lunch menu

• SINCE 1996 •

appetizers

Crab Cakes
Two cakes made with lump crab meat and snow crab. A longtime favorite here! 24

Blackened Tenderloin Tips & Dip
Blackened seared tenderloin, grape tomatoes, béarnaise sauce and creamy horseradish. 22

Shrimp Cocktail GF
Six jumbo shrimp, cocktail sauce. 28

Coconut Shrimp
Six sweet and crunchy shrimp served with our apricot mustard dipping sauce. 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*

salads

Garden BLT
Herb lettuce blend, smoke house bacon, grape tomatoes, cucumber, crouton, choice of dressing. 18

Hazelnut Spring Mix
Gorgonzola cheese, dried cranberries, hazelnuts, honey zest vinaigrette. 18

Classic Caesar
Romaine lettuce tossed in homemade dressing with Parmesan cheese and croutons. 18

Add Your Favorite Protein

Chicken	*6*
Shrimp	*8*
Tenderloin Steak	*10*
Salmon	*12*

Wagyu Burger & Salad
A burger with no bun, then pick either Caesar, house, or side salad with your choice of dressing. 26

soups

Lobster Bisque GF
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*

$7 martini lunch

Classic Vodka Martini
Classic Gin Martini
Cosmopolitan
Whiskey Sour

sandwiches

choice of seasoned fries or green beans

French Dip
Shaved prime rib served on a French roll with au jus. Add Swiss, Gouda, or American cheese. Add onions and/or peppers. 28

Walleye Sandwich
Sautéed walleye, lettuce, tomato, tartar sauce on a soft bun. 22

Lobster Roll
Chilled lobster meat and shrimp served on a split dinner roll. 34

BLT
Lettuce, tomato, thick cut bacon, whole grain bread, mayo. 20

Chicken Bacon Ranch Wrap
Chicken breast with lettuce, tomato, bacon and ranch dressing. 20

Jensen's Wagyu Burger
Served with your choice of cheese, lettuce, tomato, and garlic aoli. 26

Jensen's Club
Turkey, ham, and bacon with mayo, lettuce and tomato on whole grain bread. 20

Grilled Chicken Sandwich
Chicken breast, lettuce, tomato, ranch dressing served on sour dough French roll. 20

entrées

choice of garlic mashed potatoes or green beans
GF *request no popovers*

Twin Filet Mignon GF
Two bacon wrapped filet medallions. 26

Sautéed Walleye
Canadian walleye with panko breading sautéed to perfection. A house favorite! 26
GF *request broiled unbreaded filet*

Parmesan Walleye
Canadian walleye with panko breading and a Parmesan twist. 24

Coconut Shrimp
Six pieces of sweet crunchy shrimp served with our apricot mustard dipping sauce. 24

Broiled Shrimp GF
Five shrimp, broiled with sun-dried tomato butter. 24

Grilled Chicken Breast GF
Chicken breast marinated and grilled. 22

8 oz. Filet Mignon GF
The tenderest of all steaks sought by steak lovers around the world. 56

14 oz. Ribeye GF
Classic steakhouse flavors power this lunch. 64

12. oz New York Strip GF
Classic center cut strip aged and marbled to perfection. 60

Garlic Lemon Salmon GF
Enjoy this farm raised Atlantic salmon. 34

Pork Chop GF
Bone-in Pork Chop both tender and juicy. 28

pastas

Steak Tip Pasta
Tenderloin tips, sautéed mushrooms, and pasta noodles in a creamy Parmesan sauce. 26

Chicken Breast Pasta
Creamy Parmesan sauce, seasonal vegetable medley, pasta. 20

Shrimp Pasta
Roasted tomatoes, asparagus, and fresh basil tossed in garlic and olive oil. 22

GF *Indicates Gluten Free option available.*

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.

rev 10/26