

## APPETIZERS

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### 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 made with  
beef and veal, 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

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### French Onion Soup

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

### Lobster Bisque

*A Supper Club classic  
made from scratch!*  
8

## EARLY DINING SPECIALS

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

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*No discounts or coupons please!!*

### Mini "Filet-n-Lobster"

*Petite filet medallion and a baby broiled lobster tail  
served with drawn butter*

17

### 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*

14

### Grilled Chicken Breast

*8 oz. chicken breast grilled to perfection*

12

### The French Dip

*Thinly shaved prime rib served  
on a baguette with fries*

12

### 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

# JSC STEAKS, CHOPS AND CHICKEN

## BEEF TENDERLOIN

*We locate the midwest's finest beef tenderloins. Our chefs then hand-cut all our Filet steaks daily. You will find our beef tenderloins to be the most tender steaks we sell!*

6 oz. 24      8 oz. 28      10 oz. 32

### Filet Oscar

*Top your filet with a tender crab cake, asparagus and Bernaisé! 8*

### Bacon Wrapped Filet

*Enhance your Filet Minon with a strip of our premium bacon! 2*

*\*pre-cooked weights indicated*

## STEAKS

### Porter House

*Center cut strip and filet mignon all in one 22 oz. cut. 38*

### New York Strip

*This is the 14 oz. center cut sirloin steak of choice in the big apple!! 32*

### Rib-Eye

*This 14 oz. rib-eye is bursting with great steak flavor! 32*

### Top Sirloin

*Juicy and flavorful, a 10 oz. center cut sirloin. 22*

### Filet Medallions

*Two petite filets bacon wrapped for extra flavor!! 24*

*\*pre-cooked weights indicated*

## CHOPS

### Uncle Larry's Pork Chop

*12 oz. traditional thick cut chop cooked medium and served with a pear au jus. 19*

### Barbeque Pork Ribs

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

### Chef's Filet of Pork

*Bacon wrapped center cut pork chops served with a mushroom cream sauce. 18*

### Rack of Lamb Chops

*Rosemary crusted, served with mint sauce. 28*

*\*pre-cooked weights indicated*

## CHICKEN

### Chicken Breast Oscar

*Grilled chicken breast topped with a tender crab cake, asparagus and Bernaisé. 20*

### Citrus Chicken

*Chicken breast marinated in golden Italian dressing then topped with a white wine cream sauce. 17*

### Lemon Chicken & Garlic

*Penné pasta with lemon grilled chicken in a garlic cream sauce. 17*

## 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 Bernaisé 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 3*

### Blackened

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

# JSC FISH AND SEAFOOD

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## FRESH FISH SPECIALS

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

<i>Abi Tuna</i>	<i>Mahi-Mahi</i>	<i>Swordfish</i>
<i>Arctic Char</i>	<i>Salmon</i>	<i>Tilapia</i>
<i>Cod</i>	<i>Sea Bass</i>	<i>Trout</i>
<i>Gulf Shrimp</i>	<i>Sea Scallops</i>	<i>Wild Salmon</i>
<i>Halibut</i>	<i>Sole</i>	

## SUPPERS FROM THE SEA

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### Crab Cakes

*Four tender and juicy crab cakes, served  
with chipotle tartar*  
26

### Jumbo Shrimp

*Enjoy our premium tender sweet shrimp  
prepared deep fried or broiled*  
24

### Coconut Shrimp

*Seven pieces of our awesome beer batter  
coconut shrimp*  
22

## MARKET PRICE

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### Seafood Platter

*Lobster tail, king crab, & snow crab!!  
A seafood specialty!*  
MARKET PRICE

### Alaskan King Crab Legs

*The king of the crab legs!*  
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

## WALLEYE

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*“We’ve been told that no one does Walleye like we do!”*

### Sautéed Walleye

*Enjoy a filet of Jensen’s  
pan fry style walleye*  
18

### Parmesan Walleye

*A single filet of Walleye with a  
Parmesan twist. Garlic, herbs  
and seasonings* 19

## JSC FAMILY SIDES

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*Garlic Mashed Potatoes* 6

*Loaded Baked* 5

*Pasta Prima Vera* 5

*Jensen’s Hash Browns* 6

*Green Beans* 5

*Sautéed Mushrooms* 5

*Asparagus with Hollandaise* 7

*Creamed Spinach* 5

*Sweet Potato* 5

## 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 and Lobster Tail

*Choose Prime Rib or King Crab instead.*

36

#### Petite Filet and Walleye

*Choose this bacon wrapped Filet and get your choice of  
Sautéed or Parmesan Walleye*

28

#### Petite Filet and Shrimp

*Choose this bacon wrapped Filet or Prime Rib with Shrimp*

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  
19

King Cut  
24

JSC Cut  
29

Roast Cut  
34

#### MONDAY NIGHT SPECIAL

*½ Price Bottle of Wine  
with the purchase  
of two entrées  
(\$25 Maximum Discount)*

#### HAPPY HOUR SPECIALS DAILY

*4:30-6:00 pm*

House Wine by the Glass 3

Domestic Beer 3

Martini & Manhattan 5