

## Martinis

### Classic Jensen's

*Perfectly Shaken Bombay Sapphire Gin,  
Served The Right Way-up!!!*

\$8

### Double Oh Seven

*The 007 Is Hollands Best, Kettle One Vodka -  
"Shaken, Not Stirred".*

\$8

### Jensen Cosmo

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

\$7

### Classic Cosmo

*Citron vodka, triple sec, shaken with a splash  
of cranberry and squeezed with a lime.*

\$7

### Razzatini

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

\$7

### Big Apple

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

\$7

### J.B. Tini

*Malibu rum, peach schnapps, blue curacao  
and pineapple juice.*

\$7

### Chocolate Martini

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

\$7

### Lemon Drop

*Our fine citron vodka with a splash of triple sec  
and sweet n sour.*

\$7

### Malibu Beach

*Malibu rum and melon liqueur, shaken with  
pineapple juice.*

\$7

## Appetizers

### Supper Club Frog Legs

*Hand-breaded and flash fried, crispy*

\$9

### Coconut Shrimp

*Flash fried shrimp in coconut beer batter.*

\$10

### Crab Cakes

*Tender cakes filled with juicy crab meat.*

*Also available as entree.*

\$12

### Shrimp Martini

*Jumbo shrimp served martini style  
with cocktail sauce*

\$10

### Grilled Portobello's

*The "steak" of mushrooms, grilled.*

\$8

### Frikadeller

*Authentic Danish meatballs made with  
beef and veal, served on sweet red cabbage*

\$8

### Deep Fried Calamari

*Fresh calamari, lightly breaded*

\$8

### Bob's Bread

*A classic we made famous at the "steak house".*

\$6

### Grilled Shrimp Cocktail

*Fresh shrimp Mesquite marinated and  
skewered, served chilled with chipotle*

*apricot sauce*

\$12

### Walleye Fingers

*Our famous Walleye sliced Julianne style  
breaded and flash fried*

\$10

### Chicken Saté

*Grilled Asian marinade with peanut sauce*

\$10

## Early Dining

4:30 - 6 pm

NO COUPONS ACCEPTED

### Mini "Steak-n-Lobster"

4 oz of filet medallions and 2 baby broiled lobster tails served with drawn butter

\$14

### Beef n Bleu

Skewered blackened tenderloin, roasted tomatoes, garlic croutons and our warm bleu cheese dipping sauce.

\$14

### Grilled Prime Rib

8 Oz cut, tender, flavorful and juicy

\$12

### Sauteed or Parmesan

### Walleye

Single filet of our award winning Walleye!

\$12

### Pork Chop or Pork Filet

Choose either a bone-in pork chop or a bacon wrapped pork filet

\$12

### Citrus Chicken

Double breast marinated for tenderness

\$12

### 6 piece Shrimp Dinner

Your choice of coconut, almond, or broiled shrimp

\$12

### Chicken Caesar Salad

Traditional Caesar with romaine, dressing, and lemon.

\$12

## Wines by the Glass

### Glass Chardonnay

Columbia Crest \$Gls-6 Btl-24

Distant Bay \$Gls-7 Btl-28

Chateau Ste. Michelle \$Gls-8 Btl-32

J. Lohr \$Gls-10 Btl-40

### Glass Pinot Grigio

Mezzacorona \$Gls-6 Btl-24

Bollini \$Gls-7 Btl-28

Santi \$Gls-8 Btl-32

### Glass Reisling

Chat.St.Michelle \$Gls-7 Btl-28

### Glass White Zinfandel

Beringer \$Gls-6 Btl-24

### Glass Interesting Whites

Snoqualmie, Sauvignon Blanc \$Gls-6 Btl-24

Columbia Crest, Gewürztraminer \$Gls-7 Btl-28

### Glass Merlot

Fetzer Eagle Pk \$Gls-6 Btl-24

Blackstone \$Gls-7 Btl-28

Aquinas \$Gls-8 Btl-32

Rodney Strong \$Gls-10 Btl-40

### Glass Shiraz/Syrah

Wyndham, Shiraz \$Gls-6 Btl-24

Grant Burge, Shiraz \$Gls-8 Btl-32

Benziger, Syrah \$Gls-9 Btl-36

### Glass Cabernet Sauvignon

Col. Crest "Grand Estates" \$Gls-8 Btl-32

Hess Select \$Gls-9 Btl-36

Villa Mt. Eden "Tall Trees" \$Gls-10 Btl-40

### Glass Pinot Noir

Smoking Loon \$Gls-7 Btl-28

LinCourt \$Gls-8 Btl-32

Pedroncelli \$Gls-9 Btl-36

### Glass Red Zinfandel

Ravenswood \$Gls-8 Btl-32

St. Francis "Old Vine" \$Gls-9 Btl-36

# Prime Rib of Beef

"SPECIALTY OF THE HOUSE"

May we suggest medium rare to medium, larger cuts available, blacken for only \$1.00

Queen Cut \$18 King Cut \$22

## Porter House

Center cut strip and filet mignon all in one 22 oz steak \$36



## New York Strip

This is the 14 oz steak of choice in the big apple!! \$32



## Rib-eye

This is a 14 oz steak lover's favorite! \$26



## Top Sirloin

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



★ Top your steak with Gorgonzola \$2

## Beef Tenderloin

12 oz filet served with bernaisé \$32

## Filet Mignon

6 oz filet served with portabello mushroom sauce \$24

## Filet Medallions

Two 4 oz filets bacon wrapped for extra flavor!! \$22

★ Bacon wrap filet mignon \$2

★ Portobello mushroom sauce \$2

## Wine Considerations...

"For our Prime Rib of Beef a bottle of lighter red will do. Try any one of our delightful Pinot Noirs. Our certified Angus Beef is rich and meaty. We recommend a bold & meaty wine. A bottle of Cabernet Sauvignon or Red Zinfandel would pair wonderfully with our steaks."

# Walleye Specialties

"WE'VE BEEN TOLD THAT NO ONE DOES WALLEYE LIKE WE DO!"

## Sauteed Walleye

Jensen's famous pan fry style walleye \$20



## Parmesan Walleye

Try this version of walleye, with a Parmesan twist. Garlic, herbs and seasoning \$22



## Suppers from the Sea

### Seafood Platter

Lobster tail, king crab, & snow crab!! A seafood specialty! \$35

### Alaskan King Crab Legs

The king of the crab legs! \$36

### Cold Water Lobster Tails

Two steamed succulent and sweet tails \$32

### Snow Crab Legs

A pound of steaming sweet snap and eats !! \$24

## Fresh Fish Specials

"CHEF JENSEN HAS SELECTED FRESH FISH TO SELL TILL ITS GONE. ASK WHAT SPECIAL RECIPES ARE COOKING TODAY!!"

## Wine Considerations...

"Delicate Walleye, Sweet Crab & Succulent Lobster beg for a great wine. Try a bottle of our Sauvignon Blanc or Pinio Grigio. Our daily fish specials thirst for a perfect bottle of wine. Ask your server/wine steward for a recommendation."

## Chops & Chicken

### Veal Chop

*10 oz veal chop served with demi glaze \$28*

### Rack of Lamb Chops

*Rosemary crusted, served with mint sauce \$22*

### Uncle Larry's Pork Chops

*Seasoned and served with a pear au jus \$18*

### Chefs Filet of Pork

*Bacon wrapped with mushroom sauce \$17*

### Citrus Chicken

*Double breast marinated for tenderness \$16*

### Chicken Pronto

*Sauteed chicken Breast tossed with fresh vegetables and pasta \$16*

### Lemon Chicken & Garlic

*Penné pasta with lemon grilled chicken in a garlic cream \$17*

## Wine Considerations...

"Chops & Chicken, American favorites! Let's pair them with a great American wine. A bottle of Light and frothy California Merlot is a great choice! Want a bottle of white wine instead? Reisling & Gewürztraminer are always a hit."

## Shrimp

*Enjoy our premium tender sweet shrimp prepared in a variety of ways*

### Coconut Shrimp \$17

### Broiled Shrimp 'n Saute' \$16

### Almond Fried Shrimp \$16

### Shrimp & Garlic Penné \$16

## Classic Combos \$22

*Choose two different entree's from the list below to create your combo dinner:*

### 4 oz Bacon Wrapped Filet

### Broiled Shrimp

### Coconut Shrimp

### Sauteed Walleye

### Chefs Filet of Pork

### Parmesan Walleye

## Wine Considerations...

"Can't decide on your entree? Try a classic combo. Why not a wine combo! Your favorite bottle of red and a crisp white will make any combo complete!"

## Family Sides \$5

- *Garlic Mashed Potatoes*
- *Jensen's Hash Browns*
- *Asparagus with Hollandaise*
- *Loaded Baked*
- *Sweet Potato*
- *Creamed Spinach*
- *Pasta Prima Vera*
- *Sauteed Mushrooms*
- *French Onion Soup*

## Wine Considerations...

"Our tender shrimp deserve a classic wine. Any bottle of our Chardonnay will make a perfect paring."