

A wooden sign with gold lettering for 'JIM & LINDA'S Lakeview SUPPER CLUB' is mounted on a post. The sign is set against a background of a sunset over a lake, with silhouettes of trees and a bright sun low on the horizon. The sign has a rustic, hand-painted appearance.

JIM & LINDA'S *Lakeview* SUPPER CLUB

In September 1978, Jim Koenigs and Linda Meyer at the age of 19 and 20 purchased the business here then known as Harry's Lakeview. The business featured dinners served with soup, salad and pasta, complete with potato and vegetable. The building was not more than a modified cottage, with a small bar consisting of 11 barstools and 28 chairs in two tiny dining rooms with a small attached kitchen and salad area. At that time, most of the serving was done by Linda and Jim did the bartending with minimal staff. After 5.5 years, in 1984, the real estate was purchased and a remodeled Jim and Linda's emerged, now capable of seating 65 diners. Travellers from afar drove and boaters came from around the lake to Jim and Linda's for cocktails and a four-course meal. As the restaurant grew in popularity, another expansion was warranted. In 1988, a large bar/lounge area was added, allowing dining space to be increased to its current 100 seats. We attribute our success to serving good food and cocktails at a fair price, in a casual atmosphere with some incredible sunsets over Lake Winnebago. We thank our three daughters for helping us over the years, as well as many other family members, and great employees. We thank our loyal customers from far and wide for their support over the past 45 years, and look forward to serving you for many more years to come.

Your hosts, Jim and Linda Koenigs



APPETIZERS

BLOOMING ONION

A jumbo sweet yellow onion dipped in a savory batter and fried until crisp.
Served with a dynamite dipping sauce 14

CHICKEN TENDERS

Crunchy, seasoned chicken strips served with your choice of dipping sauce –
Ranch, BBQ, Honey or Dijon Honey Mustard 13

CHEESE CURDS

Wisconsin white cheddar curds rolled in bread crumbs
and served with a ranch dipping sauce 14

POTATO SKIN CHIPS

A house favorite! Fresh cut crispy potato skin chips finished with a Wisconsin cheese sauce,
hickory smoked bacon and a sour cream and chive dipping sauce 16

CHICKEN CAESAR FLATBREAD

Flatbread topped with a garlic and herb sauce, mozzarella cheese and grilled chicken.
Finished with a Caesar salad and balsamic reduction 16

COLD SHRIMP

Six jumbo tiger shrimp served chilled with cocktail sauce 16

GARLIC & HERB MUSSELS*

Chilean mussels tossed with white wine, roasted garlic and herbs
served with fresh toasted bread 16

BANG BANG SHRIMP

Crispy breaded shrimp tossed in our spicy Thai sauce and served over mixed greens 16

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*



ENTRÉES

Served with soup and salad.

Pasta

BOW TIE PASTA ALFREDO

An array of seasonal fresh vegetables and cajun seasoning tossed in a rich creamy Alfredo sauce 19
Chicken 23 | Shrimp 24

ALFREDO

Bowtie pasta in our creamy, homemade alfredo sauce
Chicken 22 | Shrimp 26

GRILLED SALMON LINGUINI

Grilled salmon served on a bed of lemon pepper linguini and a parmesan mushroom sauce complimented with asparagus spears and roasted sliced almonds 30

Lamb

BRAISED LAMB SHANK

Slowly braised and finished with a demi glaze over roasted vegetable couscous 34

Ribs

Danish pork ribs cooked slowly in a perfect blend of smoke and our house seasonings until they are fall-off-the bone tender. Finished in hot oven with our homemade BBQ sauce.

HALF RACK 22 | **FULL RACK** 28 | **DOUBLE** 38

A La Carte

BOWL OF HOUSE VEGETABLE SOUP AND FRESH ROLLS 6

BOWL OF NEW ENGLAND CLAM CHOWDER AND FRESH ROLLS (Fridays Only) 6

SIDE SALAD 5

SIDE CAESAR SALAD 6

SOUP, SALAD AND PASTA 12

Stir-Fry

A house favorite! Fresh stir-fried vegetables tossed in an Oriental sauce and served over rice pilaf.

STEAK* 26

CHICKEN 23

SHRIMP 24

VEGETABLE 19

Chicken

Served with choice of potato or featured vegetable.

CHICKEN ROMANOFF

A house favorite! Panko crusted chicken breast stuffed with sour cream, noodles and chives 26

CHICKEN CORDON BLEU

A juicy chicken breast stuffed with hardwood smoked ham and Wisconsin Swiss cheese rolled in Panko bread crumbs 26

FRIED HALF CHICKEN

Deep-fried golden brown. 4 pc - 19 | 2 pc - 16

Pork

Served with choice of potato or featured vegetable.

SANTA FE PORK RIBEYE*

Juicy 8 oz center cut spice-rubbed prime pork ribeye charbroiled and finished with a Southwest cheese sauce over roasted exotic grains 26

APPLE HARVEST BACON WRAPPED PORK TENDERLOIN

Two tender 5 oz charbroiled bacon wrapped pork medallions finished with Fuji roasted apples 26

Add a Caesar Salad to your dinner for 2.00



STEAK

Served with soup & salad, potato or featured vegetable.

TENDERLOIN*

9 oz - 29 | 16 oz - 43

USDA CHOICE T-BONE*

18 oz - 38

USDA CHOICE PORTERHOUSE*

30 oz - 58

USDA CERTIFIED ANGUS BEEF® RIBEYE*

14 oz - 40

USDA CERTIFIED ANGUS BEEF® PRIME RIB*

PRINCESS (10-12 oz) 33

QUEEN (14-16 oz) 42

KING (28-32 oz) 58

CAJUN SUPREME*

Cajun-seasoned USDA Choice sirloin atop Texas toast and finished with fresh asparagus spears and a rich creamy garlic and mushroom cheese sauce 30

SIDES \$4 EACH

BAKED POTATO

AU GRATIN POTATOES

TWICE BAKED POTATO

WILD MUSHROOM RICE

FRENCH FRIES

PASTA WITH MEAT SAUCE

HASHBROWNS

FEATURED VEGETABLE

RICE PILAF

KID'S MENU \$8 EACH

Chicken Tenders and Fries

Macaroni and Cheese with Garlic Bread

Grilled Cheese and Fries

Spaghetti with Meat Sauce

STEAK U-PICK COMBO

PICK 1

8 OZ SIRLOIN* 36

8 OZ TENDERLOIN* 38

10 OZ PRIME RIB* 40

PICK 1

SHRIMP—Deep-Fried • Sautéed • Stuffed • Bang Bang

SCALLOPS—Deep-Fried • Sautéed

FROG LEGS—Deep-Fried • Sautéed

STEAK & FRENCH FRIED LOBSTER* 42

8 oz Sirloin or Tenderloin and 5 oz French fried lobster

10 oz Prime Rib Add + 3.00

STEAK & ALASKAN KING CRAB* 94

8 oz Sirloin or Tenderloin and 14 oz Alaskan King crab

10 oz Prime Rib Add + 3.00

STEAK & LOBSTER* 69

8 oz Sirloin or Tenderloin and 8 oz South African coldwater lobster tail

10 oz Prime Rib Add + 3.00

BBQ RIBS RACK COMBO 32

A generous portion of our barbecued babyback pork ribs with your choice of one of the following:

SHRIMP—Deep-Fried • Sautéed • Stuffed • Bang Bang

SCALLOPS—Deep-Fried • Sautéed

FROG LEGS—Deep-Fried • Sautéed

STEAK TOPPERS

SAUTÉED MUSHROOMS 5

SAUTÉED ONIONS 3

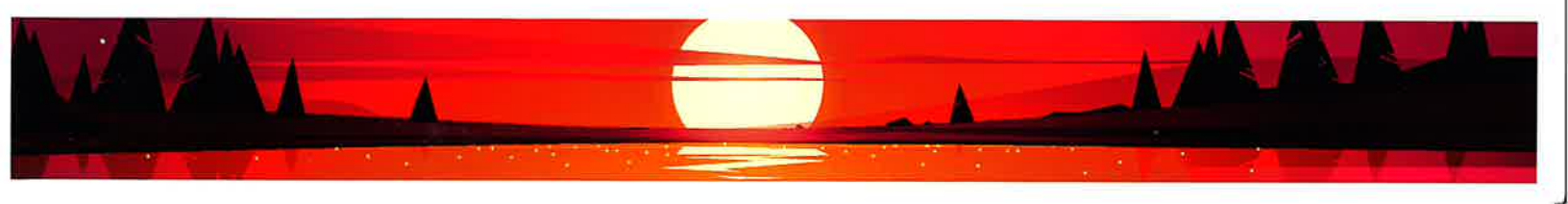
SAUTÉED MUSHROOMS & ONIONS 5

BLACK & BLEU 5

BALSAMIC BLEU CHEESE 5

BLACKENED & CAJUN 3

BLACKENED 3



SEAFOOD

Served with soup & salad, along with your choice of side.

WALLEYE

Breaded or Broiled walleye with seasoning salt and paprika, Lemon pepper or Cajun Half 20 | Full 24

PESTO CRUSTED SALMON

Pacific salmon baked with a basil pesto crust and finished with a balsamic reduction over a roasted vegetable couscous 29

PARMESAN BAKED HADDOCK

Baked haddock topped with a parmesan crust over a rich creamy parmesan sauce with a wild mushroom rice pilaf 29

POORMAN'S LOBSTER

Baked or Deep fried flaky Icelandic haddock served with drawn butter or baked with cajun spices and lemon pepper Half 20 | Full 24

FRENCH FRIED LOBSTER

Succulent cold water lobster pieces, deep fried golden brown 37

FRIED COMBO PLATTER

Scallops, shrimp, French fried lobster and perch or haddock. Also available sautéed 39

GRILLED SALMON

Lemon pepper or Cajun charbroiled salmon fillet paired with a blend of grilled vegetables 25

LAKE PERCH

Half 20 | Full 24 | Double 34

JUMBO TIGER SHRIMP

Deep-fried, sautéed, cajun sautéed, or cold 27

STUFFED SHRIMP

Crab and cheese stuffed fantail shrimp breaded and served with a spicy Thai sauce 28

FRESH SEA SCALLOPS

Fresh jewels of the sea deep-fried golden brown 29
OR sautéed with garlic or cajun spices 38

VEGAS STYLE SCALLOPS

Fresh pan seared scallops in a rich decadent garlic cream and mushroom sauce 38

FROG LEGS

Battered or garlic sautéed medium saddles 28

SOUTH AFRICAN LOBSTER

Cold water lobster broiled to perfection with drawn butter. 8 oz - 60 | 16 oz - 84

ALASKAN KING CRAB

Jumbo Alaskan King crab split legs with drawn butter. 14-16 oz - 80 | 24-26 oz - 120

SEAFOOD PLATTER

Succulent French fried lobster, jumbo shrimp, fresh scallops, and South African cold water lobster.

Available deep-fried or sautéed 69

Available deep-fried or sautéed platter with Alaskan King Crab 94



SANDWICHES

All sandwiches include your choice of a side.

PRIME RIB SANDWICH*

8 oz slow-roasted and sliced prime rib on a toasted roll with a side of au jus 24
Add cheese + 2.00 • Add mushrooms + 1.50 • Add onions + 1.00

SURF & TURF BURGER*

1/3 lb juicy burger piled high with our Bang Bang shrimp, mozzarella cheese, shredded onion tanglers, lettuce and Key West sauce on a toasted roll 16

CHICKEN BRUSCHETTA SANDWICH

Tender grilled chicken breast, fresh mozzarella cheese, sliced tomatoes, mixed greens and basil pesto aioli on a fresh telera roll. Finished with a balsamic drizzle 15

WESTERN BACON CHEESEBURGER*

1/3 lb charbroiled burger stacked with bacon, cheese, shredded onion tanglers, and BBQ sauce 15

STEAK SANDWICH*

Charbroiled 1/2 lb of chopped sirloin served with au jus on a hard roll 16
Add cheese + 1.50 • Add mushrooms + 1.00 • Add onions + 1.00

KEY WEST FISH SANDWICH

Battered haddock stacked with crisp lettuce, tomato and Key West tartar sauce on a telera roll. Served with a side of coleslaw 15

BALSAMIC & BLEU BURGER*

1/3 lb juicy burger topped with sautéed mushrooms, crumbled bleu cheese and balsamic mayo on a toasted roll 15

THE BASIC BURGER* OR CHICKEN

Charbroiled burger or chicken breast topped with cheese, lettuce, onion and tomato 13

GARLIC & HERB CHICKEN MELT

Grilled chicken with a creamy garlic and herb-infused cheese, sautéed mushrooms and mozzarella cheese on a toasted telera roll 15

SIDES

BAKED POTATO / TWICE BAKED POTATO / FRENCH FRIES / HASHBROWNS / AU GRATIN POTATOES

WILD MUSHROOM RICE / PASTA WITH MEAT SAUCE / FEATURED VEGETABLE / RICE PILAF

