

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita

Jose Cuervo Gold Tequila, triple sec, Rose's lime, sweet n sour on the rocks 7.00

Sun Burned Margarita

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

Pomegranate Margarita

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

Cadillac Margarita

premium Don Julio Reposado, 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 7.00

MARTINIS

Our Classic 3 oz Martini

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

Cosmopolitan

vodka, triple sec, Rose's lime with a splash of cranberry juice 7.00

Lemon Drop

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

White Chocolate Martini

ABSOLUT Vanilia and Godiva white chocolate liqueur 8.00

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

COCKTAILS

Loaded Lemonade

ABSOLUT Raspberri vodka and lemonade served frozen 6.50

Strawberry Daquiri

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

Bloody Mary or Caesar

vodka with our own excellent mix and jumbo shrimp garnish 7.00

Tropical Obsession

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

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 jucies. 7.50

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

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

Sizzling Shanghai Chicken in Lettuce Wraps

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

Shrimp and Cream Cheese Wontons

served with wasabi soy and sweet chili sauces 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 9.99

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

Hot Crab, Spinach and Artichoke Dip

a hot creamy cheesy blend served with seasoned toasted baguettes 10.99

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 10.99

Rim Fire Shrimp Cocktail

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

Tender Steak Bites

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

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

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SALADS

Our famous soup and salad bar 10.99.

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

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

Caesars

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

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 10.99

Crab Salad-Stuffed Avocado

fanned avocado quarters over fresh tossed greens topped with rock crab salad served with choice of dressing 11.99

Evil Jungle Thai Steak Salad

grilled marinated sirloin or Ahi tuna fanned on mixed Asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, peanuts and linguini tossed with spicy lime vinaigrette 13.99

Shrimp-Avocado Salad

salad shrimp on mixed greens with grape tomatoes, cucumbers, parmesan cheese and avocado, tossed with spicy-thai vinaigrette 11.99

Billion Dollar Salad

composed of blackened 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

JAKER'S FUN FOOD

Add soup and salad bar 3.99.

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 12.99

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 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 12.99

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

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 Macaroni and Cheese

with Fontina, American and Cheddar cheese sauce, served with a choice of soup or salad 12.99

CHARBROILED SIRLOIN BURGERS

Served with a choice of soup, salad, fries, potato salad or onion rings. Add soup and salad bar 3.99.

Cheeseburger

fresh ground sirloin, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 9.99

Mushroom Burger

fresh ground sirloin, sautéed mushrooms, Swiss cheese and mayo 9.99

Bacon Cheeseburger

fresh ground sirloin, thick sliced bacon, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 10.99

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, potato salad or onion rings. Add soup and salad bar 3.99.

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

Cordon Bleu

broiled chicken breast topped with a slice of 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 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 12.99

Prime Rib Philly Steak Sandwich

thin sliced seared prime rib on a roll topped with our 3 cheese sauce and grilled onions 12.99

Prime Rib Melt

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

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PASTA

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

Drunken Noodles

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

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

DINNERS

Includes choice of any soup or salad and any side dish.

Substitute Salad Bar for 2.99 extra.

Homemade Soups

Chicken Tortilla
Idaho Baked Potato
French Onion Lobster Bisque
Clam Chowder Vegetable Noodle

Salads

Caesar Tossed Green
Spinach Chopped Bleu
Pear and Pecan Iceberg Wedge
2 piece crab stuffed avocado 1.99

Side Dishes

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

CHICKEN, RIBS & MEAT LOAF

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

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

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

Baby Back Ribs

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

Meat Loaf

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

SIZZLING STEAKS & PRIME RIB

Sirloin

hand-cut choice grade sirloin served with sautéed mushrooms 8 oz 17.99 12 oz 21.99

London Broil Sirloin

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

Rib Eye

hand-cut selected from top choice 12 oz 26.99

Islander Rib Eye

charbroiled and glazed with a ginger Yoshida sauce 12 oz 27.99



SEAFOOD

Clear Springs Trout

charbroiled or lightly breaded and pan-fried 17.99

Shrimp

jumbo prawns dipped in Malibu rum-spiced batter, rolled in coconut or Windmer tempura-dipped and crisp-fried 18.99

Fresh Salmon

either roasted on a cedar plank, charbroiled with black pepper-garlic sauce or miso-citrus glaze on jasmine rice 19.99

Alaskan King Crab Legs

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

Seared Sea Scallops

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

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

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 21.99

COMBINATIONS & ADD ONS

Shrimp - shrimp scampi style, coconut breaded or tempura-dipped 9.99
Lobster Alfredo - 9.99
Ahi Tuna - 12.99
Seared Scallops 11.99
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

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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 3.99 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 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.	9.00 - 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 á 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 a slight spicy quality	32
Banyan Gewurztraminer - California - Rose petals, honeysuckle, peaches and cloves make for a very aromatic wine.	22
Paso Creek Merlot -California - Deep claret with crimson hues. Dense, dark, jammy flavors of blackberry, generous spice and vanilla	29
Markham Merlot - California - a juicy wine, with vibrant vanilla, toasty oak and hints of smoke	40
Bridlewood Syrah - California - smoky aromas followed by black cherry flavors and a strong spice finish	30
Mac Murray Ranch Pinot Noir - California - rich aromas of plum, strawberry and black cherry with layers of subtle floral, sage and earthy notes adding complexity	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