

# JAKERS

## BAR AND GRILL

### MARGARITAS

#### Cuervo Gold Margarita

gold tequila, triple sec, lime and sweet n sour on the rocks 6.99

#### Ocean Margarita

gold tequila, blue Curacao, lime and sweet n sour on the rocks 6.99

#### PAMA Margarita

tequila, pomegranate liqueur, Triple Sec lime and sweet n sour on the rocks 6.99

#### Sun Burned Margarita

premium 18K Gold Reserve, triple sec, lime, sweet n sour and cranberry juice on the rocks 7.99

#### Cadillac Margarita

1800 Gold Reserve Tequila, triple sec and sweet n sour on the rocks with a side shot of Grand Marnier 8.99

### MARTINIS

#### Classic Martini

made with gin or vodka and a splash of dry vermouth 6.99

#### PAMA Tini

vodka, pomegranate liqueur, grapefruit juice and sweet and sour 6.99

#### Cosmopolitan

ABSOLUT, triple sec, lime and cranberry 6.99

#### Lemon Drop

ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim 6.99

#### White Chocolate Martini

ABSOLUT Vanilla and Godiva white chocolate liqueur 7.99

#### Key Lime Martini

ABSOLUT vanilla vodka with pineapple and lime juice and a splash of sweetness 6.99

### COCKTAILS

#### Mojito

Cruzan rum, fresh lime, sugar & fresh mint leaves 6.99

#### Sand In Your Shorts

raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices 7.49

#### Long Island Iced Tea

vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon 6.99

#### Bloody Mary or Caesar

vodka with our own excellent mix and jumbo shrimp garnish 6.99

#### Loaded Lemonade

ABSOLUT Raspberri vodka and lemonade served frozen 6.49

#### Strawberry Daiquiri

strawberries blended with rum, sweet n sour and 7-UP 6.49

#### Atomic Iced Tea

ABSOLUT vodka, Bacardi rum, Tanqueray gin and Bacardi 151, triple sec, sweet n sour, Pepsi and lemon 8.49

#### Jaker's Hurricane

Southern comfort, Yukon Jack, Wild Turkey, Sloe Gin & fruit juice. 7.49

#### Tropical Obsession

a blend of tropical rum, melon liqueur, raspberry schnapps topped with cranberry juice and a splash of pineapple 7.49

### APPETIZERS

#### Battered Zucchini and Mushrooms Combo

button mushrooms and tender zucchini hand dipped in our batter, crisp-fried and served with a side of ranch dressing 7.99

#### Jumbo Onion Rings

seasoned rings dipped into Sriracha-Widmer tempura. Served with bon fire sauce Sm 5.99 Lg 8.99

#### Calamari

calamari dusted with seasoned breadcrumbs, crisp-fried and served with chipotle aioli 8.99

#### Dragon Tails

lightly breaded chicken tenders glazed with a sweet and spicy asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy 8.99

#### Shanghai Chicken in Lettuce Wraps

wok-stirred seasoned chicken breast, crisp vegetables and shiitake mushrooms served on rice sticks with cool lettuce wraps and soy-sesame sauce 8.99

#### Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses 9.99

#### Coconut Prawns

crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 10.99

#### Rim Fire Shrimp Cocktail

chilled jumbo shrimp in a wasabi-spiked cocktail sauce with celery sticks 10.99

#### Pot Stickers

steamed chicken and vegetable dumpling served with soy sesame and a side of chili sauce 8.99

#### Cheddar Bacon Skins

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

#### Chicken Nachos

corn tortilla chips covered with our special jalapeño 3 cheese sauce and a generous portion of our chicken, topped with fresh pico de gallo, olive slices and sour cream 9.99

#### Shrimp and Cream Cheese Wontons

with sweet chili and wasabi-soy sauces 9.99

#### Hot Crab, Artichoke and Spinach Dip

a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes 11.99

#### Fresh Seared Peppered Tuna

sushi-grade Ahi crusted with course ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle 12.99

#### Asian BBQ Ribs

slow roasted then crisp fried and smothered with our asian BBQ sauce on rice with a side of fries and asian slaw 13.99

#### Jaker's Combo

Wontons, Dragon Tails, Coconut Prawns and Calamari 15.99



We Proudly Brew  
STARBUCKS COFFEE

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### SALADS

#### Caesars

crisp romaine topped with freshly shredded parmesan cheese with blackened chicken 10.99  
with shrimp scampi or grilled salmon 12.99  
with London broil 13.99

#### Mandarin Crispy Chicken Salad

cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 10.99

#### Chopped Asian Salad

sliced chicken breast, mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks and sesame seeds tossed with miso vinaigrette 10.99  
with Ahi tuna 13.99

#### Cabo Chicken Taco Salad

mixed greens with cilantro, mixed cheese, corn, green onions, black beans, avocado, pico de gallo, sour cream and spicy seasoned chicken 10.99

#### Crab Salad Stuffed Avocado

avocado quarters topped with rock crab salad 11.99

#### Pear and Pecan

fresh sliced pear, candied pecans, blue cheese crumbles and sweet red bell peppers on salad greens drizzled with raspberry-walnut oil vinaigrette with broiled chicken 10.99

#### Rotisserie Chicken Waldorf Salad

a blend of our rotisserie chicken, apple, grape, pear, candied pecans, red bell pepper and celery in a creamy dressing, served on a bed of greens with our raspberry walnut dressing 11.99

#### Billion Dollar Salad

avocado, tomatoes, bacon, cheddar, and Jack cheeses, black olives, cucumbers, carrots, mushrooms, and mixed greens with blackened chicken 11.99  
with shrimp or crab 13.99

#### Evil Jungle Thai Salad

grilled marinated sirloin fanned on mixed Asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, peanuts and linguini tossed with spicy lime vinaigrette 14.99  
with Ahi tuna 15.99

### JAKER'S FEEL GOOD FOOD

Add soup and salad bar for 2.99

#### Mango Shrimp Tacos

tender bay shrimp sautéed with honey and lime served with pico de gallo, mangos, avocado and asian slaw, in two crisp flour tortillas with southwestern rice 12.99

#### Spicy Sizzling Fajitas

broiled marinated chicken breast or steak sautéed with onions and peppers served with flour tortillas, cheese, lettuce, sour cream, pico de gallo & avocado 12.99

#### Maui Mahi Surf Tacos

grilled marinated mahi mahi, shredded cheddar and jack cheeses, shredded lettuce, pico de gallo, chopped cucumbers and chipotle mayo in crisp flour tortillas served with southwestern rice 13.99

#### Flat Bread Pizza

Classic Margarita 8.99 Pepperoni 9.99

#### Seafood Enchiladas

shrimp and crab rolled into corn tortillas, topped with our jalapeño cheese sauce and green onions served with southwestern rice 13.99

#### Fish and Chips

cod dipped in a Widmer tempura and crisp-fried, served with fries, asian slaw and key lime tartar sauce 13.99

#### Baked Lobster Shells and Cheese

three cheese sauce, chipotle and jalapeños sautéed with lobster meat, served with a choice of salad 13.99

### CHARBROILED 1/2 lb BURGERS AND SANDWICHES

Fresh ground and approximately 10% - 12% fat content  
Choice of soup, salad, fries or onion rings  
Add soup and salad bar for 2.99

#### Lettuce Wrapped Burger

in a lettuce cup, choice of cheese, lettuce, tomato and mayo with pickles and red onion 9.99

#### Cheeseburger

choice of cheese, lettuce, tomato and mayo with pickles and red onion 9.99 with cherry wood bacon 10.99

#### Chipotle Pepper Burger

with pepper-jack cheese, lettuce, tomato, chipotle aioli and onion straws on a grilled bun 10.99

#### Sourdough Frisco Burger

All marinated burger served on sourdough with cheddar, onion straws, lettuce and tomato 10.99

#### Hickory Burger

bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 10.99

#### Avocado Burger

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

#### Turkey, Avocado and Bacon Wrap

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

#### Sundried Chicken Ciabatta

broiled, garlic-lemon marinated chicken breast, Fontina cheese, lettuce, tomato, basil and sun-dried tomato mayo on grilled ciabatta 10.99

#### Turkey and Swiss

fresh roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on toasted ciabatta 9.99

#### Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut and swiss on rye, choice of thousand island dressing or Dijon mustard on the side 11.99

#### BBQ Short Rib Sandwich

slow roasted and tender with our own BBQ, cheddar, onion straws, lettuce and tomato on ciabatta 11.99

#### Classic Club

sliced turkey and swiss, prime rib and cheddar, cherry wood bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat 12.99

#### Philly Cheese Steak Sandwich

thin sliced seared sirloin with sautéed onions, peppers and mushrooms topped with 3 cheese sauce and served open-faced on a grilled roll 12.99

#### Hot Crab and Avocado

crab, tomato slices, avocado slices and hot three cheese sauce on grilled whole wheat or ciabatta served open faced 13.99

#### Tri Tip Steak Dip

the most flavorful part of the sirloin on a grilled roll with onion straws. Served with a side of creamy horse radish sauce and au jus 13.99

#### Prime Rib French Dip

thin sliced prime rib and swiss on a grilled roll or baguette with au jus 13.99

18% gratuity will be added to parties of 10 or more.

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### PASTA

Served with a choice of any soup or salad  
Substitute soup and salad bar for 1.99

#### Drunken Noodles

seared chicken breast, bell peppers, onions, fresh basil and tomatoes tossed with egg noodles in a spicy thai chile sauce. 13.99

#### Chicken Artichoke Bacon Penne

chicken breast, artichoke hearts and bacon sautéed in black pepper butter and white wine, tossed with our creamy garlic penne alfredo, topped with fresh tomatoes, basil, bacon and parmesan cheese 14.99

#### Shrimp Scampi

shrimp sautéed in white wine and garlic herbed butter with chives and diced tomatoes on angel hair 16.99

#### Blackened Chicken Alfredo

blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 14.99

#### Pan Fried Noodles

egg noodles stir-fried with BBQ pork and fresh vegetables seasoned with soy and ginger 14.99

#### Seafood Linguini

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

#### Lobster Alfredo

lobster sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce, on linguini topped with diced tomato 18.99

### DINNERS

Choice of soup or salad and any side dish.  
Substitute soup and salad bar for 1.99.

#### Homemade Soups

Minestrone  
Chicken Tortilla  
Baked Potato Clam Chowder  
French Onion Lobster Bisque

#### Salads

Caesar  
Pear and Pecan  
Iceberg Wedge  
Spinach  
Tossed Green  
Chopped Bleu  
Crab Stuffed Avocado 1.99

#### Side Dishes

Linguini  
Onion Rings  
Bistro Mashed  
Fries or Baker  
Broccoli  
Asparagus  
Choice of Rice  
Shells & Cheese

### CHICKEN, RIBS AND MEATLOAF

#### Rotisserie Chicken

rubbed with our special seasonings and roasted on our vertical rotisserie then split 1/2 rotisserie chicken. 14.99

#### Chicken Parmesan

breast of chicken dusted in parmesan bread crumbs and pan-fried, on angel hair. 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, on angel hair 19.99

#### Almond-Crusted Chicken

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

#### Meat Loaf

made from ground sirloin and Italian sausage, with bistro mashed potatoes and a beef demi glace 15.99

#### Boneless Short Ribs

baked for four hours, extremely tender, served on Bistro mashed with a horseradish spiked demi glace 16.99

#### Baby Back Ribs

slow roasted, then charbroiled and brushed with our barbecue sauce 1/2 rack 18.99 full rack 23.99

### SIZZLING STEAKS AND PRIME RIB

#### Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 14.99 12 oz 18.99

#### Cajun Bacon Wrapped Sirloin

choice sirloin wrapped in cherry wood bacon dusted in cajun seasoning and topped with onion straws 8 oz 16.99 12 oz 20.99

#### London Broil Sirloin

sliced, marinated choice grade top sirloin fanned on Bistro mashed potatoes with black pepper-garlic demi-glace 10 oz 17.99

#### New York

just grilled or crusted with cracked pepper and grilled, topped with demi glace 12 oz 25.99

#### Filet

the leanest and most tender cut 8 oz 24.99 with crab, asparagus and béarnaise 8 oz 28.99

#### Rib Eye

hand-cut from top choice grilled, or charbroiled Islander-style 12 oz 23.99 16 oz 27.99

#### Prime Rib

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce 8 oz 19.99 12 oz 24.99 16 oz 28.99

### FISH

#### Fresh Clear Spring's Idaho Trout

charbroiled or lightly breaded and pan-fried with a choice of lemon butter caper sauce 17.99

#### Fresh Salmon

glazed with our miso-citrus or black pepper garlic sauce or simply broiled, on jasmine rice 18.99 or cedar plank salmon 19.99

#### Fresh Seared Peppered Tuna

sushi-grade ahi crusted with coarse ground black pepper and sesame seeds and pan-seared. served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle 20.99

#### Shrimp

crispy coconut prawns with sweet chili and Malibu rum sauces or Widmer tempura-dipped and fried 18.99

#### Parmesan Baked Salmon and Halibut

smothered in a creamy parmesan sauce and baked golden brown 18.99

#### Fresh Almond-Crusted Halibut

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

#### King Crab Legs

pre-split, this crab rules 1 1/2 lbs market price

### COMBINATIONS AND ADD ONS

Add any of the following to any dinner entrée.

Trout - charbroiled or lightly breaded & pan fried	10.99	Sautéed Mushrooms to any steak	1.99
Seafood Enchiladas	10.99	Sautéed Onions to any steak	1.99
Shrimp-coconut or Widmer tempura	10.99	Sautéed Mushrooms and Onions	2.99
Lobster Alfredo	10.99	Crab, asparagus and béarnaise	3.99
Seared Tuna	11.99	Blackened with béarnaise	1.99
King Crab Legs 3/4 lb	market price	Blackened with bleu cheese crumbles	1.99

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## BAR AND GRILL

### HOUSE WINES BY COPPER RIDGE

Chardonnay, White Zinfandel, Merlot, Cabernet Glass 4.99

All bottled wine opened in our bar.

### WHITE WINES

	Glass	Bottle
Beringer, White Zinfandel CA	5.99	17.00
Beringer White Merlot, CA	5.99	17.00
Ste. Chapelle Johannesburg Reisling, ID	5.99	17.00
Ecco Domani Pinot Grigio, Italy	6.99	20.00
Matua Sauvignon Blanc, NZ	7.99	23.00
14 Hands Chardonnay, WA	6.99	20.00
Kendall Jackson Chardonnay, CA	8.99	26.00

### RED WINES

Menage A Trois Blend, CA	7.49	22.00
Bogel Petite Syrah, CA	7.99	23.00
Bogle Pinot Noir, CA	9.99	29.00
Don Miguel Gascon Malbec, ARG	9.99	29.00
Kendal Jackson Merlot, CA	10.99	32.00
Louis Martini Cabernet, Sonoma County, CA	8.99	26.00
Liberty School Cabernet, Paso Robles	10.99	32.00
Kendall Jackson Cabernet, CA	11.99	35.00

### CHAMPAGNE

Cooks Brut Champagne	split	4.50
Korbel Brut Champagne, CA		19.00
Mumm's Extra Dry Champagne, France		39.00

### ALCOHOL FREE WINES

Sutter Home Chardonnay, CA	11.00
Sutter Home Premium Red, CA	11.00

### JAKER'S RESERVE LIST

<b>INNOCENT BUYSTANDER, AU</b> - a sparkling win with flora spice perfume, red fruit flavor and a long lingering, well rounded finish	\$16	bottle
<b>CHATEAU STE. MICHELLE GEWURZTRAMINER, WA</b> - is a bright, refreshing, medium-dry wine with inviting aromas of lychee nuts, nutmeg and clove spice	\$17	bottle
<b>LOUIS JADOT BEAUJOLAIS-VILLAGES, FRANCE</b> - rich & vibrant raspberry aromas & flavors with a bright character & a hint of spice	\$22	bottle
<b>CAKEBREAD CHARDONNAY, CA</b> - fresh Granny Smith apples, pears & melon fruit accented by mineral & warm oak spices	\$60	bottle
<b>RUFFINO AZIANO CHIANTI, ITALY</b> - a great Chianti classic from a reliable producer. Smooth and tasty with a hint of spice	\$26	bottle
<b>MACMURRAY RANCH CENTRAL COAST PINOT NOIR, CA</b> an expressive with bright red fruit flavors meld together with earthy notes typical of the Pinot Noir variety	\$33	bottle
<b>ZACA MESA SYRAH, CA</b> - this full-bodied Syrah displays rich blackberry fruit with sage spice and hints of smokey oak	\$35	bottle
<b>STAG'S LEAP MERLOT, CA</b> - rich red fruit flavors, toasted almonds & rosemary with a hint of black truffles. Yum!	\$55	bottle
<b>SNAKE RIVER CABERNET, ID</b> - mint and eucalyptus aromas dominate with a hint of leather and plum with well intergraded tannins	\$35	bottle
<b>BERINGER KNIGHTS VALLEY CABERNET, CA</b> - well made, complex & hearty. A delicious cabernet for those who love traditional cabernets	\$39	bottle
<b>STAG'S LEAP CABERNET, CA</b> - flavors of plum, spice, green tea & cocoa with a velvety structure	\$70	bottle

General Manager **PATTI JENNINGS**  
 Chef / Kitchen Manager **TAMMY SORENSON**



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