

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita - Jose Cuervo Gold Tequila, triple sec, Rose's lime, sweet n sour on the rocks 6.50

Sun Burned Margarita - premium 18K Gold Reposado, triple sec, Rose's lime and sweet n sour and cranberry juice on the rocks 7.50

Pomegranate Margarita - tequila, Pomegranate liqueur, Triple Sec, lime and sweet n sour on the rocks 7.50

Cadillac Margarita - premium Sauza Hornitos Anejo, triple sec, Rose's lime and sweet n sour on the rocks with a side shot of Grand Marnier 9.00

Mojito - cruzan rum, fresh lime, sugar and fresh mint 6.50

COCKTAILS

Sand In Your Shorts - raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices 6.50

Long Island Iced Tea - vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon 6.50

Bloody Mary or Caesar - vodka with our own excellent mix and jumbo shrimp garnish 6.50

Loaded Lemonade - ABSOLUT Raspberri vodka and lemonade served frozen 6.50

Strawberry Daquiri - strawberries blended with rum, sweet n sour and 7-UP 6.00

Atomic Iced Tea - Absolut vodka, Bacardi rum, Tanqueray gin and Bacardi 151, triple sec, sweet n sour, Pepsi and lemon 8.50

Jaker's Hurricane - Southern comfort, Yukon Jack, Wild Turkey, Sloe Gin & fruit juices. 7.50

Tropical Obsession - a blend of tropical rum, melon liqueur, raspberry schnapps topped with cranberry juice and a splash of pineapple 7.25

MARTINIS

Our Classic 3 oz Martini - made with gin or vodka and a splash of dry vermouth 6.75

Cosmopolitan - vodka, triple sec, Rose's lime with a splash of cranberry juice 6.75

Lemon Drop - ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim 7.75

White Chocolate Martini - ABSOLUT Vanilia and Godiva white chocolate liqueur 7.75

PAMA Tini - ABSOLUT Ruby Red vodka, pomegranate liquor, grapefruit juice and sour mix 7.75

Apple Pear Martini - ABSOLUT Pear vodka and Apple Pucker 7.75

DESSERT MENU

Creamy Cheesecake - a creamy cheesecake with a graham cracker crust topped with raspberries, strawberries or hot fudge 5.99

TURTLE CHEESECAKE

Our cheesecake topped with pecans, chocolate and caramel 6.99

Apple Crisp a la Mode - Served Hot baked cinnamon and apple slices covered with a mixture of walnuts, brown sugar and butter and topped with vanilla ice cream and caramel hazelnut sauce 6.49

Crème Brûlée - a smooth rich vanilla flavored stirred custard, served under a warm caramelized brittle topping 5.99

Mudd Pie - a combination of mocha and chocolate ice cream with a chocolate chip cookie crumb crust on a bed of hot fudge and topped with chocolate chips, whipped cream and toasted almond slices 5.99

Big Fat Chocolate Cake - 5 layers of chocolate served with vanilla ice cream 7.99



We Proudly Brew
STARBUCKS COFFEE

APPETIZERS

Sizzling Potstickers

steamed chicken and vegetable dumplings served sizzling with soy-sesame and a side of sweet chili sauce 8.99

Cheddar Bacon Skins

crispy potato skins with melted Jack and cheddar cheeses, bacon, chives and sour cream 8.99

Calypso Calamari

lightly breaded calamari strips crisp-fried and served with chipotle aioli 8.99

Shrimp and Cream Cheese Wontons

served with wasabi soy and sweet chili sauces 9.99

Hot Crab, Spinach and Artichoke Dip

a hot creamy cheesy blend served with seasoned toasted baguettes 10.99

Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and topped with Parmesan and Jack cheeses 10.99

Chicken or Beef Nachos

freshly fried tortilla triangles topped with Jack and cheddar cheese, tomatoes, avocados, green onions, black olives, jalapeños and sour cream 10.99

Dragon Tails

lightly breaded chicken tenders glazed with a fiery citrus Chile sauce and served with celery sticks, blue cheese dressing and wasabi soy 9.99

Rim Fire Shrimp Cocktail

steamed and chilled jumbo prawns garnished with celery sticks and served with wasabi cocktail sauce 11.99

Steak Bites

grilled steak bites sautéed with mushrooms in garlic-herb butter and teriyaki served with seasoned toasted baguettes 11.99

Jaker's Combo

Calypso Calamari, Dragon Tails, Coconut Shrimp and Shrimp Wontons 15.99

JAKERS

BAR AND GRILL

SALADS

Mandarin Crispy Chicken Salad

lightly battered chicken tenders crisp-fried on salad greens with Japanese cucumbers, mandarin oranges, wonton strips and sliced toasted almonds with sesame-teriyaki dressing 10.99

Evil Jungle Thai Steak Salad

grilled marinated sirloin fanned on mixed Asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, peanuts and linguini tossed with spicy lime vinaigrette 12.99

Chopped Asian Salad

sliced chicken, mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks and sesame seeds tossed with miso vinaigrette 9.99

Caesars

crisp romaine topped with freshly shredded Parmesan cheese with broiled chicken 10.99
with shrimp scampi or grilled salmon 12.99

Billion Dollar Salad

composed of broiled chicken, avocado slices, cheddar and Jack cheeses, olives, diced tomatoes, mushrooms, carrots, cucumber slices, chopped bacon and croutons on tossed greens with choice of dressing 10.99 with rock crab 12.99

Crab Salad-Stuffed Avocado

fanned avocado quarters over fresh tossed greens topped with rock crab salad served with choice of dressing 10.99

JAKER'S FUN FOOD

You may substitute a salad bar for any included side for 3.99 extra.

Maui Mahi Surf Tacos

grilled marinated Mahi Mahi, shredded cheddar and Jack cheeses, shredded lettuce, pico de gallo, marinated cucumbers with chipotle mayo in two crisp flour tortillas and served with Southwestern rice 11.99

Chicken Tenders

breaded and deep-fried and served with a choice of sauce and a side dish 10.99

Fish and Chips

dipped in tempura batter, crisp-fried and served with key lime tartar sauce, Asian slaw and fries 13.99

Fiesta Enchiladas

seasoned chicken or beef rolled into corn tortillas and topped with our own New Mexico chile sauce, cheddar and jack cheeses served with Southwestern rice 11.99

Spicy Sizzling Fajitas

charbroiled marinated chicken breast or steak sautéed with onions and peppers served with flour tortillas, cheese, lettuce, sour cream, pico de gallo and avocado 13.99

Baked Lobster Macaroni and Cheese

with Fontina, American and Cheddar cheese sauce, served with a choice of soup or salad 11.99

CHARBROILED SIRLOIN BURGERS

Served with a choice of soup, salad, fries, or onion rings.
You may substitute salad bar for your side for 3.99 extra.

Cheeseburger

fresh ground sirloin, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 9.49

Wimpy Burger

smaller version of our Cheeseburger for lightweights 8.49 with bacon 9.49

Bacon Cheeseburger

fresh ground sirloin, thick sliced bacon, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 10.49

Chipotle Pepper Burger

fresh ground sirloin, pepper-jack cheese, lettuce, tomato, chipotle aioli and onion straws 9.99

Hickory Burger

fresh ground sirloin, peppered bacon, cheddar cheese and topped with onion straws and our BBQ sauce 10.99

California Avocado Burger

fresh ground sirloin, sautéed mushrooms, avocado slices and tomato topped with cheese sauce and served open-faced 10.99

SANDWICHES & WRAPS

Served with a choice of soup, salad, fries, or onion rings.
You may substitute salad bar for your side for 3.99 extra.

Crispy Chicken and Bacon Wrap

crispy chicken breast, bacon, lettuce, tomato, cheese, and ranch dressing wrapped in a salsa tortilla 10.99

Turkey, Avocado and Bacon Wrap

sliced roasted turkey, bacon, pepper-jack cheese, lettuce, tomato and avocado with chipotle mayo wrapped in a salsa tortilla 10.99

B.L.T.A. Chicken

grilled garlic-lemon chicken, Fontina cheese, bacon, lettuce, tomato, avocado and sun-dried tomato mayo 10.99

Prime Rib French Dip

thin sliced, seared prime rib and Swiss on a grilled roll with au jus and a creamy horseradish sauce 11.99

Hot Crab and Avocado

crab, tomato slices, avocado slices and cheese sauce on grilled whole wheat served open faced 10.99

London Broil Sirloin Sandwich

thinly sliced marinated top sirloin, pepper-jack cheese, onion straws and mushrooms on a toasted roll with a side of creamy horseradish sauce 11.99

Prime Rib Melt

sliced prime rib with grilled onions, peppers and mushrooms topped with melted Fontina cheese 12.99

Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut & Swiss on Rye, choice of thousand island dressing or Dijon mustard on the side 10.99

JAKERS

BAR AND GRILL

DINNERS

Includes choice of any soup or salad and any side dish.
Substitute Salad Bar for 2.99 extra.

Soups

Baked Potato
French Onion
Lobster Bisque
Clam Chowder

Salads

Caesar
Chopped
Asian Slaw
Tossed Green

Side Dishes

Linguini
Potato Skins
Onion Rings
Fries or Baker

Broccoli
Asparagus
Garlic Mashed
Choice of Rice

CHICKEN & RIBS

Thai Red Curry Chicken

charbroiled and glazed with a lime-red curry butter sauce. Served on jasmine rice 16.99

Chicken Parmesan

breast of chicken dusted in Parmesan bread crumbs and pan-fried, on linguini. Topped with marinara sauce, Fontina, fresh basil, diced tomatoes and Parmesan 16.99

Chicken a la Jaker's

breast of chicken dusted with Parmesan bread crumbs, sautéed in white wine and lemon and topped with crab, asparagus and béarnaise sauce served on a bed of linguini 19.99

Almond-Crusted Chicken

marinated then rolled in toasted almonds and pan-fried, served with béarnaise sauce with jasmine rice 16.99

Plum-Hoisin Glazed Ribs

baby back ribs slow-roasted and pan glazed with our plum-hoisin barbecue sauce. on jasmine rice
1/2 rack 18.99 full rack 24.99

Rack of Lamb

charbroiled spring lamb seasoned with garlic and rosemary 25.99

Baby Back Ribs

slow roasted, then charbroiled and brushed with our own barbecue sauce
1/2 rack 18.99 full rack 24.99

SIZZLING STEAKS & PRIME RIB

Sirloin

hand-cut choice grade sirloin served with sautéed mushrooms 8 oz 18.99 12 oz 22.99

Sirloin Scampi

8 oz sirloin topped with 4 pc scampi shrimp 28.99

London Broil Sirloin

sliced, marinated 10 oz sirloin fanned on garlic mashed potatoes with black pepper-garlic butter sauce 19.99

Prime Rib

Seared on high heat for sealing in juices
8 oz 20.99 10 oz 23.99 14 oz 29.99

Filet

the leanest and most tender cut 8 oz 26.99

Filet a la Jaker's

filet topped with crab, asparagus and béarnaise sauce 8 oz 29.99

New York Pepper Steak

selected from top choice 10 oz 19.99

Rib Eye

hand-cut selected from top choice 12 oz 26.99

Big Island Rib Eye

charbroiled and glazed with a ginger Yoshida sauce 12 oz 27.99

SEAFOOD

Jumbo Shrimp

coconut-breaded, tempura-battered or scampi style 16.99

Seared Sea Scallops

large scallops sautéed in herb and garlic butter with a dusting of Parmesan cheese 22.99

Alaskan King Crab Legs

presplit, this crab rules
1-1/2 lb 39.99

Parmesan-Crusted Walleye

fillet of walleye rolled in Parmesan cheese and bread crumbs, pan-fried in olive oil with jasmine rice 19.99

Fresh Salmon

charbroiled with black pepper-garlic sauce or miso-citrus glaze on jasmine rice 19.99

Almond-Crusted Halibut

fillet of halibut rolled in crushed almonds and spiced panko, pan-fried and served on jasmine rice with béarnaise sauce 22.99

PASTA

Served with a choice of soup or salad. Substitute salad bar for 2.99 extra.

Chicken Milano

charbroiled garlic-lemon chicken breast, tomatoes, steamed broccoli and black olives with alfredo sauce on linguini 15.99

Blackened Chicken Alfredo

mushrooms and zucchini sautéed in herb-butter combined with our alfredo and strips of blackened chicken breast on penne 15.99

Seafood Linguini

shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine mixed with our alfredo sauce on linguini 17.99

Lobster Alfredo

lobster sautéed in herb-butter and white wine with mushrooms and zucchini and tossed with alfredo sauce on penne 18.99

COMBINATIONS & ADD ONS

Shrimp - 4 pc shrimp scampi style, coconut breaded or tempura-dipped 9.99
Lobster Alfredo - 1/2 portion 9.99
Parmesan-Crusted Walleye 10.99
Seared Scallops 10.99
King Crab - 3/4 lb 19.99

Sautéed Mushrooms to any steak 1.49
Sautéed Onions to any steak 1.49
Sautéed Mushrooms and Onions 2.49
A la Jaker's to any steak 3.99
Blackened with béarnaise sauce 1.49
Blackened with bleu cheese crumbles 1.49

JAKERS

BAR AND GRILL

WINE MENU

HOUSE WINES BY COPPERIDGE Glass \$5.00

	Glass	Bottle
White Merlot, Beringer - California	\$6.00	\$16.00
White Zinfandel, Beringer - California	\$6.00	\$16.00
Johannesburg Riesling, Mission Mountain - MT	\$6.50	\$17.00
Fume Blanc, Ferrari Carano - Sonoma	\$8.00	\$23.00
Sauvignon Blanc, Monkey Bay - New Zealand	\$8.00	\$23.00
Pinot Grigio, Ecco Domani - Italy	\$7.50	\$20.00
Chardonnay, Edna Valley - California	\$8.50	\$24.00
Chardonnay, Kendall Jackson - California	\$10.00	\$29.00
Chardonnay, La Crema - California	\$11.00	\$31.00
Pinot Noir, Erath - Oregon	\$10.00	\$29.00
Pinot Noir, La Crema - California	\$11.00	\$31.00
Shiraz, Annie's Lane Clare Valley - Australia	\$9.50	\$26.00
Malbec, Dona Paula Estate - Argentina	\$8.50	\$23.00
Zinfandel, Ironstone - California	\$9.00	\$26.00
Cabernet, Louis Martini - California	\$10.00	\$29.00
Cabernet, Rodney Strong - Sonoma	\$10.50	\$29.00
Cabernet, Marques de Casa Concha - Chile	\$11.00	\$31.00
Merlot, Chateau Ste Michelle - Washington	\$9.00	\$26.00
Merlot, Canoe Ridge - Washington	\$11.00	\$31.00
Blend, Menage a Trois - California	\$8.00	\$23.00

CHAMPAGNE

Cooks	\$6.00	
Chandon Brut	\$9.00	\$26.00
Moet Chandon White Star		\$78.00
Dom Perignon champagne, France		\$155.00

MANAGERS CHOICE

Cakebread, Chardonnay, CA	70.00
Etude Carneros Pinot Noir, CA	81.00
Montevina Terra d'oro Zinfandel, Amador County, CA	65.00
Pepper Bridge Merlot, Walla Walla, WA	85.00
Beringer Bancroft Ranch Merlot, Napa, CA	95.00
Ferrari Carano, Cabernet, CA	70.00
Souverain, Cabernet, Alexander Valley, CA	66.00
Stags Leap, Cabernet, Napa Valley, CA	88.00
St. Clement Cabernet, Napa Valley, CA	81.00
Robert Mondavi Reserve Cabernet, CA	130.00
Opus One Cabernet Sauvignon, Napa Valley, CA	165.00



Doug Collier Managing Partner
 Ashley Harmer and Breann Vogl Assisting Managers
 Ken Tri Kitchen Manager