

MARGARITAS

Classic Margarita

triple sec, lime, sweet n sour
with your choice of tequila

Blue Turf Margarita

gold tequila, blue Curacao, lime and sweet n sour
on the rocks with an orange slice 6.5

PAMA Margarita

tequila, pomegranate liqueur, triple sec
lime and sweet n sour on the rocks 7

Sun Burned Margarita

premium 18K Gold Reserve, triple sec,
lime, sweet n sour and cranberry
juice on the rocks 8

Cadillac Margarita

Don Julio Reposado tequila, triple sec and sweet n sour
on the rocks with a side shot of Grand Marnier 10

CLASSIC COCKTAILS

Classic Martini

your choice of gin or vodka
and a splash of dry vermouth

Cosmopolitan

triple sec, lime, cranberry and your choice of vodka

Long Island Iced Tea

vodka, rum, gin and triple sec,
sweet n sour, and Pepsi 7

Bloody Mary or Caesar

vodka with our own excellent mix
and jumbo shrimp garnish 7

Classic Mojito

Cruzan rum, fresh lime, sugar and fresh mint leaves 7

Lemon Drop

Absolut Citron, fresh squeezed lemon in a
chilled martini glass with a sugar rim 8

SIGNATURE COCKTAILS

PAMA Tini

vodka, pomegranate liqueur, grapefruit
juice and sweet and sour 7

Strawberry Bliss

strawberry vodka, real strawberries and
fresh basil on the rocks 7

Purple Rain

44 North huckleberry vodka, fresh squeezed
lime juice, mixed berries and Sierra Mist 7

Sedona Sun

Absolut Peppar, cucumber, cilantro
and grapefruit juice on the rocks 7

Sand In Your Shorts

raspberry and melon liqueurs,
peach schnapps, vodka, triple sec,
cranberry and orange juices 7

Phoenix Rising

Cuervo Gold tequila muddled with red bell
peppers, pineapple juice, orange juice and lime 8

Berry Twist

Absolut Acai, Absolut Citron, Tuaca and
fresh squeezed lemon juice in a chilled martini
glass with a sugar rim 8

APPETIZERS

Add soup and salad bar 2.99

Chili Con Queso

spiced ground beef chili cheese served
with tortilla chips 7.99

Cholula Buffalo Wings

the sauce is a magic combination of
Cholula, tobasco and sweet chili 8.99

Shanghai Chicken in Lettuce Wraps

pan-seared seasoned chicken breast, crisp vegetables
and shiitake mushrooms served on rice sticks with
cool lettuce wraps and soy-sesame sauce. 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

Calamari

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

Bacon Skins

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

Hot Crab, Artichoke and Spinach Dip

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

Jumbo Onion Rings

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

Pot Stickers

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

Margherita or Pepperoni Pizza

made with flat bread, extra thin 9.99

Spicy Ground Beef Nachos

corn tortilla chips covered with our special
jalapeño 3 cheese sauce and topped with fresh
Pico de Gallo, olive slices, avocados, green onions,
jalapeños and sour cream 9.99

Chicken Nachos

corn tortilla chips covered with our special cheese
mix and topped with fresh Pico de Gallo, olive slices,
avocados, green onions, jalapeños and sour cream 9.99

Shrimp and Cream Cheese Wontons

with sweet chili and wasabi-soy sauces 9.99

Tempura Finger Steaks

strips of sirloin dipped in Sriracha-Widmer
tempura and deep fried. Served with chipotle
mayo or cocktail sauce 12.99

Sirloin Steak Bites

sirloin sautéed with mushrooms in garlic-herb
butter and teriyaki, with toasted baguettes 12.99

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

Big Kahuna Combo Platter

Wontons, Dragon Tails, Coconut Prawns
and Calamari 15.99



We Proudly Brew
STARBUCKS COFFEE

SIDE SOUPS

	Cup	Bowl
Baked Potato	3.5	5
Minestrone	3.5	5
Clam Chowder	4.5	6
Chicken Tortilla	4.5	6
French Onion	4.5	6
Lobster Bisque	5	6.5

SIDE SALADS

Tossed Greens	Caesar	4
Spinach		5
Iceberg Wedge		5
Chopped Bleu		5
Pear and Pecan		5
Crab Stuffed Avocado		6

ENTREE 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, green onions, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 10.99

Asian Chopped Salad

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

Shrimp-Avocado Salad

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

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

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

Salmon Spinach Salad

fresh spinach leaves tossed with our red wine and olive oil vinaigrette with shredded jack cheese, mandarin oranges, sliced almonds and slices of fresh grilled salmon 13.99

Evil Jungle Thai Salad

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

JAKER'S FEEL GOOD FOOD

Add soup and salad bar for 2.99

Baked Lobster Mac and Cheese

with a choice of soup, salad or side dish 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

Seafood Enchiladas

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

Fiesta Enchiladas

seasoned chicken or ground beef 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 Surf Tacos

sautéed 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

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

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 and Swiss

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

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

Prime Rib French Dip

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

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

Cordon Bleu

broiled chicken breast topped with thin sliced ham and melted swiss cheese on ciabatta with Dijon mayo, lettuce and tomato 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 11.99

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

PASTA

Served with a salad
Substitute soup and salad bar for 1.99

Blackened Chicken Alfredo

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

Shrimp Scampi

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

Seafood Linguini

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

Drunken Noodles

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

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

CHICKEN, RIBS AND MEATLOAF

Rotisserie Chicken

rubbed with our special seasonings & roasted on our ver-
tical rotisserie then split, serving size is 1/2 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 garlic mashed potatoes
and a beef demi glace 15.99

Boneless Short Ribs

baked for four hours, extremely tender and flavorful
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

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 29.99

London Broil Sirloin

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

Filet

the leanest and most tender cut 8 oz 26.99

Filet a la Jaker's

with crab, asparagus and béarnaise 8 oz 30.99

Rib Eye

hand-cut from top choice grilled
12 oz 25.99 16 oz 29.99

FISH

Fresh Clear Spring's Idaho Trout

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

Shrimp

crispy coconut-encrusted prawns with sweet chili and
Malibu rum sauces or Widmer tempura-dipped and
fried with wasabi-spiked cocktail sauce 18.99

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

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

Alaskan King Crab Legs

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

SIDE DISHES

Linguinni
Onion Rings
Mac & Cheese

Fries
Baker
Mashed

Rice
Broccoli
Asparagus

COMBINATIONS AND ADD ONS

Add any of the following to any dinner entrée.

Chicken or Beef Enchiladas	8.99	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 3/4 lb	market price	Blackened with bleu cheese crumbles	1.99

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

All bottled wine opened in our bar

HOUSE WINES BY COPPERIDGE

Chardonnay, White Zinfandel, Pinot Grigio, Merlot, Cabernet
9 oz pour by the glass 5

WHITE WINES

	Glass	Bottle
Beringer, White Zinfandel CA	6	17
St Chapelle Reisling, ID	6	17
Kung Fu Girl Riesling, WA	9	26
Ecco Domani Pinot Grigio, Italy	7	20
Brancott Sauvignon Blanc, NZ	9	26
William Hill Chardonnay, CA	8	23
Kendall Jackson Chardonnay, CA	10	29

RED WINES

Gnarly Head Pinot Noir, CA	7	20
McWilliams Shiraz, AUS	7	20
Menage A Trois Blend, CA	8	23
Guelbenzu Red Blend, Spain	10	29
7 Deadly Zins Zinfandel, CA	11	32
Gascon Malbec, Argentina	9	26
The Velvet Devil Merlot, WA	9	26
Clos Du Bois Merlot, CA	10	29
Louis Martini Cabernet, CA	8	23
Sterling Cabernet, CA	10	29
Rodney Strong Cabernet, CA	11	32

DESSERT AND SPARKLING WINE

Segura Viudas Brut Cava, Spain	split 4
Cooks Brut Champagne, CA	split 5
Penfolds Club Reserve Tawny Port, AUS	5

WINES BY THE BOTTLE

Michele Chiarlo Moscato, Italy	30
Domain Chandon Brut Champagne, CA	32
La Crema Chardonnay, CA	34
Sonoma-Cutrer Chardonnay, CA	45
Cakebread Chardonnay, CA	60
MacMurray Ranch Pinot Noir, CA	32
Jed Steel Pinot Noir, CA	40
The Footbolt Shiraz, McLaren Vale, AUS	34
Hells Canyon Syrah, ID	45
Kenwood Jack London Zinfandel, CA	42
Canoe Ridge Merlot, CA	36
Provenance Merlot, CA	45
Frogs Leap Merlot, CA	55
Twomey Merlot by Silver Oak, CA	75
Vina Gormaz Tempranillo, Spain	34
Alexander Valley Estate Vineyards Cab, CA	36
Newton Cabernet, CA	65
Cakebread Cabernet, CA	80
Robert Mondavi Reserve Cabernet, CA	105
Silver Oak Cabernet, Napa Valley, CA	115

All bottled wine opened in our bar.

General Manager KAMALA JONAS



We Proudly Brew
STARBUCKS COFFEE

There is an increased risk to health in eating under cooked foods.