

~Beginnings~

Shrimp Cocktail

Four boiled shrimp, served with our spicy cocktail sauce
\$16.00

Escargot

Lightly sautéed in garlic and butter
\$14.00

Served with sautéed mushrooms
\$15.00

Shrimp on Ice

Half-dozen boiled gulf shrimp served on ice
\$19.00

One dozen boiled gulf shrimp served on ice
\$34.00

Fried Shrimp

Five hand-battered and golden fried gulf shrimp
\$19.00

Grilled Shrimp

Half dozen shrimp grilled to perfection
\$19.50

Shrimp Cargot

Jumbo Shrimp sautéed in garlic butter topped with Havardi cheese
\$19.50

Fried Cheese

\$11.00

Chicken Livers, Gizzards or Combination

\$21.00

Chicken Strips

\$15.00

Shrimp Scampi

\$19.50

Nachos

Made with a blend of cheeses and jalapenos
\$12.00 / \$16.00 topped with chicken

~Salads~

Each salad is made fresh to order.

Caesar or Syrian Salad

(With Entrée) \$8.50
Ala Carte \$12.00

Chicken Caesar Salad

\$21.50

House Salad

(With entrée) \$5.00 Ala Carte \$6.50

~Main Course~

All entrees are served with house vegetables and your choice of baked potato, garlic mashed potatoes, cottage fries, or rice.

Filet Mignon

Our house specialty eight ounce filet
\$56.00

Six ounce petite filet
\$52.00

Four ounce filet served with shrimp scampi
\$47.00

Medallions Dianne

Tenderloin medallions served with Junior's private recipe
\$45.00

Rib eye Steak

Sixteen-ounce hand-cut rib eye
\$65.00

USDA Prime Cowboy Bone-in Rib eye

\$75.00

Kansas City Strip

Over thirteen ounces of delicious center-cut strip
\$49.00

Shish-k-Bob

Three 3 ounce tender filet medallions with fresh bell pepper, onions and mushrooms
\$38.00

Teriyaki-glazed Chicken Breast

\$28.50

Pan Fried Chicken

Hand-breaded and fried to order – white, dark or combination. Please allow extra cooking time. Fried chicken is not available to large parties.
\$26.00

~Specialty Sides~

Sautéed Mushrooms
\$8.50

Broccoli
\$8.50

Asparagus
\$9.00

Split-plate charge \$9.00

~Seafood~

Lobster Tail

Cold water Australian lobster tail
Market Price

Surf and Turf (for two)

Includes a 6 oz filet served with an 8 oz Australian lobster tail
Market Price

Tilapia

Oven baked and served with homemade crab and shrimp sauce
\$37.00

Chilean Sea Bass

Succulent 8 oz filet grilled to perfection
\$55.00

Salmon Filet

Perfectly grilled and served with melted garlic butter
\$37.00

Shrimp-k-Bob

A Combination of gulf shrimp and vegetables
\$34.00

Fried Shrimp

Hand-battered gulf shrimp
\$30.00

~Endings~

Ask your server to see our special dessert menu.

Junior's Famous Brandy Ice

Must be 21 years of age
(Served on premises only)
\$10.00

~Junior's~

Stepping into Junior's is truly like stepping back in time. The lush red walls, romantic lumination of chandeliers, and the sunken piano bar are all reminiscent of a time in Oklahoma where money flowed more freely and tastes were exquisite. The era may be long gone, but Junior's still embodies the spirit of the time. Opened in 1973 and located in the Oil Center Building as an elite, private club, Junior's has even gained literary notoriety in the books, *Funny Money* and *Belly Up*. Junior's "became the sanctum sanctorum of new-oilism" as the meeting place for those involved in the Penn Square Bank collapse, which ultimately shook the country's banking industry. One can only imagine the conversations and influential businessmen and oilmen of the time.

~A Brief History~

In the late 1960's, Junior Simon was managing Oklahoma City's Habana Club. It was so successful that he became partners in ownership of the Hilton Hotel in Tulsa. It was then that he began to dream of a restaurant that would one day be his own. Because of that dream, Junior's Supper Club was born. Thanks to his true belief in superb service, style and culinary excellence, there are still customers walking through the same door 42 years later. That is a true testament to the superior quality Junior's customers receive each time they come in to dine.

~Junior's Today~

Since 2003, Junior's has been owned and operated by Jim Shumsky, a long-time patron of Junior's and friend of Genell Simon, Junior Simon's widow. After a request by Genell, Jim became the new owner of Junior's just after retiring from Pfizer Pharmaceuticals boasting a remarkably successful end to a 40-year career. Mr. Shumsky says, "You're welcomed at the door, recognized; you eat an outstanding meal and are thanked for coming when you leave." This has been a trademark of the beliefs behind what has made Junior's one of Oklahoma City's legendary places to eat.

The servers, many of who have worked at Junior's for many years, allow the diners to linger over dinner, which in today's fast-paced world is almost a lost art, but is definitely a contributing factor in the successful status of a great restaurant. "You don't change success," Shumsky says. "This place is legendary." He is grateful to be able to keep a true historic piece of Oklahoma City history alive embodying the same belief system and true love of the restaurant, that has made it a success and a landmark for so many years.

~The Food~

Junior's boasts some of the finest cuts of meat prepared precisely to perfection, world-class lobster tail and truly spectacular Caesar salads made tableside, adding to the already intriguing ambiance. Junior's takes the words fine dining to a new level.

"Welcome to Junior's"
An Oklahoma City landmark since 1973