Steaks

Ribeye

A well marbled, very flavorful cut grilled to your specifications, topped with rosemary butter. 37

Petite Strip Loin Steak

An 80z cut of USDA Choice NY Strip, charbroiled to your specifications. 27

Enhancements

Sauteed Mushrooms 3 Sauteed Onions 3 Mushrooms and Onions 4 Bleu Cheese 3

Surf n'Turf Add-On

 $Garlic\,or\,Fried\,Shrimp\,\,8$

Grilled Salmon 10

Prime Rib

As seen on:

Wisconsin Supper Club Adventures Facebook Group

Jake's Slow Roasted Prime Rib

Our specialty, delicately seasoned and slow roasted to perfection.

Queen Cut 10 to 12 oz ~ 29 Jake's Cut 16 oz ~ 37 Adventure Cut 24 oz ~ 49

Supper Club Specialties and Pasta

Fried Shrimp Dinner

Jumbo shrimp hand breaded and fried golden brown with your choice of side. 23

Garlic Shrimp

Jumbo shrimp baked to perfection with white wine, butter, garlic and lemon. 23

Lemon Artichoke Chicken

Sautéed chicken filets in a lemon-caper sauce with artichokes and oven roasted tomatoes, served over mashed potatoes. 25

Chicken Parmesan

A tender chicken filet lightly breaded and fried golden brown topped with our tangy marinara sauce and mozzarella cheese over fettuccini alfredo. 23

Garlic Fettuccini

Fettuccini noodles tossed with our homemade garlic cream sauce finished with Eau Galle Parmesan cheese 15

Add Vegetable Blend 2, Chicken 4, Shrimp 8, Salmon 10

Pan-Fried Walleye Dinner

A Supper Club favorite, panko breaded and pan fried golden brown. 26

Supper Club BBQ Ribs

Boldly seasoned and slow roasted, served with our tangy BBQ sauce. Full 31 Half 22

Honey Lime Grilled Salmon

Fresh Atlantic salmon grilled to perfection topped with our homemade honey lime sauce served over wild rice Florentine. 26

Shrimp Florentine Pasta

Fettuccini in a light white wine cream sauce tossed with red onions, roasted tomatoes, spinach and our house garlic shrimp. 23

Cajun Chicken Pasta

Grilled chicken over sauteed veggies and andouille sausage, tossed in our Cajun cream sauce with fettuccini noodles. 22

Daily Specials

Wednesday "Wine Night"

1/2 Price bottles of wine with entrée purchase. \$1 off glasses of wine at the bar.

Thursday "Prime Rib Night"

A petite cut of Jake's slow roasted Prime Rib served with your choice of side. 23

Saturday "Surf n' Turf"

Jake's slow roasted prime rib with your choice of salmon or shrimp and side. 37

Friday "Fish Fry"

Your choice of lightly breaded, beer battered or baked fish served with your choice of side. 17

Friday "Land and Sea"

Two pieces of Friday Fish Fry, with a petite cut of Jake's Slow Roasted Prime Rib. 36

Add Salad to any Entrée 2

Baked French Onion Soup 4

Sides

Vegetable du Jour - Baked Potato - Mashed Potatoes - French Fries

For an additional 1.59 Loaded Mashed Potatoes - Wild Rice Mushroom Risotto - Loaded Baked Potato