

HOUSE MARTINIS

HAPPY HOUR - 4:30-6:00 \$2.00 OFF

Classic Gin

This old standard is back in style. We blend Gin and dry Vermouth, shake with ice and serve 7

Vodka Martini

Perfectly shaken Vodka and dry Vermouth. Make this your Vodka Martini 7

Jensen Cosmo

Vodka and triple sec, shaken with a splash of cranberry and lemon squeeze our version of the classic!! 8

Classic Cosmo

Citrus vodka, triple sec, shaken with a splash of cranberry and squeezed with a lime 8

Razzatini

Chambord, vodka and triple sec shaken with a lil' razzle dazzle 8

Big Apple

Vodka, sour apple schnapps, & lemon juice shaken vigorously.... Granny smith would be proud 7

Jilly Tini

Malibu rum, peach schnapps, blue curacao and pineapple juice 8

Chocolate Martini

Vodka, shaken with Godiva chocolate liqueur and a hint of Bailey's 8

Sweet Bee

Orange juice, lemon and lime peel, crushed, served with vodka and a splash o' triple sec 7

Lemon Drop

Our fine citrus vodka with a splash of triple sec and sweet n' sour. Garnished with a sugar rim and a squeeze of lemon! 7

Malibu Beach

Malibu rum and melon liqueur, shaken with pineapple juice 8

Key Lime Pie

We start with Stoli Vanilla and Licor 43, then add Roses lime, Key lime and pineapple juice. 7

BOTTLED BEERS

HAPPY HOUR - 4:30-6:00 \$1.00 OFF

DOMESTIC

Budweiser

4

Bud Light

4

MGD

4

Miller Lite

4

Leinenkugel's

Honey Weiss

5

Leinenkugel's Red

5

Anchor Steam

5

Samuel Adams

5

Rolling Rock

5

Blue Moon

6

Coors Light

4

Fat Tire

5

Michelob Light

4

Michelob Ultra

4

Summit Pale Ale

5

IMPORTED

Becks

5

Becks Dark

5

Corona

5

Killian's Irish Red

5

Heineken

5

Guinness

6

Bass Ale

6

Fosters

5

Peroni

5

New Castle Brown Ale

5

Stella Artois

6

BELGIAN

Westmalle Dubbel

12

Westmalle Trippel

12

Orval

12

Lindemans Framboise

12

TOP SHELF MARTINIS

Absolut Vodka

10

Ketel One Vodka

11

Stoli Vodka

10

Belvedere Vodka

14

Grey Goose

14

Tanqueray Gin 10

16

Beefeaters Gin

10

Bombay Gin

10

Bombay Sapphire Gin

11

Boodles Gin

11

APPETIZERS & SOUPS

Coconut Shrimp

*Flash fried shrimp
in coconut beer batter* 12

Shrimp Cocktail

*Jumbo shrimp served martini style
with cocktail sauce* 14

Bourbon Bites

*Our delicious prime rib cut to bite size then
sautéed with onion, garlic and our apricot
Bourbon sauce* 11

Crab Cakes

Three tender cakes filled with juicy crab meat 16

Bob's Bread

A classic we made famous at the "steak house" 7

Deep Fried Calamari

Hand-breaded and flash fried, crispy 10

Frikadeller

*Authentic Danish meatballs served
on sweet red cabbage* 12

Beef n' Bleu

*Blackened beef tips, roasted tomatoes, garlic
croutons and our warm bleu cheese dipping sauce* 14

Jumbo Onion Rings

*We couldn't resist cooking you up some of these
crunchy favorites* 9

French Onion Soup

*Classic recipe topped with aged Swiss, Gouda
and Parmesan* CUP 4 BOWL 7

Lobster Bisque

A Supper Club classic made from scratch!
CUP 5 BOWL 8

EARLY DINING MENU

4:30 - 6:00 PM DAILY - SUNDAY 4:30 - CLOSE

Entrées include relish tray, popover and house salad. No Promotional Gift Certificates or Coupons please!!

Petite Filet & Lobster

*A bacon wrapped 4 oz. petite filet medallion
served with a cold water lobster tail* 30

Petite Filet & Shrimp

*A bacon wrapped 4 oz. petite filet medallion
and three broiled shrimp served with drawn butter* 22
Want deep fried? Add \$2

Burgundy Tips

*A generous portion of choice tenderloin tips seasoned
and sautéed with onions, mushrooms and wine* 17

Petite Filet & Walleye

*A bacon wrapped 4 oz. petite filet medallion served
with a small filet of our famous sautéed Walleye* 20

Sizz K Bob

Sirloin tips, onion, pepper and mushroom skewered 15

Sautéed Walleye

*Enjoy a filet of our award winning Walleye sautéed
with panko breading* 15

Parmesan Walleye

*Enjoy a filet of our award winning Walleye sautéed with
Parmesan, garlic, seasonings and panko breading* 15

Coconut Shrimp

Six pieces of our delicious coconut shrimp 15

Grilled Chicken Breast

*Chicken breast marinated in golden Italian dressing
then topped with a white wine cream sauce* 15

PRIME RIB OF BEEF

We locate the Midwest's finest Prime Ribs. We season the Rib of Beef, then roast it for over 18 hours and trim the roast before serving. May we recommend your Prime Rib served Medium Rare or Medium. Entrées include relish tray, popover and house salad.

| | | |
|--------------|--------------|--------------|
| 10 oz. 22 | 12 oz. 26 | 14 oz. 30 |
| 16 oz. 34 | 18 oz. 38 | |

CHICKEN & PASTA

Entrées include relish tray, popover and house salad.

Grilled Chicken

Chicken breast marinated in golden Italian dressing then topped with a white wine cream sauce 18

Chicken Breast Oscar

Grilled chicken breast topped with a tender crab cake, asparagus and Bernaisé 22

Lemon Chicken Pasta

Penné pasta with lemon grilled chicken in a garlic cream sauce 18

Shrimp Garlic Pasta

Penné pasta cooked with our garlic cream sauce and tender sweet shrimp 22

**Pre-cooked weights indicated*

WALLEYE & SHRIMP SPECIALTIES

We've served up our famous Walleye now for some 15 years! Try one of our specialties today! Entrées include relish tray, popover and house salad.

Sautéed Walleye

Enjoy a filet of our award winning Walleye sautéed with panko breading 20

Parmesan Walleye

Enjoy a single filet of our award winning Walleye sautéed with Parmesan, garlic, seasonings and panko breading 22

Walleye Oscar

We take sautéed Walleye then top it with a juicy crab cake, asparagus and cover it with Béarnaise sauce. It's our newest creation! 24

Coconut Shrimp

Nine pieces of our awesome beer batter coconut shrimp 20

Broiled Jumbo Shrimp

Enjoy five pieces of premium tender sweet shrimp 24

Fried Shrimp

Five pieces of delicious shrimp french fried golden brown 22

**Pre-cooked weights indicated*

JSC FAMILY SIDES

*Garlic
Mashed Potatoes*

SMALL 5 LARGE 8

*Cheesy Onion
Hashbrowns 7*

*Sautéed
Mushrooms 6*

*Loaded
Baked Potato*

SINGLE 4 DOUBLE 7

*Cheesy
Hashbrowns 7*

*Creamed
Spinach 6*

*Vegetable
Du Jour 7*

*Hashbrowns with
Onions or Plain 6*

*Sweet
Potato 6*

SURF & TURF

Since our opening in 1996 we have specialized in Surf and Turf. Try one of these combinations we have made famous today! Entrées include relish tray, popover and house salad.

Filet & Lobster Tail

6 oz. filet mignon served with cold water lobster tail 39

Steak & Shrimp

10 oz. center cut sirloin served with four pieces of our premium tender sweet broiled shrimp 28

*Pre-cooked weights indicated

Filet & Snow Crab

6 oz. filet mignon served with Alaskan Snow Crab Legs 38

Steak & Walleye

10 oz. center cut sirloin served with a small filet of our famous Sautéed Walleye 28

STEAKS

We chose the finest cuts in the Midwest. We then hand cut, season, and grill your Steak to your liking. Entrées include relish tray, popover and house salad.

Top Sirloin

Juicy and flavorful, a 10 oz. center cut sirloin 20

Rib-Eye

This 14 oz. rib-eye is bursting with great steak flavor! 30

Uncle Larry's Pork Chop

12 oz. traditional thick cut chop cooked medium and served with a pear au jus 20

Filet Mignon

A hand-cut beef tenderloin steak
6 oz. 24 8 oz. 28 12 oz. 36

Filet Oscar

Try this 6 oz. filet topped with a juicy crab cake, asparagus and covered with Bernaisé sauce 28

Porter House

Center cut strip and filet mignon all in one 22 oz. cut. 39

*Pre-cooked weights indicated

SEAFOOD

Jensen's has always served a variety of ocean shellfish and fresh seafood. Entrées include relish tray, popover and house salad.

Seafood Platter

Lobster tail, snow crab and shrimp!!

MARKET PRICE

1 lb. Lobster Tail

Enjoy this delicious 14-16 oz. jumbo lobster tail

MARKET PRICE

Twin Lobster Tails

Two steamed succulent and

sweet cold water tails MARKET PRICE

Snow Crab Legs

A pound of steaming sweet snap and eats!!

MARKET PRICE

Fresh Fish Special

Our Chef has selected the best fresh fish available.

Ask what special recipes are cooking today!

MARKET PRICE

STEAK DONENESS

RARE:
very red, cool center

MEDIUM RARE:
red, warm center

MEDIUM: pink, hot center

MEDIUM WELL:
hint of pink, hot center

WELL DONE:
no pink, hot center

COMPLEMENTS

Steak Butter 2

Gorgonzola 3

Horseradish
Crusted 3

Oscar Style 6

Blackened 2

Mushroom Sauce 2

Bacon Wrapped 3