

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita - Jose Cuervo Gold Tequila, triple sec, Rose's lime, sweet n sour on the rocks 6.50

Sun Burned Margarita - premium 18K Gold Reposado, triple sec, Rose's lime and sweet n sour and cranberry juice on the rocks 7.50

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 6.50

COCKTAILS

Sand In Your Shorts - raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices 6.50

Long Island Iced Tea - vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon 6.50

Bloody Mary or Caesar - vodka with our own excellent mix and jumbo shrimp garnish 6.50

Loaded Lemonade - ABSOLUT Raspberri vodka and lemonade served frozen 6.50

Strawberry Daquiri - strawberries blended with rum, sweet n sour and 7-UP 6.00

Atomic Iced Tea - Absolut vodka, Bacardi rum, Tanqueray gin and Bacardi 151, triple sec, sweet n sour, Pepsi and lemon 8.50

Jaker's Hurricane - Southern comfort, Yukon Jack, Wild Turkey, Sloe Gin & fruit jucies. 7.50

Tropical Obsession - a blend of tropical rum, melon liqueur, raspberry schnapps topped with cranberry juice and a splash of pineapple 7.25

MARTINIS

Our Classic 3 oz Martini - made with gin or vodka and a splash of dry vermouth 6.75

Cosmopolitan - vodka, triple sec, Rose's lime with a splash of cranberry juice 6.75

Lemon Drop - ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim 7.75

White Chocolate Martini - ABSOLUT Vanilia and Godiva white chocolate liqueur 7.75

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

DESSERT MENU

Creamy Cheesecake - a creamy cheesecake with a graham cracker crust topped with raspberries, strawberries or hot fudge 5.99

Apple Crisp a la Mode - Served Hot baked cinnamon and apple slices covered with a mixture of walnuts, brown sugar and butter and topped with vanilla ice cream and caramel hazelnut sauce 5.99

Crème Brûlée - a smooth rich vanilla flavored stirred custard, served under a warm caramelized brittle topping 5.99

Mudd Pie - a combination of mocha and chocolate ice cream with a chocolate chip cookie crumb crust on a bed of hot fudge and topped with chocolate chips, whipped cream and toasted almond slices Sm 4.99 Lg 5.99

Big Fat Chocolate Cake - 5 layers of chocolate served with vanilla ice cream 6.99



We Proudly Brew
STARBUCKS COFFEE

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

Shrimp and Cream Cheese Wontons

served with spicy plum, 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

Tenderloin Steak Bites

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

Crab Cakes

lump crab meat and seasoned panko pan-fried and served with a black pepper garlic sauce 12.99

Jaker's Combo

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

JAKERS

BAR AND GRILL

SALADS

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

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

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

Caesars

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

Billion Dollar Salad

composed of broiled 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

Crab Salad-Stuffed Avocado

fanned avocado quarters over fresh tossed greens topped with rock crab salad served with choice of dressing 10.99

You may substitute a salad bar for any included side for 3.99 extra.

JAKER'S FUN FOOD

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 11.99

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 10.99

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 13.99

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
combo beef and chicken 13.99

Spicy Sizzling Fajitas

charbroiled marinated chicken breast or steak sautéed with onions and peppers served with flour tortillas, cheese, lettuce, sour cream, pico de gallo and avocado 12.99
combo steak and chicken fajitas 14.99

Drunken Noodles

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

Baked Lobster Macaroni and Cheese

with Fontina, American and Cheddar cheese sauce, served with a choice of soup or salad 11.99

CHARBROILED SIRLOIN BURGERS

Served with a choice of soup, salad, fries, potato salad or onion rings.

Cheeseburger

fresh ground sirloin, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 9.49

Wimpy Burger

smaller version of our Cheeseburger for lightweights 8.49 with bacon 9.49

Bacon Cheeseburger

fresh ground sirloin, thick sliced bacon, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 10.49

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.

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

B.L.T.A. Chicken

grilled garlic-lemon chicken, Fontina cheese, bacon, lettuce, tomato, avocado and sun-dried tomato mayo 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 11.99

London Broil Sirloin Sandwich

thinly sliced marinated top sirloin, pepper-Jack cheese, onion straws and mushrooms on a toasted roll with a side of creamy horseradish sauce 11.99

Prime Rib Melt

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

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

JAKERS

BAR AND GRILL

DINNERS

Includes choice of any soup or salad and any side dish.
Substitute Salad Bar for 2.99 extra.

Homemade Soups

Tomato Clam Chowder
Baked Potato Lobster Bisque
French Onion Chicken Noodle
3 pepper corn chicken chowder

Salads

Caesar Tossed Green
Spinach Chopped Bleu
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

Thai Red Curry Chicken

charbroiled and glazed with a lime-red curry butter sauce. Served on jasmine rice 15.99

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 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 sauce served on a bed of linguini 19.99

Almond-Crusted Chicken

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

Baby Back Ribs

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

SIZZLING STEAKS & PRIME RIB

Sirloin

hand-cut choice grade sirloin served with sautéed mushrooms 8 oz 18.99 12 oz 22.99

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

Malibu Coconut Prawns

jumbo prawns dipped in Malibu rum-spiced batter, rolled in coconut and crisp-fried 16.99

Seared Sea Scallops

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

Alaskan King Crab Legs

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

Fresh Salmon

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

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

PASTA

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

Sicilian Chicken

charbroiled garlic-lemon chicken breast, tomatoes, steamed broccoli and black olives with alfredo sauce on linguini 15.99

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

COMBINATIONS & ADD ONS

Shrimp - 4 pc shrimp scampi style, coconut breaded or tempura-dipped 9.99

Lobster Alfredo - 1/2 portion 9.99

Crab Cakes - 2 pc 9.99

Seared Scallops 10.99

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 2.99

Blackened with béarnaise sauce 1.49

Blackened with bleu cheese crumbles 1.49

JAKERS

BAR AND GRILL

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 and onions, 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