



APPETIZERS

NACHOS 11.90

queso cheese, lettuce, tomato, jalapeños, black beans and sour cream piled high on tortilla chips with a side of tomatillo salsa

add STEAK +5, CHICKEN +4, GUACAMOLE +2

SPINACH ARTICHOKE DIP 11.90

creamy spinach artichoke dip topped with parmesan cheese, served with tortilla chips and pita bread

SHRIMP COCKTAIL 15.90

large shrimp served with valentina cocktail sauce

FRIED PICKLES 9.90

hand breaded pickle chips served with ranch

APPETIZER COMBO 16.40

cheese curds, chicken wings, and fried pickles all in one

ONION RINGS 9.90

beer battered onion rings

CHICKEN WINGS

6-WINGS 11.90 / 12-WINGS 12.90

traditional bone-in crispy chicken wings with buffalo, bbq, lemon pepper or naked served with ranch or bleu cheese

CHEESE CURDS 9.90

hand breaded Wisconsin cheese curds served with ranch and our homemade marinara sauce

HOMEMADE JALAPEÑO POPPERS 12.90

fresh jalapeños stuffed with a creamy cheese blend wrapped with bacon, breaded and fried to perfection, served with a side of ranch

LOADED POTATO SKINS 10.90

crispy potato skins stuffed with bacon, cheese and sour cream

SALADS

add protein:

STEAK 10, GRILLED CHICKEN 8, CRISPY CHICKEN 8, SALMON 10, SHRIMP 10

CAESAR SALAD 11.90

romaine, shredded parmesan, croutons, tossed in caesar dressing

CHOPPED SALAD 14.90

chopped romaine, egg, bacon, tomatoes, cucumber, onion, avocado and cheese

BRUSSELS SPROUT SALAD 13.90

shaved brussel sprouts, bacon, red onion, dried cranberries, walnuts, parmesan, served with raspberry vinaigrette dressing

MEDITERRANEAN SALAD 14.40

mixed greens, onions, bell pepper, tomatoes, feta cheese, kalamata olives and cucumbers

HANDHELDS

COMES WITH ONE SIDE



JORDY'S STEAK SANDWICH 22.90

grilled 8 oz. ribeye topped with caramelized onions and peppers, havarti cheese and a1 mayo on a hoagie roll

GRILLED CHICKEN SANDWICH 19.90

grilled or blackened chicken breast with swiss cheese, lettuce tomato, onion, mayo

CRISPY BUFFALO CHICKEN SANDWICH 20.40

crispy breaded chicken breast with pepperjack cheese, lettuce, tomato, buffalo sauce and ranch



HOUSE BURGER 20.40

build your own half pound burger

cheese: CHEDDAR, SWISS, HAVARTI, PEPPERJACK, AMERICAN
toppings: LETTUCE, TOMATO, ONION, PICKLES, MUSHROOMS, JALAPEÑOS

sauses: MAYO, KETCHUP, MUSTARD, BBQ, A1 MAYO

upgrades: BACON, ONION RINGS, FRIED EGG, AVOCADO (\$2 EACH), MAKE IT DOUBLE (\$8)



STEAK TACOS 19.90

three corn or flour tortillas with sliced tenderloin topped with sautéed onions, cilantro and tomatillo avocado salsa

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SOUPS

FRENCH ONION 7.90

caramelized onions in rich stock with crostini and swiss cheese

SEAFOOD BISQUE 9.90

seafood in a rich tomato cream base

SOUP OF THE DAY 7.90

ask your server for today's special

ENTRÉES

COMES WITH SOUP OR SALAD.

PORK CHOP 26.40

14oz double bone grilled pork chop in a brandy cream sauce with choice of side

BABY BACK RIBS

HALF RACK 19.90 / FULL RACK 29.90

baby back barbecue ribs with choice of side

ALFREDO PASTA 17.90

pappardelle pasta tossed in homemade alfredo sauce

add BROCCOLI +2, GRILLED CHICKEN +4, BREADED CHICKEN +6.

STEAK +8, SHRIMP +8, SALMON +10

SHRIMP SCAMPI PASTA 24.40

pappardelle pasta and grilled shrimp in a white wine garlic butter scampi sauce, garnished with tomatoes and fresh parsley

SALMON 26.90

grilled or blackened salmon filet seasoned to perfection with choice of side

SHRIMP DINNER 26.90

breaded or grilled shrimp paired with our valentina cocktail sauce for a touch of heat, with choice of a side

STEAKS

COMES WITH SOUP OR SALAD AND ONE SIDE.

add toppings:

BLUE CHEESE +3, SAUTÉED ONIONS +2, CRAB TOPPING +4, HERB BUTTER +2, BONE MARROW BUTTER +3



Through this brand's relationships from ranch to table, our chef sources premium beef with genuine, reliable quality. Ten quality standards ensure it's a cut above USDA Prime, Choice and Select.

FILET 6 OZ 28.90

FILET 8 OZ 33.90

RIBEYE 16 OZ 35.40

NEW YORK STRIP 14 OZ 30.90

PORTERHOUSE 24 OZ 48.90

T-BONE 18 OZ 32.90

BONE-IN RIBEYE 18 OZ 41.90

MAKE IT SURF & TURF

SHRIMP 9.90

SALMON 11.90

SCALLOPS 13.90

LOBSTER TAIL MARKET PRICE

SIDES

GARLIC MASHED POTATOES 3.90

(LOADED +2)

BAKED POTATO 3.90

(LOADED +2)

BROCCOLI 3.90

ONION RINGS 3.90

MUSHROOMS 3.90

GREEN BEANS 3.90

FRENCH FRIES 3.90

SWEET POTATO FRIES 4.40

MAC AND CHEESE 3.90

STREET CORN 4.40

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MENU DESIGNED BY CERTIFIED ANGUS BEEF 10/25. CR-22333

KIDS MENU

12 YEARS AND UNDER - COMES WITH ONE SIDE

GRILLED CHEESE 7.90

CHICKEN TENDERS 8.40

MINI CORN DOGS 7.90

MAC & CHEESE 7.90

KIDS CHEESEBURGER 8.90

CHEESE QUESADILLA 7.90

FRIDAY NIGHT FISH FRY

COMES WITH SOUP OR SALAD, LEMON, TARTAR SAUCE, RYE BREAD, COLESLAW AND ONE SIDE.

COD DINNER 19.40

3 pieces of cod baked or hand beer battered

PERCH DINNER 20.40

lightly breaded perch a Wisconsin favorite

WALLEYE DINNER 20.90

lightly breaded generous filet that will soon be your favorite

FISH FRY SIDES

ONLY AVAILABLE FRIDAY FOR FISH FRY SPECIALS

COLESLAW 3.90

POTATO SALAD 4.90

OUR DEDICATION TO QUALITY

AT JORDY'S, WE PRIDE OURSELVES ON OFFERING A DIVERSE MENU CRAFTED WITH THE HIGHEST QUALITY INGREDIENTS. EVERY DISH IS HANDMADE AND PREPARED WITH LOVE AND CARE, ENSURING THAT EACH BITE IS A TESTAMENT TO OUR COMMITMENT TO EXCELLENCE. OUR HAND-CUT STEAKS ARE A STANDOUT FEATURE, METICULOUSLY SELECTED AND COOKED TO PERFECTION. WHETHER YOU PREFER A JUICY RIBEYE OR A TENDER FILET MIGNON, OUR STEAKS ARE SURE TO IMPRESS.

IN ADDITION TO OUR EXCEPTIONAL STEAKS, OUR MENU BOASTS A VARIETY OF OTHER MOUTHWATERING OPTIONS. DIVE INTO OUR FLAVORFUL RIBS, CRISPY WINGS, AND A RANGE OF DELECTABLE SEAFOOD DISHES, INCLUDING SUCCULENT SALMON AND SHRIMP. FOR THOSE CRAVING A LIGHTER OPTION, OUR FRESH SALADS AND HOMEMADE SOUPS PROVIDE A REFRESHING CHOICE. OUR PASTA DISHES ARE MADE FROM SCRATCH, OFFERING A DELIGHTFUL BLEND OF FLAVORS AND TEXTURES.

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