

APPETIZERS

Supper Club Frog Legs

Hand-breaded and flash fried, crispy 9

Coconut Shrimp

Flash fried shrimp in coconut beer batter 10

Crab Cakes

Three tender cakes filled with juicy crab meat 12

Shrimp Cocktail

Jumbo shrimp served martini style with cocktail sauce 12

Deep Fried Calamari

Hand-breaded and flash fried, crispy 10

Bob's Bread

A classic we made famous at the "steak house" 6

Jumbo Onion Rings

We couldn't resist cooking you up some of these crunchy favorites 8

Frikadeller

Authentic Danish meatballs served on sweet red cabbage 10

Beef n' Bleu

Blackened tenderloin, roasted tomatoes, garlic croutons and our warm bleu cheese dipping sauce 10

Grilled Portobellos

The "steak" of mushrooms, grilled 8

SUPPER CLUB SOUPS

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

Shrimp Gumbo

Thick with chicken, shrimp and sausage. "A taste of the Bayou."

CUP 4 BOWL 7

EARLY DINING SPECIALS

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

No discounts or coupons please!!

Petite Filet & Shrimp

Petite 4 oz. filet medallion and two broiled shrimp served with drawn butter 18

Beef n' Bleu

Blackened tenderloin, roasted tomatoes, garlic croutons and our warm bleu cheese dipping sauce 14

Grilled Prime Rib

8 oz. cut, tender, flavorful and juicy 15

Grilled Chicken Breast

10 oz. chicken breast grilled to perfection 12

Cabernet Burger

8 oz. Black Angus burger served on a toasted bun with Cabernet caramelized red onion and Portobello mushroom with Cabernet soaked white cheddar cheese. Served with homemade sweet potato chips 10

Pasta Prima Vera

Penné noodles and sautéed vegetables served in a garlic cream sauce 10

Pork Filet

Bacon wrapped pork filet smothered in a mushroom cream sauce 12

Sautéed or Parmesan Walleye

Two petite filets of our award winning Walleye! 15

Coconut Shrimp

Six pieces of our delicious coconut shrimp 12

The French Dip

Thinly shaved prime rib served on a baguette with homemade sweet potato chips 10

JSC "NEW DEAL" MENU

\$18

Jensen's offers you our version of the "New Deal." We know the economy is tough, so we've put together an entire page of our favorite menu items for you to enjoy. All for only \$18 each! Dinners include relish tray, popover and house salad.

Prime Rib

10 oz. cut, tender, flavorful and juicy

Petite Filet & Shrimp

A bacon wrapped 4oz. petite filet medallion and two broiled shrimp served with drawn butter

Petite Filet & Walleye

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

Top Sirloin

Juicy and flavorful, a 10 oz. center cut sirloin

6 oz. Filet

Hand-cut 6 oz. filet steak served with Béarnaise

Uncle Larry's Pork Chop

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

Chef's Filet of Pork

Bacon wrapped center cut pork chops served with a mushroom cream sauce

Barbeque Pork Ribs

A half rack of pork ribs, seasoned and slow cooked for tenderness then grilled and sauced

Grilled Chicken

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

Chicken Breast Oscar

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

Lemon Chicken Pasta

Penné pasta with lemon grilled chicken in a garlic cream sauce

Shrimp Garlic Pasta

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

Sautéed Walleye

Enjoy a filet of Jensen's pan fry style walleye

Parmesan Walleye

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

Jumbo Shrimp

Enjoy our premium tender sweet shrimp prepared broiled with shell on or fan-tail deep fried

Coconut Shrimp

Nine pieces of our awesome beer batter coconut shrimp

Crab Cakes

Three tender and juicy crab cakes, served with chipotle tartar sauce

Snow Crab Legs

Three-quarters of a pound of steaming sweet snap and eats!!

**pre-cooked weights indicated*

JSC FAMILY HALF SIDES

Enjoy smaller portions of your favorite side dishes!

Garlic Mashed Potatoes 3

Jensen's Hash Browns 3

Loaded Baked Potato 3

Asparagus with Hollandaise 4

Green Beans 3

Pasta Prima Vera 3

SPECIALTY OF THE HOUSE

SURF AND TURF

*Since our opening in 1996 we have specialized in Surf and Turf.
Try one of these combinations we have made famous today!*

6 oz. Filet & Lobster Tail

Substitute King Crab for Lobster Tail if you'd like

36

6 oz. Filet & Shrimp

*Hand-cut filet mignon served with
four pieces of our shell on broiled shrimp*

26

6 oz. Filet & Walleye

*Try this hand-cut filet mignon served with
a small filet of our famous Sautéed Walleye*

24

**pre-cooked weights indicated*

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.*

Queen Cut
22

King Cut
25

JSC Cut
28

Roast Cut
31

TRY JENSEN'S "NEW DEAL" MENU

*Looking for something NEW? Check out our "New Deal"
Menu Entrées on page 2! Jensen's would like to offer you our
version of the "New Deal." We know the economy is tough, so
we've put together an entire page of our favorite menu items
for you to enjoy.*

JSC STEAKS AND SEAFOOD

STEAKS

Filet

The midwest's finest hand-cut beef tenderloin steaks
8 oz. 26 12 oz. 32

Porter House

Center cut strip and filet mignon
all in one 22 oz. cut. 34

New York Strip

This is the 14 oz. center cut sirloin steak of choice
in the big apple!! 30

Rib-Eye

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

**pre-cooked weights indicated*

CHOPS

Rack of Lamb Chops

Rosemary crusted, and topped with our
homemade mint demi glaze. 28

Barbeque Pork Ribs

Seasoned and slow cooked for tenderness then
grilled and sauced. Full Rack 26 Half Rack 18

**pre-cooked weights indicated*

JSC FAMILY SIDES

Garlic Mashed
Potatoes 6

Sweet Potato 5

Jensen's Hash
Browns 6

Sautéed Mushrooms 5

Green Beans 5

Loaded Baked
Potato 5

Creamed Spinach 5

Pasta Prima Vera 5

Asparagus with
Hollandaise Sauce 7

SEAFOOD

Seafood Platter

Lobster tail, king crab and snow crab!!
A seafood specialty! 38

Alaskan King Crab Legs

The king of the crab legs! 39

Twin Lobster Tails

Two steamed succulent and sweet cold water tails 36

Snow Crab Legs

A pound of steaming sweet snap and eats!! 28

Fresh Fish Special

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

MARKET PRICE

COMPLEMENTS

Steak Butter

Creamy butter, infused with house spices,
melting on top of your favorite steak 2

Oscar Style

A tender crab cake with asparagus and Béarnaise 8

Gorgonzola

Gorgonzola cheese melted on your favorite steak 3

Horseradish Crusted

Raw horseradish broiled to crust your
favorite steak 3

Portobello Mushroom Sauce

A rich demi-glaze sauce with hearty portobello 2

Mushroom Cream Sauce

A rich sauce made from heavy cream, brandy,
sun-dried tomatoes and mushrooms 3

Blackened

Bam! Spice it up! Crusted with our
Cajun seasoning 2