

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita

gold tequila, triple sec, lime and sweet n sour on the rocks 6.49

Ocean Margarita

gold tequila, blue curacao, lime and sweet n sour on the rocks 6.49

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

Don Julio Reposado 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

vodka, triple sec, lime and cranberry 6.99

Lemon Drop

ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim 7.99

White Chocolate Martini

ABSOLUT Vanilia and Godiva white chocolate liqueur 7.99

Apple Pear Martini

ABSOLUT Pear vodka and Apple Pucker 7.99

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 6.99

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 Daquiri

strawberries blended with rum, sweet n sour and 7-UP 5.99

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 6.99

APPETIZERS

Sizzling Potstickers

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

Shanghai Chicken in Lettuce Wraps

minced chicken, water chestnuts and shiitake mushrooms served with lettuce cups 8.99

Widmer Hefeweizen

Beer Battered Onion Rings

Served with Jaker's Bon Fire sauce 8.99

Cheddar Bacon Skins

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

Chicken Nachos

freshly fried tortilla triangles topped with Jack and cheddar cheese, pico de gallo, avocados, green onions, black olives, jalapeños and sour cream 9.99

Shrimp and Cream Cheese Wontons

with sweet chili and wasabi-soy sauces 9.99

Calypso Calamari

calamari dusted with seasoned breadcrumbs, crisp-fried and served with chipotle aioli 9.99

Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and broiled with Parmesan and Jack cheeses 9.99

Dragon Tails

lightly breaded chicken tenders glazed with a fiery citrus Chile sauce and served with celery sticks, blue cheese dressing and wasabi-soy 10.99

Hot Crab, Spinach and Artichoke Dip

a hot creamy cheesy blend served with seasoned toasted baguettes 10.99

Rim Fire Shrimp Cocktail

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

Tender Steak Bites

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

Plum-Hoisin Glazed Ribs

baby back ribs slow-roasted and pan glazed with our plum-hoisin barbecue sauce. 11.99

Coconut Prawns

crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 11.99

Smoked Salmon

fresh house smoked salmon with toasted baguettes and key lime tartar sauce 12.99

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 12.99

Jaker's Combo

calamari, dragon tails, shrimp wontons and coconut shrimp 15.99

Spinach Dip and Steak Bite Combo

Crab Spinach Dip and steak bites served side by side with seasoned toasted baguettes 16.99

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SALADS

Caesars

crisp romaine topped with freshly shredded Parmesan cheese with blackened chicken 9.99
with shrimp scampi or grilled salmon 11.99
with london broil 12.99

Mandarin Crispy Chicken Salad

cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 9.99

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 9.99
with Ahi tuna 11.99

Crab Salad Stuffed Avocado

avocado quarters topped with rock crab salad 9.99

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 7.99 with broiled chicken 9.99

Billion Dollar Salad

avocado, tomatoes, bacon, cheddar and Jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens with blackened chicken 10.99
with shrimp or crab 12.99

Shrimp-Avocado Salad

salad shrimp on mixed greens with grape tomatoes, cucumbers, parmesan cheese and avocado, tossed with spicy-thai vinaigrette 12.99

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

JAKER'S FUN FOOD

Substitute a salad bar for \$1.99 extra.

Fiesta Enchiladas

seasoned chicken rolled into corn tortillas and topped with our own New Mexico chile sauce, cheddar and jack cheeses, chopped green onions and black olives served with Southwestern rice 10.99

Maui Mahi SurfTacos

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 12.99

Baked Lobster Mac and Cheese

with a choice of soup, salad or fries 12.99

Seafood Enchiladas

shrimp, crab and lobster rolled into corn tortillas, topped with our jalapeño cheese sauce and green onions served with Southwestern rice 12.99

Fish and Chips

cod tempura dipped and crisp-fried, served with fries, Asian slaw and key lime tartar sauce 12.99

CHARBROILED 1/2 lb BURGERS & SANDWICHES

Includes choice of soup, salad, fries or onion rings. Substitute a salad bar for \$1.99 extra.

Cheeseburger

fresh ground sirloin, choice of cheese, lettuce, tomato and mayo with pickles and red onion 8.99 with bacon 9.99

Lettuce Wrapped Burger

fresh ground sirloin, choice of cheese, lettuce, tomato and mayo with pickles and red onion 8.99 with bacon 9.99

Hickory Burger

fresh ground sirloin, bacon, cheddar and onion straws with our BBQ sauce 9.99

Avocado Burger

fresh ground sirloin topped with sautéed mushrooms, avocado and tomato slices and hot four cheese sauce, served open-faced 9.99

Turkey and Swiss

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

Crispy Chicken-Bacon Wrap

crispy chicken breast, bacon, lettuce, tomatoes with wasabi ranch dressing wrapped in a salsa tortilla 9.99

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

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

B.L.T.A. Chicken

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

Hot Crab and Avocado

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

Grilled Ham & 3 Cheese

sliced grilled ham with Fontina, cheddar and pepper jack cheese on sourdough or whole wheat 9.99

Turkey Dip

sliced fresh roasted turkey, Fontina cheese, bacon, on a grilled roll or baguette, served with a great turkey au jus for dipping 10.99

Prime Rib French Dip

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

Prime Rib Melt

thin sliced prime rib with sautéed onions, peppers and mushrooms topped with melted Fontina and served open-faced on a grilled roll 11.99

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PASTA

Served with a choice of any soup or salad. Substitute a salad bar for \$1.99 extra.

Drunken Noodles

seared chicken breast, bell peppers, onions, tomatoes and fresh basil tossed with noodles in a spicy Thai chile sauce 14.99

Seafood Linguini

shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with Alfredo sauce, on linguini 16.99

Blackened Chicken Alfredo

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

Lobster Alfredo

lobster sautéed in herb-butter and white wine tossed with mushrooms and zucchini with Alfredo sauce, topped with diced tomato, on penne 17.99

DINNERS

Includes choice of any soup or salad and any side dish. Substitute a salad bar for \$1.99 extra.

Homemade Soups

Chicken Noodle
3 pepper chicken corn chowder
Baked Potato
French Onion

Lobster Bisque
Clam Chowder

Salads

Iceberg Wedge
Caesar
Pear and Pecan
Crab Stuffed Avocado 1.99

Tossed Green
Chopped Bleu

Side Dishes

Linguini
Onion Rings
Garlic Mashed
Fries or Baker

Broccoli
Asparagus
Choice of Rice
Mac & Cheese

CHICKEN & RIBS

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 15.99

Almond-Crusted Chicken

marinated then rolled in toasted almonds and pan-fried, topped with béarnaise sauce on jasmine rice 15.99

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 linguini 18.99

Plum-Hoisin Glazed Ribs

baby back ribs slow-roasted and pan glazed with our plum-hoisin barbecue sauce.

Served on jasmine rice

1/2 rack 16.99 full rack 22.99

Baby Back Ribs

slow roasted, then charbroiled and brushed with our barbecue sauce

1/2 rack 16.99 full rack 22.99

SIZZLING STEAKS & PRIME RIB

Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 15.99 12 oz 19.99

London Broil Sirloin

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

Rib Eye

hand-cut from top choice
12 oz 24.99

Filet

the leanest and most tender cut
8 oz 25.99

Filet a la Jaker's

filet topped with crab, asparagus and béarnaise
8 oz 29.99

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 25.99 14 oz 28.99

FISH

Clear Spring's Idaho Trout

charbroiled or lightly breaded and pan-fried 16.99

Seared Sea Scallops

pan-seared and served with garlic-herb butter with a sprinkling of Parmesan cheese 22.99

Shrimp

crispy coconut-encrusted prawns with sweet chili and Malibu rum sauces or tempura-dipped and fried with wasabi-spiked cocktail sauce 17.99

Fresh Salmon

marinated in our miso-citrus sauce or glazed with a black pepper garlic sauce or simply broiled, on jasmine rice 17.99

Fresh Seared Peppered Ahi

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 19.99

Almond-Crusted Halibut

fillet of halibut rolled in crushed almonds and spiced panko and pan-fried, on jasmine rice with béarnaise or simply broiled 21.99

Alaskan King Crab Legs

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

COMBINATIONS & ADD ONS

Add any of the following to any dinner entrée.

Shrimp - any style	9.99	Sautéed Mushrooms to any steak	1.49
Lobster Alfredo - 1/2 portion	10.99	Sautéed Onions to any steak	1.49
Seared Tuna	10.99	Sautéed Mushrooms and Onions	2.49
Idaho Trout	10.99	A la Jaker's to any steak	3.99
Seared Scallops	12.99	Blackened with béarnaise sauce	1.49
King Crab - 3/4 lb	19.99	Blackened with bleu cheese crumbles	1.49

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All bottled wine opened in our bar.

HOUSE WINES BY COPPERIDGE

Chardonnay, White Zinfandel, Merlot, Cabernet
9 oz. pour by the glass 4.99

WHITE WINES

	Glass	Bottle
Beringer White Zinfandel, CA	5.99	17.00
St Chapelle Reisling, ID	5.99	17.00
Ecco Domani Pinot Grigio, Italy	6.99	20.00
Brancott Sauvignon Blanc, NZ	7.99	23.00
Ferrari Carano Fume Blanc, CA	8.99	26.00
Kendall Jackson Chardonnay, CA	9.99	29.00
La Crema Chardonnay, CA	11.99	34.00
Cooks Brut Champagne, CA	Split	4.99

RED WINES

	Glass	Bottle
MacMurray Ranch Pinot Noir, CA	10.99	32.00
The Footbolt Shiraz, McLaren Vale, AUS	9.99	29.00
Menage A Trois Blend, CA	7.99	23.00
7 Deadly Zins Zinfandel, CA	10.99	32.00
Terrazas Reserva Malbec, Argentina	8.99	26.00
Sante Ema Merlot, Chile	9.99	29.00
Clos Du Bois Merlot, CA	10.99	32.00
Louis Martini Cabernet, CA	8.99	26.00
Sterling Cabernet, CA	9.99	29.00
Rodney Strong Cabernet, CA	11.99	34.00

DESSERT WINE

Dow's Boardroom Tawny Port	7.99
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WINES BY THE BOTTLE

Domain Chardon Brut Champagne, CA	32.00
Cakebread Chardonnay, CA	60.00
Indian Creek Star Garnet, ID	30.00
Jed Steel Pinot Noir, CA	40.00
Kenwood Jack London Zinfandel, CA	42.00
Canoe Ridge Merlot, CA	36.00
Provenance Merlot, CA	45.00
Frogs Leap Merlot, CA	55.00
Twomey Merlot By Silver Oak, CA	75.00
Alexander Valley Estate Vineyards Cab, CA	36.00
Newton Cabernet, CA	65.00
Cakebread Cabernet, CA	80.00
Robert Mondavi Reserve Cabernet, CA	105.00
Silver Oak Cabernet, Napa Valley, CA	115.00

All bottled wine opened in our bar

There is an increased risk to health in eating undercooked foods.



We Proudly Brew
STARBUCKS COFFEE