

Jensen's

food & cocktails

early dining specials

(available Sunday thru Thursday • 3–5:30pm)

No coupons or deal vouchers please!

All early dining entrées include choice of mashed potato or Green Beans, fresh popovers, sweet pepper vinaigrette salad or caesar salad
 GF request no popovers

- *Petite Filet Mignon** GF 24
Two bacon wrapped filet medallions served with a side of mushroom demi-glace
- Lobster Mac “n” Cheese** 22
Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore
- Broiled Shrimp** GF 19
Five shrimp, broiled with sun-dried tomato butter
- Coconut Shrimp** 17
Six pieces of sweet crunchy shrimp served with our apricot mustard dipping sauce
- Grilled Chicken Breast** 16
Tender, juicy and marinated in classic Italian dressing

appetizers

- Shrimp Cocktail** GF 16
Six jumbo shrimp, cocktail sauce
- Coconut Shrimp** 12
Six sweet and crunchy shrimp served with our apricot mustard dipping sauce
- Crab Cakes** 14
Two cakes made with lump crab meat and snow crab. A longtime favorite here!
- *Blackened Tenderloin Tips & Dip** 16
Blackened seared tenderloin, grape tomatoes, béarnaise sauce and creamy horseradish
- Bob's Bread** 10
Uncle Bob's secret family recipe. French bread slathered with garlic, butter, chervil and parmesan cheese. Wrapped and baked in foil small 6 / family
- Lobster Mac “n” Cheese** 18
Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore

soup

- Lobster Bisque** GF 10
Rich and creamy traditional French soup flavored with brandy, sherry and bits of lobster cup 7 / bowl
- French Onion Soup** 9
Our twist on the classic. French onion soup topped with a mixture of gouda and Swiss cheeses cup 6 / bowl
- Soup of the Day** 8
Ask your server what is cooking today! cup 5 / bowl

crafty pastas

All entrées include fresh popovers, sweet pepper vinaigrette salad or caesar salad

- *Steak Tip Pasta** 24
tenderloin tips, sautéed mushrooms, and radiatore pasta noodles in a garlic cream sauce
- Chicken Breast Pasta** 18
Creamy parmesan sauce, vegetables, mushrooms, in pasta radiatore
- Lobster Mac “n” Cheese** 28
Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore

supper club sides

Side dishes are large enough to serve 2-3 people

- Garlic Mashed** GF 6
- Au Gratin Potatoes** GF 7
- Asparagus** GF 9
- Hash Browns or Onion Hash Browns** GF 7
add cheese 2
- Sautéed Mushrooms** GF 7
- Green Beans** GF 7
- Loaded Baked Potato** GF 5

steakhouse

All entrées include fresh popovers, sweet pepper vinaigrette salad or caesar salad
 GF request no popovers

- *8 oz. Filet Mignon** 38
The tenderest of all steaks. Sought by steak lovers around the world. Served with béarnaise
with Lobster Tail 54
- *8 oz. Filet Oscar** 44
8 oz. filet topped with a juicy crab cake, asparagus and béarnaise
- *12 oz. Top Sirloin** GF 28
Center cut sirloin we made famous at the Lodge
- *14 oz. Ribeye** GF 42
These steaks are hand picked center cuts. Enjoy!
- *14 oz. New York Strip** GF 42
Classic center cut strip aged and marbled to perfection
- Barbecue Ribs** GF half 22 / full 28
Tender & meaty baby back ribs slathered in our house bbq sauce
- Grilled Chicken Breast** 20
Tender, juicy and marinated in classic Italian dressing
- Chicken Oscar** 26
Grilled chicken breast topped with a juicy crab cake, asparagus and béarnaise
- Tomahawk Chop** GF 28
Large bone-in Pork Chop both tender and juicy.

*All weights pre-cooked

prime rib

available Fridays & Saturdays while it lasts!

All entrées include fresh popovers, sweet pepper vinaigrette salad or caesar salad
 GF request no popovers

- *10 oz.** 30
 - *12 oz.** 34
 - *14 oz.** 38
 - *16 oz.** 42
- Blackened (any size) 2

combinations

All entrées include fresh popovers, sweet pepper vinaigrette salad or caesar salad
 GF request no popovers

TWIN FILETS &		SAUTÉED WALLEYE &	
One Lobster Tail GF	42	One Lobster Tail	40
Five Broiled Shrimp GF	30	Five Broiled Shrimp	27
½ lb. Snow Crab GF	36	½ lb. Snow Crab	32
		*Twin Filets	32

seafood classics

All entrées include fresh popovers, sweet pepper vinaigrette salad or caesar salad
 GF request no popovers

- Sautéed Walleye** 24
Canadian walleye with panko breading sautéed to perfection. A house favorite since 1996!
 GF request broiled unbreaded filet
- Parmesan Walleye** 26
Canadian walleye with panko breading and a parmesan twist
- Walleye Oscar** 32
Sautéed Canadian walleye topped with a juicy crab cake, asparagus and béarnaise
- *Cedar Plank Salmon** GF 26
Enjoy this farm raised Atlantic salmon
- Twin Lobster Tails** GF 48
Two 5 oz. South African cold water lobster tails served with lemon and butter
- Broiled Shrimp** GF 26
Enjoy ten shrimp broiled with sun-dried tomato butter
- Coconut Shrimp** 22
Nine sweet and crunchy shrimp served with our apricot mustard dipping sauce
- Snow Crab Legs** GF 36
One pound of Canadian snap and eats!
Served with drawn butter and lemon

*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

GF Indicates Gluten Free option available

house martinis

Classic Gin Gin, dry vermouth	10	Big Apple Vodka, Apple pucker, lemon squeeze	10
Vodka Martini Vodka, dry vermouth	10	J.B. Tini Malibu Rum, peach schnapps, blue curacao, pineapple juice	10
Jensen Cosmo Vodka, triple sec, cranberry juice, lemon squeeze	10	Chocolate Martini Vodka, Godiva Chocolate liqueur, hint of Bailey's	11
Classic Cosmo Citrus vodka, triple sec, cranberry juice & lime squeeze	10	Sweet Bee Vodka, orange juice, triple sec, lemon and lime	10
Stoli Doli Stolichnaya Vodka infused with fresh Dole pineapple	12	Lemon Drop Citrus vodka, triple sec, sour, lemon	10
Milly Tini Malibu, Captain Morgan, Banana liqueur, Peach Schnapps, orange juice, pineapple juice	11	Malibu Beach Malibu Rum, melon liqueur, pineapple juice	10
Razzatini Chambord raspberry liqueur, vodka, splash of sour	10	Key Lime Pie Vanilla vodka, Licor 43, key lime, Rose's Lime, pineapple juice	11

white wine

	<i>Glass</i>	<i>Bottle</i>
Maschio Prosecco , Italy	8	
White Moscato , Mosketto, Italy	7	24
Rose of Pinot Noir , Six Degree, CA	8	27
Riesling , Chateau St Michelle, Columbia Valley	9	31
Sauvignon Blanc , Havelock, New Zealand	10	32
Chardonnay , Canoe Ridge "The Expedition", Horse Heaven Hills	9	31
Chardonnay , Balletto Unoaked, Russian River	12	40
Chardonnay , Sonoma Cutrer, Russian River	13	45
Pinot Grigio , Art of Earth, Italy	8	28
Pinot Gris , Firesteed, Willamette Valley	9	32

red wine

	<i>Glass</i>	<i>Bottle</i>
Pinot Noir , Laurier, Carneros	10	34
Pinot Noir , Napa Cellars, Napa Valley	13	40
Merlot , Washington Hill, Columbia Valley	7	26
Merlot , Benziger, Napa Valley	10	34
Cabernet , Inkberry, Australia	9	35
Cabernet , Canoe Ridge "The Expedition", Horse Heaven Hills	11	40
Cabernet , Hess Select, Sonoma	13	45
Red Blend , Promisqous, California	9	31
Red Blend , Hess "Treo", California	12	40
Red Blend , Niner, Paso Robles	13	43
Zinfandel , Gen 5, California	7	24
Zinfandel , Edmeades, Mendocino County	12	41
Shiraz , Tempus Two, South Australia	8	31

happy hour specials

Daily 3pm till 6pm

House Martinis \$2 Off

Draft Beers \$1 Off

House Wines by the Glass \$5

draft beer

Bald Man Misty Mountain IPA	7
Bald Man Tupelo Honey Ale	7
Bell's Two Hearted Ale	7
Blue Moon	7
Fulton's Lonely Blonde	7
Miller Lite	5
Summit EPA	7
Stella Artois	7

craft bottled beer

Bell's "Two Hearted Ale"	5.5
Great Lakes "Edmund Fitzgerald" Porter	5.5
Kona Big Wave	6

domestic bottles

Angry Orchard Cider	5
Budweiser	4.5
Bud Light	4.5
Coors Light	4.5
Fat Tire	5
Leinenkugel Honey Weiss	5
Finnegan's Amber	5
Michelob Golden Light	4.5
Michelob Ultra	4.5
Miller Genuine Draft	4.5
Miller Lite	4.5
Summit EPA	5

imported bottles

Corona	5
Guinness	6
Heineken	5
Peroni	5