. "A taste of the Bayou."</i>	4	7
Lobster Bisque <i>Thick and rich, creamy lobster goodness!</i>	5	8	Soup de Jour <i>Seasonal or inspired, ask your server what the Chef made today!</i>	4	7

Salad Bar & Soup de Jour with Hot Popovers 12

Our Salad Bar is fresh! It highlights leaf lettuce choices, fresh vegetable toppings, as well as a variety of meats, nuts and dressings.

The Salad Bar also features our Soup de Jour and hot Popovers daily!

LUNCH ENTRÉES

Includes choice of house potato or house vegetable and popovers. Add salad bar \$4.

Sautéed Walleye	13	Grilled Prime Rib	12
<i>Enjoy two petite filets of our pan fry style walleye!</i>		<i>8 oz. cut, tender, flavorful and juicy</i>	
Parmesan Walleye	14	Mini Filet & Shrimp	15
<i>Two petite filets of our walleye with a Parmesan twist. Garlic herbs and seasonings</i>		<i>Petite filet medallion and two broiled shrimp served with drawn butter</i>	
Beef n Bleu	12	Pork Filet	10
<i>Blackened tenderloin, roasted tomatoes, garlic croutons and our warm bleu cheese dipping sauce</i>		<i>Bacon wrapped pork filet smothered in a mushroom cream sauce</i>	
Grilled Chicken Breast	10	Coconut Shrimp	10
<i>10 oz. chicken breast grilled to perfection</i>		<i>Six pieces of our delicious coconut shrimp</i>	
Chicken Pronto	10	Lemon Chicken & Garlic	12
<i>Sautéed chicken breast tossed with fresh vegetables and pasta</i>		<i>Penné pasta with lemon grilled chicken in a garlic cream</i>	
Crab Cakes	14	½ Rack Barbecue Pork Ribs	14
<i>Two tender and juicy crab cakes, served with chipotle tartar</i>		<i>Seasoned and slow cooked for tenderness then grilled & sauced</i>	

JENSEN SIDES

Garlic Mashed Potatoes	3	Green Beans	3
Jensen's Hash Browns	3	Creamed Spinach	3
Asparagus with Hollandaise	4	House Vegetable	3
Pasta Prima Vera	3	House Potato	3
Sautéed Mushrooms	3	French Fries	3

LUNCH MINIS

Two small lunch sized sandwiches served on toasted mini buns with lettuce and tomato. Includes your choice of homemade sweet potato chips, cole slaw or cottage cheese. Add salad bar \$4.

Coconut Shrimp Minis	10	Tenderloin Minis	12
<i>Our famous deep fried coconut shrimp served with our apricot mustard sauce</i>		<i>Hand cut filet mignon seasoned and grilled, then served with our bearnaisé dressing</i>	
Burger Minis	9	Walleye Minis	10
<i>3oz. burger patties grilled and served with our famous club sauce</i>		<i>Delicious Walleye filets served with tartar sauce</i>	
Chicken Minis	9	Portabella Minis	9
<i>Marinated chicken breasts grilled and served with stone ground mustard aioli sauce</i>		<i>We marinate our portabella mushrooms in balsamic herb vinegar, then grill to order</i>	
Crab Cakes Minis	10		
<i>Our delicious lump crab meat cakes with lemon and a side of chipotle sauce</i>			

½ Sandwich* with Salad Bar 12
Includes choice of: Tuna, Chicken Salad, Club and French Dip.

½ Sandwich* and Soup de Jour 10
Includes choice of: Tuna, Chicken Salad, Club and French Dip.

SUPPER CLUB SANDWICHES

Includes choice of homemade sweet potato chips, cole slaw or cottage cheese. Add salad bar \$4.

Tuna Sandwich	9	French Dip Sandwich	11
<i>Tuna salad, cheddar cheese, lettuce, tomato and served on nine grain bread</i>		<i>Thinly shaved Prime Rib served on a baguette</i>	
Supper “Club” Sandwich	10	Cabernet Burger	10
<i>Real smoke house ham, turkey, thick-cut bacon, swiss cheese, lettuce, and tomato. Served double-decker on white bread with garlic mayonnaise</i>		<i>Black Angus burger served on a toasted roll with Cabernet caramelized red onion and Portabella mushroom with Cabernet soaked white cheddar cheese</i>	
Chicken Salad Sandwich	9	BLT Sandwich	10
<i>Homemade, out-of-this-world chicken salad, cheddar cheese, lettuce and tomato. Served on nine grain bread</i>		<i>We serve our BLT with thick-cut bacon, lettuce, tomato, and garlic mayonnaise. Served double-decker on white bread</i>	

DINNER ENTRÉES

Includes popovers and salad bar

STEAKS

Porter House 38

Center cut strip and filet mignon all in one 22 oz. cut.

Rib-Eye 32

This 14 oz. rib-eye is bursting with great steak flavor!

Top Sirloin 22

Juicy and flavorful, a 10 oz. center cut sirloin.

Filet Mignon

6oz. 24 9oz. 28 12oz. 36

Choose one of these hand-cut Filet steaks served with Bernaise.

Filet Medallions 22

Two petite filets bacon wrapped for extra flavor!!

Filet Oscar 32

Six oz. filet topped with a tender crab cake, asparagus, and Bernaisé. Our new house favorite!

Rack of Lamb 28

Rosemary crusted, served with mint sauce

Uncle Larry's Pork Chop 19

12 oz. traditional thick cut chop cooked medium and served with a pear au jus

**pre-cooked weights indicated*

SEAFOOD

Crab Cakes 26

Four tender and juicy crab cakes, served with chipotle tartar

Jumbo Shrimp 24

Enjoy our premium tender sweet shrimp prepared deep fried or broiled

Sautéed Walleye 18

Enjoy a filet of Jensen's pan fry style walleye

Parmesan Walleye 19

A single filet of Walleye with a Parmesan twist. Garlic, herbs and seasonings

Seafood Platter MARKET PRICE

Lobster tail, king crab, and snow crab!! A seafood specialty!

Alaskan King Crab Legs MARKET PRICE

The king of the crab legs!

Snow Crab Legs MARKET PRICE

A pound of steaming sweet snap and eats!!

Twin Lobster Tails MARKET PRICE

Two steamed succulent and sweet cold water tails

PRIME RIB OF BEEF

The midwest's finest!

Queen Cut 20 JSC Cut 28

King Cut 24 Roast Cut 32

FRESH FISH SPECIALS

"Our Chef has selected the best fresh fish available. Ask what special recipes are cooking today!!"

DESSERTS

New York Style Cheesecake <i>Rich vanilla cheesecake with your choice of toppings</i>	9	Chocolate Brownie <i>Our homemade brownie served under hot fudge sauce & ice cream</i>	7
Turtle Club Cheesecake <i>Royal caramel and rich chocolate topped over cheesecake dressed with chopped walnuts</i>	9	Raspberry Bread Pudding <i>Succulent bread pudding laced with raspberries and topped with a whiskey river sauce</i>	7
Tiramisu <i>An authentic Italian dessert meaning “pick me up,” and it will do just that, covered with chocolate sauce</i>	8	Chocolate Flourless Torte <i>Homemade chocolate flourless cake topped with raspberry sauce & whipped cream</i>	7
Creme Brulee <i>Classic egg custard served underneath a thin coat of caramelized sugar</i>	7	Ice Cream Sundae or Sorbet <i>Rich vanilla ice cream topped with your choice of hot fudge, chocolate or caramel, or sweet raspberry sorbet to cleanse the palate</i>	4
Chocolate Mousse <i>Velvety mousse laced with dark rich chocolate</i>	6		

FRENCH ROAST PRESS COFFEE

Tanzania Peabody <i>Sourced from East Africa – light and bright with a wine like body</i>	7	Five Bean Blend <i>Dark Italian roast – blended from the five best coffee regions of the world, full bodied with a smoky smooth finish</i>	7
Ethiopian Harrar <i>From the birthplace of coffee – medium body with soft berry notes</i>	7		

SPECIALTY COFFEES

Jensen’s Club Coffee <i>Brandy, Amaretto & Kahlua topped with whipped cream</i>	6	Keoke Coffee <i>Brandy & Kahlua topped with whipped cream</i>	6
Spanish Coffee <i>151 Rum, Kahlua & Triple Sec topped with whipped cream</i>	6	Mexican Coffee <i>Tequila and Kahlua topped with whipped cream</i>	6