

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita

Jose Cuervo Gold tequila, triple sec, lime and sweet n sour on the rocks 7.00

Pomegranate Margarita

tequila, pomegranate liqueur, triple sec lime and sweet n sour on the rocks 7.50

Sun Burned Margarita

premium 18K Gold Reposado, triple sec, lime, sweet n sour and cranberry juice on the rocks 8.00

Cadillac Margarita

1800 Gold Reserve tequila, triple sec and sweet n sour on the rocks with a side shot of Grand Marnier 9.00

MARTINIS

Our Classic 3oz Martini

made with gin or vodka and a splash of dry vermouth 7.00

Cosmopolitan

ABSOLUT, triple sec, lime and cranberry 7.00

PAMA Tini

vodka, pomegranate liqueur, grapefruit juice and sweet and sour 7.75

Apple Pear Martini

ABSOLUT Pear vodka and Apple Pucker 7.75

Lemon Drop

ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim 8.00

White Chocolate Martini

ABSOLUT Vanilla and Godiva white chocolate liqueur 8.00

COCKTAILS

Loaded Lemonade

ABSOLUT Raspberri vodka and lemonade served frozen 6.50

Mojito

Cruzan rum, fresh lime, sugar & fresh mint leaves 7.00

Bloody Mary or Caesar

vodka with our own excellent mix and jumbo shrimp garnish 7.00

Long Island Iced Tea

vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon 7.00

Atomic Iced Tea

ABSOLUT vodka, Bacardi rum, Tanqueray gin and Bacardi 151, triple sec, sweet n sour, Pepsi and lemon 8.50

Strawberry Daiquiri

strawberries blended with rum, sweet n sour and 7-UP 6.50

Sand In Your Shorts

raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices 7.50

Jaker's Hurricane

Southern comfort, Yukon Jack, Wild Turkey, Sloe Gin & fruit juice. 7.50

Tropical Obsession

a blend of tropical rum, melon liqueur, raspberry schnapps topped with cranberry juice and a splash of pineapple 7.50

APPETIZERS

Sizzling Potstickers

steamed chicken and vegetable dumplings served sizzling with soy-sesame and a side of sweet chili sauce 9.99

Cheddar Bacon Skins

crispy potato skins with melted jack and cheddar cheeses, bacon, chives with sour cream and ranch 9.99

Calamari

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

Shanghai Chicken in Lettuce Wraps

pan-seared minced chicken, water chestnuts and shiitake mushrooms served with lettuce cups and sesame-soy 9.99

Buffalo Wings

with celery, blue cheese dressing, and our Louisiana sauce 9.99

Shrimp and Cream Cheese Wontons

served with sweet chili and wasabi-soy sauces 10.99

Chicken Nachos

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

Ground Beef Nachos

freshly fried tortilla triangles topped with spicy ground beef, our jalapeño cheese sauce, tomatoes, avocados, green onions, black olives, jalapeños, pico de gallo, and sour cream 10.99

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 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

Coconut Prawns

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

Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses 11.99

Rim Fire Shrimp Cocktail

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

Tender 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 14.99

Jaker's Combo

Shrimp Wontons, Dragon Tails, Coconut Shrimp and Calypso Calamari 16.99



We Proudly Brew
STARBUCKS COFFEE

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SALADS

Our famous soup and salad bar 11.99.

Mandarin Crispy Chicken Salad

cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 12.99

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 12.99

Caesars

crisp romaine topped with freshly shredded parmesan cheese with blackened chicken 12.99 with shrimp scampi or grilled salmon 14.99

Teriyaki Chicken Salad

wok-seared chicken breast glazed in teriyaki sauce on salad greens with japanese cucumbers, mandarin oranges, crispy rice sticks and our own ginger dressing 12.99

Crab Salad-Stuffed Avocado

fanned avocado quarters over fresh tossed greens topped with rock crab salad served with choice of dressing 12.99

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

Chopped Asian Salad

mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks and sesame seeds tossed with miso vinaigrette with sliced chicken breast 12.99 with Ahi tuna 15.99

Billion Dollar Salad

avocado, tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots & mushrooms, on tossed greens with choice of dressing with blackened chicken 12.99 with rock crab 14.99

JAKER'S FUN FOOD

Add soup and salad bar 4.99.

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

Chicken, Chutney, & Cheese Quesadillas

grilled chicken breast, shredded cheddar and jack cheeses, mango-lime chutney and green onions in a toasted salsa tortilla cut into wedges, with Pico de Gallo served with southwestern rice 12.99

Chicken Tenders

breaded and deep-fried and served with a choice of sauce and a side dish 11.99

Fish and Chips

dipped in a tempura batter crisp-fried, and served with key lime tartar sauce, asian slaw and fries 14.99

Fiesta Enchiladas

seasoned chicken or spiced ground beef rolled into corn tortillas and topped with our own New Mexico chile sauce, cheddar and jack cheeses, served with southwestern rice 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 13.99

Baked Lobster Mac and Cheese

with a choice of soup, salad or side dish 14.99

CHARBROILED 1/2 lb SIRLOIN BURGERS, SANDWICHES AND WRAPS

Fresh ground and approximately 10% - 12% fat content.

Served with a choice of soup, salad, fries, potato salad, or onion rings. Add soup and salad bar 4.99

Lettuce Wrapped Burger

served in a lettuce cup with a choice of cheese, lettuce, tomato and mayo with pickles and red onion 10.99

Cheeseburger

choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 10.99

Mushroom Burger

sautéed mushrooms, swiss cheese and mayo 11.99

Bacon Cheeseburger

thick sliced bacon, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 11.99

Chipotle Pepper Burger

pepper-jack cheese, lettuce, tomato, chipotle aioli and onion straws 11.99

Patty Melt

on rye with swiss cheese and sautéed onions, 1000 island on the side 11.99

Hickory Burger

bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 12.99

California Avocado Burger

topped with sautéed mushrooms, avocado, tomato slices and hot cheese sauce, served open-faced 12.99

Turkey, Avocado and Bacon Wrap

sliced roasted turkey, 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 a slice of ham and melted swiss cheese on ciabatta with Dijon mayo, lettuce and tomato 11.99

Grilled Ham & 4 Cheese

sliced grilled ham with melted fontina, cheddar, pepper jack and swiss cheese on sourdough or whole wheat with Dijon mayo on the side 12.99

Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut & swiss on rye, choice of thousand island dressing or Dijon mayo on the side 12.99

Philly Steak Sandwich

thin sliced Double R Ranch seared sirloin grilled with peppers and onions and three cheese sauce in a roll 13.99

Tri Tip Steak Sandwich

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 Double R Ranch prime rib and swiss on a grilled roll with au jus 14.99

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PASTA

Served with a choice of soup or salad. Substitute soup and salad bar for 3.99 extra.

Drunken Noodles

seared chicken breast, bell peppers, onions, fresh basil and tomatoes tossed with egg noodles in a spicy thai chile sauce. 16.99

Blackened Chicken Alfredo

mushrooms and zucchini sautéed in herb butter combined with our alfredo and strips of blackened chicken breast, on penne 16.99

Seafood Linguini

shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 19.99

Lobster Alfredo

lobster sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce, topped with diced tomato, on penne 21.99

DINNERS

Includes choice of any soup or salad and any side dish. Substitute soup and salad bar for 3.99 extra.

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
2 piece crab stuffed avocado 2.99

Side Dishes

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

CHICKEN, RIBS AND MEAT LOAF

Rotisserie Chicken

1/2 chicken rubbed with our special seasonings and roasted on our vertical rotisserie 17.99

Almond-Crusted Chicken

marinated then rolled in toasted almonds and pan-fried, topped with béarnaise sauce on jasmine rice 18.99

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 18.99

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 21.99

Meat Loaf

made from ground sirloin and Italian sausage, served over Bistro mashed with a beef demi glace 16.99

Boneless Short Ribs

extremely tender and flavorful served on Bistro mashed topped with a horseradish spiked demi glace 17.99

Baby Back Ribs

slow roasted, then charbroiled and brushed with our barbecue sauce 1/2 rack 20.99 full rack 27.99

Plum-Hoisin Glazed Ribs

baby back ribs slow-roasted and pan glazed with our plum-hoisin BBQ sauce, on jasmine rice 1/2 rack 20.99 full rack 27.99

SIZZLING STEAKS AND PRIME RIB



Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 18.99 12 oz 23.99

London Broil Sirloin

sliced, marinated choice grade top sirloin fanned on Bistro mashed with black pepper-garlic demi-glace 10 oz 20.99

Prime Rib

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce 8 oz 22.99 10 oz 25.99 14 oz 31.99

Filet

the leanest and most tender cut 8 oz 29.99

Filet a la Jaker's

filet topped with crab, asparagus and béarnaise sauce 8 oz 34.99

Rib Eye

hand-cut selected from top choice 12 oz 27.99

Islander Rib Eye

charbroiled and glazed with a ginger Yoshida sauce 12 oz 28.99

SEAFOOD

Clear Spring's Trout

charbroiled or lightly breaded and pan-fried 19.99

Shrimp

jumbo prawns dipped in Malibu rum-spiced batter, rolled in coconut or Widmer tempura-dipped and crisp-fried 19.99

Fresh Salmon

glazed with our miso-citrus or black pepper garlic sauce or simply broiled, on Jasmine rice 21.99 Cedar Plank Salmon 22.99

Alaskan King Crab Legs

presplit, this crab rules 1-1/2 lb market price

Seared Sea Scallops

pan-seared and served with garlic-herb butter then baked with a sprinkling of parmesan cheese 23.99

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 24.99

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 22.99

COMBINATIONS AND ADD ONS

Shrimp - shrimp scampi style, coconut breaded or tempura-dipped	11.99	Sautéed Mushrooms to any steak	1.99
Lobster Alfredo	11.99	Sautéed Onions to any steak	1.99
Seared Scallops	12.99	Sautéed Mushrooms and Onions	2.99
Ahi Tuna	14.99	Blackened with béarnaise sauce	1.99
King Crab - 3/4 lb	market price	Blackened with bleu cheese crumbles	1.99
		A la Jaker's to any steak	4.99

18% gratuity on parties of 10 or more.

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

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GOURMET STONE FIRED PIZZA

All pizzas 12" thin crust baked fresh in our Woodstone oven,
Add one salad bar with each pizza for 4.99 extra

Margherita

tomato sauce, garlic and olive oil with a blend of provolone and mozzarella cheese finished with fresh Roma tomatoes, basil, parmesan and cracked pepper 10.99

BBQ Chicken

Jaker's homemade BBQ sauce, caramelized onions, with a blend of provolone and mozzarella topped with fresh diced cilantro 11.99

Spicy Sausage Italian

spicy grilled Italian sausage, red onions and green peppers topped with provolone and mozzarella. Just before serving we add fresh diced tomatoes and parmesan 11.99

Perfect Pepperoni

tomato sauce, sprinkled with garlic, topped with sliced pepperoni, mozzarella and provolone cheese, finished with fresh parmesan 11.99

Dragon Hawaiian

sliced pineapple, Canadian bacon, mozzarella and provolone cheese with a spicy, tangy Pacific rim sauce 11.99

All Vegetable

fresh sliced roma tomatoes, mushrooms, red onions, green peppers and artichoke hearts with fresh provolone, mozzarella and feta cheese, finished with basil and parmesan 11.99

Pesto Chicken

real pesto base with blackened chicken, fresh roma tomatoes and portabella mushrooms with feta and mozzarella cheese finished with fresh basil, parmesan and diced tomatoes 11.99

All Meat

ham, bacon, pepperoni, sausage and tomato sauce with mozzarella and provolone cheese 12.99

WINE MENU

Beringer White Zinfandel - California - dry fruit and well balanced hints of peach and apricot	6.00 - 16
Mission Mountain Johannesburg Riesling - Montana - apricot and honey aromas, semisweet fruit flavors	6.50 - 18
Matua Valley Sauvignon Blanc - New Zealand - lively palate of gooseberry and apple, hints of green melon	8.00 - 23
Ecco Domani Pinot Grigio - Italy - clear straw yellow color, with pleasant floral and tropical fruit aromas	7.50 - 22
Hess Select Chardonnay - California - tropical aromas of pineapple, green apple and lemon with hints of vanilla	8.00 - 23
Kendall Jackson Chardonnay - California - hints of oak, vanilla and pineapple overtones	10.00 - 29
Hangtime Pinot Noir - California - intense flavors of raspberries, red currants, nutmeg and clove with a deep lingering finish	10.00 - 29
Gascon Malbec - Argentina - intense violet color with dark red tones, black cherry fruit with a vanilla and chocolate finish	8.00 - 23
Layer Cake Primitivo (Zinfandel) - Italy - very creamy and ripe with whipped cream on the nose with spice and a bit of tartness on the finish	9.00 - 26
The Show Cabernet - California - An easy drinking cabernet. Fruit forward flavors of black cherry and hints of spice and oak	8.00 - 26
Liberty School Cabernet - California - aromas of blackberry, layered with dark cherry, chocolate and cassis	9.00 - 26
Louis Martini Cabernet - California - round, seductive mouth feel, filled with red cherry and a slight accent of vanilla	10.00 - 29
Santa Ema Merlot - Chile - mature red fruits with good structure and vanilla notes at the end	8.00 - 23
Sterling Merlot - California - ripe blackberry, jammy red fruit, vanilla, and toasty oak	9.00 - 26
McWilliam's Hanwood Shiraz - Australia - vibrant brick red with crimson hues. Intense lifted cherry and plum fruit combined with cinnamon and vanilla oak flavors	7.50 - 23
Menage a Trois - California - fresh, ripe jam like fruit in a complex blend of zinfandel, merlot and cabernet sauvignon	7.50 - 23

WINES BY THE BOTTLE

Maso Canali Pinot Grigio - Italy - brilliant copper color with a very pleasant nose marked by tropical fruit and floral aromas. The wine exhibits fresh, dry flavors with elegant balance	33
Trimbach Johannesburg Riesling - France - the classic grape of Alsace. Delicate and vital	31
White Haven Sauvignon Blanc - New Zealand - light straw-color with classic grassy and ripe citrus accents that refresh the palate with a clean, lingering finish	35
Sonoma Cutrer Chardonnay - Russian River, CA - hints of honey, flowers, kiwi and lemon zest. Crisp and to the point	36
La Crema Chardonnay - California - enticing aromas of citrus, butterscotch, lemon peel and slight spicy quality	32
Banyan Gewurztraminer - California - Rose petals, honeysuckle, peaches and cloves make for a very aromatic wine	22
Markham Merlot - California - a juicy wine, with vibrant vanilla, toasty oak and hints of smoke	40
Bridalwood Syrah - California - smoky aromas followed by black cherry flavors and a strong spice finish	30
Mac Murray Ranch Pinot Noir - California - this is a lighter wine, which has the characteristic cherry fruit and low tannins of Pinot Noir	36
Jed Steele Pinot Noir - California - this is a lighter wine, which has the characteristic cherry fruit and low tannins of Pinot Noir	39
Rodney Strong Cabernet - California - aromas of blackberry, cocoa and cedar lead to a rich layered mouth feel	44

All bottled wine opened in our bar.