

### Appetizers

Prime Bites Marinated prime rib, breaded and fried. 13

Bang Bang Shrimp

Crispy fried shrimp served with our bang bang sauce, green onions and lemon. 13

Cheese Curds Ellsworth curds beer battered in house. 13

Cedar Plank Salmon Fresh salmon rubbed with brown sugar and spices

baked on a cedar plank with crostini. 10

Pomodori al Forno Herb roasted tomatoes, goat cheese & crostini. 12

# Lighter Fare

Caesar

Crisp Romaine lettuce tossed with our Caesar dressing, tomatoes, croutons and lemons. 14

Add Chicken 4, Shrimp 8, Salmon 10

#### Greek Chicken Salad

Fresh greens, feta cheese, Kalamata olives, pepperoncini and our homemade lemon-oregano vinaigrette. 18 *Sub Salmon 8* 

## Steaks

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

### Petite Strip Loin Steak

An 8oz cut of USDA Choice NY Strip, charbroiled to your specifications. 27

Jake Burger A fresh half pound burger cooked to your specifications, served California style. 16 Add cheese .99

Grilled Chicken Sandwich

A marinated, char-grilled chicken breast on a toasted bun with lettuce tomato and onions. 10 Add cheese .99

#### French Dip Sandwich

Thin sliced, slow roasted beef on a toasted hoagie served au jus. 16 Add cheese .99

# Prime Rib

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

# Supper Club Specialties

#### Fried Shrimp Dinner

Jumbo shrimp hand breaded and fried golden brown with your choice of side. 25

#### Garlic Shrimp

Jumbo shrimp baked with white wine, butter, garlic, and lemon with your choice of side . 25

#### Garlic Fettuccini

Fettuccini noodles tossed with our homemade garlic cream sauce finished with Eau Galle Parmesan cheese. 16 Add Vegetable Blend 2, Chicken 4, Shrimp 8, Salmon 10

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

#### Pan-Fried Walleye Dinner

A Supper Club favorite, panko breaded and pan fried golden brown with your choice of side. 28

### Grilled Chicken Pesto Alfredo

Our homemade pesto-cream sauce with fettuccini noodles, and fresh grilled chicken. 23

#### Honey Lime Grilled Salmon

Fresh Atlantic salmon grilled to perfection topped with our homemade honey lime sauce served over wild rice Florentine. 27

#### Lemon Artichoke Chicken

Sautéed chicken filets in a lemon-caper sauce with artichokes and oven roasted tomatoes, served over mashed potatoes with your choice of side. 26

Add a Dinner Salad to any Entrée 2 or French Onion Au Gratin 4

Sides

## Baked Potato ~ Vegetable du Jour ~ French Fries ~ Mashed Potatoes

Additional 1.59 - Wild Rice Mushroom Risotto - Loaded Baked Potato - Loaded Mashed

\*Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of food borne illness.