

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
 🍷 request no popovers

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

appetizers

- Shrimp Cocktail** 🍷
Six jumbo shrimp, cocktail sauce 16
- Coconut Shrimp**
Six sweet and crunchy shrimp served with our apricot mustard dipping sauce 13
- Crab Cakes**
Two cakes made with lump crab meat and snow crab. A longtime favorite here! 14
- *Blackened Tenderloin Tips & Dip**
Blackened seared tenderloin, grape tomatoes, béarnaise sauce and creamy horseradish 16
- Bob's Bread**
Uncle Bob's secret family recipe. French bread slathered with garlic, butter, chervil and parmesan cheese. Wrapped and baked in foil small 6 / family 10
- Lobster Mac “n” Cheese**
Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore 18

soup

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

crafty pastas

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

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

supper club sides

Side dishes are large enough to serve 2-3 people

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

steakhouse

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

- *8 oz. Filet Mignon**
The tenderest of all steaks. Sought by steak lovers around the world. Served with béarnaise **with Lobster Tail 54** 39
- *8 oz. Filet Oscar**
8 oz. filet topped with a juicy crab cake, asparagus and béarnaise 45
- *12 oz. Top Sirloin** 🍷
Center cut sirloin we made famous at the Lodge 28
- *14 oz. Ribeye** 🍷
These steaks are hand picked center cuts. Enjoy! 44
- *14 oz. New York Strip** 🍷
Classic center cut strip aged and marbled to perfection 42
- Barbecue Ribs** 🍷
Tender & meaty baby back ribs slathered in our house bbq sauce half 22 / full 28
- Grilled Chicken Breast**
Tender, juicy and marinated in classic Italian dressing 20
- Chicken Oscar**
Grilled chicken breast topped with a juicy crab cake, asparagus and béarnaise 26
- Tomahawk Chop** 🍷
Large bone-in Pork Chop both tender and juicy. 32

*All weights pre-cooked

prime rib

available Fridays & Saturdays while it lasts!

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

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

seafood classics

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

- Sautéed Walleye**
Canadian walleye with panko breading sautéed to perfection. A house favorite since 1996! 🍷 request broiled unbreaded filet 24
- Parmesan Walleye**
Canadian walleye with panko breading and a parmesan twist 26
- Walleye Oscar**
Sautéed Canadian walleye topped with a juicy crab cake, asparagus and béarnaise 32
- *Cedar Plank Salmon** 🍷
Enjoy this farm raised Atlantic salmon 26
- Twin Lobster Tails** 🍷
Two 5 oz. South African cold water lobster tails served with lemon and butter 48
- Broiled Shrimp** 🍷
Enjoy ten shrimp broiled with sun-dried tomato butter 26
- Coconut Shrimp**
Nine sweet and crunchy shrimp served with our apricot mustard dipping sauce 22
- Snow Crab Legs** 🍷
One pound of Canadian snap and eats! Served with drawn butter and lemon 38

*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

🍷 Indicates Gluten Free option available

house martinis

Classic Gin Gin, dry vermouth	11	Big Apple Vodka, Apple pucker, lemon squeeze	11
Vodka Martini Vodka, dry vermouth	11	J.B. Tini Malibu Rum, peach schnapps, blue curacao, pineapple juice	11
Jensen Cosmo Vodka, triple sec, cranberry juice, lemon squeeze	10	Chocolate Martini Vodka, Godiva Chocolate liqueur, hint of Bailey's	13
Classic Cosmo Citrus vodka, triple sec, cranberry juice & lime squeeze	11	Sweet Bee Vodka, orange juice, triple sec, lemon and lime	11
Stoli Doli Stolichnaya Vodka infused with fresh Dole pineapple	13	Lemon Drop Citrus vodka, triple sec, sour, lemon	11
Milly Tini Malibu, Captain Morgan, Banana liqueur, Peach Schnapps, orange juice, pineapple juice	11	Malibu Beach Malibu Rum, melon liqueur, pineapple juice	11
Razzatini Chambord raspberry liqueur, vodka, splash of sour	11	Key Lime Pie Vanilla vodka, Licor 43, key lime, Rose's Lime, pineapple juice	12

white wine

	Glass	Bottle
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

	Glass	Bottle
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
Malbec , Tapiz, Argentina	10	34

happy hour specials

Daily 11am 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
Stella Artois	7
Seasonal Selection <i>ask your server for current selection</i>	

craft bottled beer

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

imported bottles

Corona	5
Guinness	6
Heineken	5
Peroni	5