


Jensen's

food & cocktails

celebrating 30 years!

steakhouse

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

 request no popovers

steak toppers

Gorgonzola 5	Blackened 3	Oscar topped 10
Horseradish Crust 5	Bearnaise 3	Steak butter 3

- *Filet Mignon** 

This 8oz steak is the tenderest of all steaks! 58
- *Twin Filet Medallions** 

Two bacon wrapped filet medallions. 30
- *Ribeye** 

This 14oz ribeye steak is a hand picked center cut. Enjoy! 66
- New York Strip** 

Classic center-cut 12oz strip aged and marbled to perfection. 62
- Barbecue Ribs** 

Tender & meaty baby back ribs slathered in our house bbq sauce. **half 23 full 36**
- Hawaiian Chicken**


Marinated chicken breasts served with rice pilaf and grilled pineapple ring. 24
Plain chicken breast available.
- Chicken Oscar**

Chicken Breasts topped with juicy crab cake, asparagus and béarnaise. 34
- *Pork Chop** 

Bone-in Pork Chop both tender and juicy. 28

seafood classics

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

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- Sautéed Walleye**

Canadian walleye with panko breading sautéed to perfection. A house favorite since 1996! 28
 Request broiled unbreaded filet.
- Parmesan Walleye**

Canadian walleye with panko breading and a Parmesan twist. 28
- Walleye Oscar**

Sautéed Canadian walleye topped with a juicy crab cake, asparagus and béarnaise. 38
- *Garlic Lemon Salmon** 

Enjoy this farm raised Atlantic salmon. 36
- Twin Lobster Tails** 

Two South African cold water lobster tails served with lemon and butter. 58
- Broiled Shrimp** 

Enjoy seven large shrimp broiled with sun-dried tomato butter. 30
- Coconut Shrimp**

Nine sweet and crunchy shrimp served with our apricot mustard dipping sauce. 26
- Snow Crab Legs** 

One pound of Canadian snap and eats! Served with drawn butter and lemon. 58

**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

supper club sides

Side dishes are large enough to serve 2-3 people

Garlic Mashed  12	Asparagus  14	Loaded Baked Potato  10
Au Gratin Potatoes 10	Green Beans  10	Hash Browns or Onion Hash Browns  10
Sautéed Mushrooms  10	Lobster Mac "n" Cheese 18	add cheese 2

appetizers

- Frikadeller**
Our family recipe Danish meatballs served on a bed of sweet red cabbage. 16
- Spinach Artichoke Dip**
Hot artichoke dip served with toasted baguette slices. 16
- Shrimp Cocktail** 
Six jumbo shrimp, cocktail sauce. 22
- Coconut Shrimp**
Six sweet and crunchy shrimp served with our apricot mustard dipping sauce. 18
- Crab Cakes**
Two cakes made with lump crab meat and snow crab. A longtime favorite here! 20
- *Blackened Tenderloin Tips** 
Blackened seasoned tenderloin, roasted tomatoes, garlic butter croutons, served with creamy horseradish. 20
- 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 8 family 12*

soups

- Lobster Bisque** 
Rich and creamy traditional French soup flavored with brandy, sherry and bits of lobster *cup 9 bowl 14*
- French Onion Soup**
Our twist on the classic. French onion soup topped with a mixture of gouda and Swiss cheeses *cup 7 bowl 10*
- Soup of the Day**
Ask your server what is cooking today! *cup 6 bowl 9*

 Indicates Gluten Free option available




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surf & turf



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

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***6 oz. Filet Mignon &**

- | | |
|---|---|
| <i>One Lobster Tail</i>  69 | <i>Walleye</i>  56 |
| <i>Four Broiled Shrimp</i>  52 | <i>Snow Crab</i> 69 |


***8 oz. Filet Mignon &**

- | | |
|---|---|
| <i>One Lobster Tail</i>  79 | <i>Walleye</i>  66 |
| <i>Four Broiled Shrimp</i>  64 | <i>Snow Crab</i> 79 |

prime rib

served Thursday thru Sunday while it lasts.

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

 request no popovers

***10 oz 38**

***14 oz 52**

***18 oz 66**

toppers

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|----------------------------|--------------------|
| <i>Gorgonzola</i> 5 | <i>Blackened</i> 3 |
| <i>Horseradish Crust</i> 5 | <i>Bearnaise</i> 3 |

dinner pastas

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

***Steak Tip Pasta**

tenderloin tips, sautéed mushrooms, and pasta in a garlic cream sauce. 26

Chicken Breast Pasta

Creamy parmesan sauce, vegetables, mushrooms, in pasta. 20

Shrimp Pasta

Creamy parmesan sauce, vegetables, mushrooms, in pasta. 22



Join us on Instagram,
eat with your eyes first!