Jake's Supper Club on Tainter Lake

Appetizers

Cedar Plank Salmon
Fresh salmon rubbed with brown sugar and spices baked on a cedar plank with crostini. 16

Cheese Curds
Ellsworth curds beer battered in house. 13

Bang Bang Shrimp
Crispy fried shrimp served with our bang bang sauce. 13

Pomodori al Forno
House made oven ~roasted tomatoes served with fresh Goat cheese and crostini. 13

Prime Bites
Marinated prime rib, breaded and fried. 13

Fried Green Beans
Whole green beans battered and deep fried golden brown with a side of ranch. 12

Steaks & Prime Rib

Cowboy Sirloin
A hand~cut Larson Farms sirloin char grilled to your specifications then topped with our cowboy butter. 28

Larson Farms Tomahawk Ribeye
Larson Farms Hereford beef from Spring Valley WI.
Hand cut and grilled to your specifications, rare to medium, topped with rosemary butter. 51

Sides and Salad for Two 58

Ribeye
A well marbled, very flavorful 14oz cut grilled to your specifications topped with rosemary butter. 38

Jake's Slow Roasted Prime Rib
Our specialty, delicately seasoned and slow roasted to perfection.

Queen Cut 10 to 12 oz ~ 31 Jake's Cut 16 oz ~ 38

Filet Mignon Medallions
Tender filet medallions cooked to your specifications topped with a Cabernet demiglace over mashed potatoes. 36

Seafood & Specialties

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

Garlic Shrimp
Jumbo shrimp baked to perfection with white wine, butter, garlic and lemon. 25

Pesto Grilled Salmon
Fresh Atlantic Salmon char~grilled to perfection topped with our house made pesto sauce over wild rice Florentine. 28

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

Walleye Almondine
Lightly breaded and fried golden brown and topped with almondine butter. 28

Pan~Fried Walleye Dinner
A Supper Club favorite, panko breaded and pan fried golden brown. 28

Chicken Marsala
Tender chicken breast filets pan~dried golden in a marsala wine~mushroom sauce. 26

Shrimp Florentine Pasta
Fettuccini in a light white wine cream sauce tossed with red onions, roasted tomatoes, spinach and our house garlic shrimp. 24

Add a Dinner Salad to any Entrée 2 or Baked French Onion Soup 4

Sides

Veg du Jour ~ Baked Potato ~ French Fries ~ Mashed Potatoes
For an additional 1.59 Loaded Baked Potato ~ Wild Rice Mushroom Risotto ~ Loaded Mashed Potatoes

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