

# JAKERS

## BAR AND GRILL

### MARGARITAS AND COCKTAILS

<b>Cuervo Gold Margarita</b> - Jose Cuervo Gold Tequila, triple sec, Rose's lime, sweet n sour on the rocks	6.50
<b>Sun Burned Margarita</b> - premium 18K Gold Reposado, triple sec, Rose's lime and sweet n sour and cranberry juice on the rocks	7.50
<b>Cadillac Margarita</b> - 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
<b>Mojito</b> - Cruzan rum, fresh squeezed lime, sugar and fresh mint leaves	6.50
<b>Our Classic 3 oz Martini</b> - made with gin or vodka and a splash of dry vermouth	6.75
<b>Cosmopolitan</b> - vodka, triple sec, lime and cranberry juice	6.75
<b>PAMA Tini</b> - ABSOLUT Ruby Red vodka, pomegranate liquor, grapefruit juice and sour mix	7.75
<b>Sand In Your Shorts</b> - raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices	6.50
<b>Long Island Iced Tea</b> - vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon	6.50
<b>Bloody Mary or Caesar</b> - vodka with our own excellent mix and jumbo shrimp garnish	6.50

### FRUIT TEAS, LEMONADES, SMOOTHIES & SHAKES

<b>Sobe Elixir</b> - yummi berry pomegranate	2.75
<b>Fruit Teas</b> - fresh brewed iced tea with strawberries or raspberries	3.00
<b>Fresh Squeezed Lemonade</b> - your choice of strawberry or raspberry	3.00
<b>Smoothies</b> - your choice of strawberry, raspberry or tropical blended with Big Dipper ice cream in a cool frozen concoction	3.50
<b>Shakes</b> - vanilla, chocolate, strawberry, raspberry or Oreo cookies	4.00

### LUNCH APPETIZERS

<b>Homemade Soups</b> - choose from lobster bisque, clam chowder, baked potato, French onion, tomato, 3 pepper corn chowder or chicken noodle	12 oz bowl 5.99
<b>Sizzling Potstickers</b> - steamed chicken and vegetable dumplings served sizzling with oyster soy and a side of sweet chili sauce	8.99
<b>Cheddar Bacon Skins</b> - crispy potato skins with melted Jack and cheddar cheeses, bacon, chives and sour cream	8.99
<b>Calypso Calamari</b> - lightly breaded calamari strips crisp-fried and served with chipotle aioli	8.99
<b>Shrimp and Cream Cheese Wontons</b> - served with spicy plum, wasabi soy and sweet chili sauces	9.99
<b>Dragon Tails</b> - lightly breaded chicken tenders glazed with a fiery citrus Chile sauce and served with celery sticks, blue cheese dressing and wasabi soy	9.99
<b>Chicken or Beef Nachos</b> - freshly fried tortilla triangles topped with Jack and cheddar cheese, tomatoes, avocados, green onions, black olives, jalapeños and sour cream	10.99
<b>Hot Crab, Spinach and Artichoke Dip</b> - a hot creamy cheesy blend served with seasoned toasted baguettes	10.99
<b>Coconut Prawns</b> - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces	11.99
<b>Rim Fire Shrimp Cocktail</b> - steamed and chilled jumbo prawns garnished with celery sticks and served with wasabi cocktail sauce	11.99
<b>Tenderloin Steak Bites</b> - grilled tenderloin bites sautéed with mushrooms in garlic-herb butter and teriyaki served with seasoned toasted baguettes	11.99
<b>Jaker's Combo</b> - Calypso Calamari, Dragon Tails, Coconut Shrimp and Shrimp Wontons	15.99



We Proudly Brew  
STARBUCKS COFFEE

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### SALADS

Add soup to any salad for \$2.99 extra.

**Caesars** - crisp romaine topped with freshly shredded Parmesan cheese with broiled chicken Sm 8.99 Lg 10.99  
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 Sm 8.99 Lg 10.99  
with rock crab Sm 10.99 Lg 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 Sm 8.99 Lg 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 Sm 8.99 Lg 10.99

**Crab Salad-Stuffed Avocado** - avocado quarters topped with crab salad over tossed greens Sm 8.99 Lg 10.99

**Evil Jungle Thai Steak Salad** - grilled marinated sirloin fanned on mixed Asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, peanuts and egg noodles tossed with spicy lime vinaigrette 12.99

### SANDWICHES & WRAPS

Includes choice of soup, salad, fries, beer-battered onion rings or Dijon potato salad. Substitute salad bar for 3.99 extra.

**B.L.T.** - thick-sliced peppered bacon, lettuce, tomato and sundried tomato mayo on grilled whole wheat or sourdough half 6.99 full 8.99

**Crispy Chicken-B.L.T. 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 9.99

**Hot Pastrami Reuben** - thinly sliced and piled high with sauerkraut & Swiss on Rye, choice of thousand island dressing or Dijon mustard on the side half 8.99 full 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 a grilled bun 9.99

**Blackened Chicken** - grilled Cajun chicken with pepper jack cheese, lettuce, tomato and chipotle mayo 9.99

**Cayman Island Crab Melt** - crab salad and American cheese with mango-lime mayo on grilled whole wheat half 7.99 full 9.99

**Classic Club** - a classic triple-decker of sliced turkey and Swiss, sliced roast beef and cheddar, peppered bacon, lettuce, tomato and mayo between three slices of grilled whole wheat or sourdough half 8.99 full 10.99

**Avocado and Crab** - rock crab, tomato, avocado slices and cheese sauce on grilled whole wheat served open faced half 8.99 full 10.99

**Fish Sandwich** - beer battered cod fillet with lettuce, tomato and tartar on a toasted roll 10.99

**Prime Rib French Dip** - sliced prime rib and Swiss cheese seared with au jus on a grilled roll with a side of creamy horseradish sauce half 8.99 full 10.99

**London Broil Sirloin Sandwich** - thinly sliced marinated top sirloin, pepper-Jack cheese, onion straws and sautéed mushrooms on a toasted roll with a side of creamy horseradish sauce 10.99

**Prime Rib Melt** - sliced prime rib with grilled onions, peppers and mushrooms topped with melted Fontina cheese and served on a grilled roll half 8.99 full 11.99

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### JAKER'S FUN FOOD

**Fiesta Enchiladas** - seasoned chicken or shredded 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 11.99

Combo beef and chicken 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 and served with pico de gallo and sour cream with Southwestern rice 10.99

**Chicken Tenders** - breaded and deep-fried and served with a choice of sauce and side dish 10.49

**Baked Lobster Macaroni and Cheese** - with Fontina, American and Cheddar cheese sauce, served with a choice of soup or salad 10.99

**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 with Southwestern rice 10.99

**Fish and Chips** - dipped in tempura batter, crisp-fried and served with key lime tartar sauce and fries 2pc 11.99 3 pc 13.99

### CHARBROILED SIRLOIN BURGERS

Includes choice of soup, salad, fries, beer-battered onion rings or Dijon potato salad. Substitute salad bar for 3.99 extra.

**Cheeseburger** - fresh ground sirloin, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 8.99  
with bacon 9.99

**Wimpy Burger** - smaller version of our Cheeseburger for lightweights 7.99 with bacon 8.99

**Mushroom Burger** - fresh ground sirloin, sautéed mushrooms, Swiss cheese and mayo 8.99

**Chipotle Pepper Burger** - fresh ground sirloin, with Tillamook pepper-jack cheese, lettuce, tomato, chipotle aioli and onion straws 9.49

**Blackened Blue Burger** - blackened burger topped with blue cheese crumbles, lettuce, tomato, onion straws and mayo 9.99

**Hickory Burger** - fresh ground sirloin, peppered bacon, Tillamook cheddar cheese topped with onion straws and our BBQ sauce 10.49

**California Avocado Burger** - fresh ground sirloin, sautéed mushrooms, avocado slices and tomato topped with cheese sauce and served open-faced 10.49

### PASTA

Includes a choice of soup or salad. Substitute salad bar for 3.99 extra.

**Sicilian Chicken** - charbroiled garlic-lemon chicken breast, tomatoes, steamed broccoli and black olives with alfredo sauce on linguini 11.99

**Blackened Chicken Alfredo** - mushrooms and zucchini sautéed in herb-butter combined with our alfredo and strips of blackened chicken breast on penne 11.99

**Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine mixed with our alfredo sauce on linguini 15.99

### ENTRÉES

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

**Chicken Parmesan** - breast of chicken dusted in Italian bread crumbs, pan-fried and topped with marinara sauce, fontina cheese, diced tomatoes and fresh basil on linguini alfredo 12.99

**Almond Crusted Chicken** - breast of chicken rolled in crushed almonds and spiced panko pan fried and served on jasmine rice with béarnaise sauce 12.99

**Sirloin** - hand-cut choice-grade sirloin served on a super-heated platter, topped with mushrooms 12.99

**London Broil Sirloin** - Our 5oz hand-cut choice grade sirloin marinated and charbroiled then sliced and fanned over garlic mashed potatoes with black pepper garlic butter sauce 12.99

**Shrimp Dinner** - 4 pc. Jumbo Prawns Coconut breaded, Tempura Dipped or Scampi Style 12.99

**Fresh Salmon Fillet** - with black pepper garlic sauce, miso-citrus glaze or simply charbroiled on jasmine rice 12.99

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### WINE MENU

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

### WINES BY THE BOTTLE

<b>Maso Canali Pinot Grigio - Italy</b> - 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
<b>Trimbach Johannesburg Riesling - France</b> - the classic grape of Alsace. Delicate and vital	31
<b>White Haven Sauvignon Blanc - New Zealand</b> - light straw-color with classic grassy and ripe citrus accents that refresh the palate with a clean, lingering finish	35
<b>Sonoma Cutrer Chardonnay- Russian River, CA</b> - hints of honey, flowers, kiwi and lemon zest. Crisp and to the point	36
<b>La Crema Chardonnay - California</b> - enticing aromas of citrus, butterscotch, lemon peel and a slight spicy quality	32
<b>Banyan Gewurztraminer - California</b> - Rose petals, peaches, honeysuckle, and cloves make for a very aromatic wine.	22
<b>Paso Creek Merlot -California</b> - Deep claret with crimson hues. Dense, dark, jammy flavors of blackberry, generous spice and vanilla	29
<b>Markham Merlot - California</b> - a juicy wine, with vibrant vanilla, toasty oak and hints of smoke	40
<b>Bridlewood Syrah - California</b> - smoky aromas followed by black cherry flavors and a strong spice finish	30
<b>Mac Murray Ranch Pinot Noir - California</b> - rich aromas of plum, strawberry and black cherry with layers of subtle floral, sage and earthy notes adding complexity	36
<b>Jed Steele Pinot Noir - California</b> - this is a lighter wine, which has the characteristic cherry fruit and low tannins of Pinot Noir	39
<b>Rodney Strong Cabernet - California</b> - aromas of blackberry, cocoa and cedar lead to a rich layered mouth feel	44