

JAKERS

BAR AND GRILL

MARGARITAS & COCKTAILS

Cuervo Gold Margarita - gold tequila, triple sec, lime and sweet n sour on the rocks	7.00
Sun Burned Margarita - premium 18K Gold Reposado, triple sec, lime, sweet n sour and cranberry juice on the rocks	8.00
Cadillac Margarita - premium Don Julio Reposado, triple sec 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 leaves	7.00
Our Classic 3 oz Martini - made with gin or vodka and a splash of dry vermouth	7.00
Cosmopolitan - vodka, triple sec, lime and cranberry	7.00
PAMA Tini - ABSOLUT Ruby Red vodka, pomegranate liqueur, grapefruit juice and sweet and sour	7.75
Sand In Your Shorts - vodka, Chambord, Midori, peach schnapps and triple sec with cranberry and orange juices	7.50
Long Island Iced Tea - vodka, gin, rum, triple sec and sweet n sour with a splash of Pepsi	7.00
Bloody Mary or Caesar - vodka with our own excellent mix and jumbo shrimp garnish	7.00

FRUIT TEAS, LEMONADES, SMOOTHIES & SHAKES

Iced Tea -	2.50
Fruit Teas - fresh brewed iced tea with strawberries or raspberries	3.00
Fresh Squeezed Lemonade - add strawberries, raspberries or a berry blend	2.75 3.25
Smoothies - your choice of strawberry, raspberry or tropical blended with Big Dipper ice cream	3.50
Shakes - vanilla, chocolate, strawberry, raspberry or Oreo cookies	4.00

APPETIZERS AND FUN FOOD

Shanghai Chicken in Lettuce Wraps - pan-seared minced chicken, water chestnuts and shiitake mushrooms served with lettuce cups	9.99
Dragon Tails - breaded chicken tenders glazed with a sweet and spicy Asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy	9.99
Shrimp and Cream Cheese Wontons - served with wasabi soy and sweet chili sauces	10.99
Fish 'n' Chips - cod dipped in a Widmer tempura, deep-fried and served with fries and key-lime tartar sauce	2 pc 10.99 3 pc 13.99
Fiesta Enchiladas - seasoned chicken or spicy 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	11.99
Seafood Enchiladas - shrimp, crab and lobster rolled into corn tortillas and topped with our special jalapeño cheese sauce and green onions 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 and served with Pico de Gallo and sour cream with southwestern rice	12.99
Tender Steak Bites - grilled steak bites sautéed with mushrooms in garlic-herb butter and teriyaki, served with seasoned toasted baguettes	12.99
Baked Lobster Macaroni and Cheese - with choice of soup, salad or side dish	14.99
Maui 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

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SALADS

Add soup to any salad for \$2.99 extra.

Our Famous Salad Bar				9.99
Caesars - crisp romaine topped with freshly shredded parmesan cheese with blackened chicken	Sm	9.99	Lg	12.99
with shrimp scampi or grilled salmon				14.99
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	Sm	9.99	Lg	12.99
Billion Dollar Salad - avocado tomatoes, bacon, cheddar and Jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens with blackened chicken	Sm	9.99	Lg	12.99
with rock crab	Sm	11.99	Lg	14.99
Teriyaki Chicken Salad - wok-seared chicken breast glazed in teriyaki sauce on salad greens with cucumbers, mandarin oranges, crispy rice sticks and our ginger dressing	Sm	9.99	Lg	12.99
Mandarin Crispy Chicken Salad - cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken	Sm	9.99	Lg	12.99
Crab Salad-Stuffed Avocado - avocado quarters topped with rock crab salad over tossed greens	Sm	9.99	Lg	12.99
Asian Chopped Salad - mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks, sesame seeds and sliced chicken tossed with miso vinaigrette	Sm	9.99	Lg	12.99
with broiled chicken	Sm	9.99	Lg	12.99
with Ahi tuna	Lg	15.99		
Evil Jungle Thai Noodle Salad - grilled marinated sirloin fanned on mixed asian greens, tomatoes, diced avocado, mint, cilantro, mango, and peanuts tossed with spicy lime vinaigrette				14.99
with Ahi tuna				15.99

1/3 lb CHARBROILED SIRLOIN BURGERS

Fresh ground and approximately 10% - 12% fat content

Includes choice of soup, salad, fries, beer-battered onion rings or Dijon potato salad.

Add Soup and Salad Bar for 4.99

Lettuce Wrapped Burger - served in a lettuce cup, with choice of cheese, lettuce, tomato and mayo with pickles and red onion				8.99
Cheeseburger - choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side				8.99
with bacon				9.99
Mushroom Burger - topped with sautéed mushrooms and swiss cheese with mayo				9.99
Chipotle Pepper Burger - with Tillamook pepper-jack cheese,, lettuce, tomato, chipotle aioli and onion straws				9.99
Blackened Blue Burger - blackened burger topped with blue cheese crumbles, lettuce, tomato, onion straws and mayo				9.99
Hickory Burger - peppered bacon, Tillamook cheddar cheese, topped with onion straws and our BBQ sauce with lettuce, tomato and mayo				10.99
California Avocado Burger - sautéed mushrooms, avocado and tomato, topped with three cheese sauce, served open-faced				10.99
Patty Melt - on rye with swiss cheese and sautéed onions, 1000 island on the side				10.99



We Proudly Brew
STARBUCKS COFFEE

There is an increased risk to health in eating undercooked foods.

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SANDWICHES & WRAPS

Includes choice of soup, salad, fries, beer-battered onion rings or Dijon potato salad.
Add soup and salad bar for 4.99.

B.L.T - bacon, lettuce, tomato and sun dried tomato mayo on grilled whole wheat or sourdough half 7.99 full 9.99

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 10.99

Turkey and Swiss - fresh roasted turkey, sun dried tomato mayo, lettuce and tomato topped with melted swiss cheese and served on grilled ciabatta half 8.99 full 10.99

Rotisserie Cashew Chicken Salad Sandwich - rotisserie chicken salad on grilled sour dough or whole wheat with tomato, lettuce and mayo half 8.99 full 10.99

Hot Pastrami Reuben - thinly sliced and piled high with sauerkraut & swiss on rye, choice of thousand island dressing or Dijon mayo on the side half 9.99 full 12.99

Grilled Ham & 4 Cheese - sliced grilled ham with melted fontina, cheddar, swiss and pepper jack cheese on sourdough or whole wheat with Dijon mayo on the side half 9.99 full 12.99

B.L.T.A. Chicken - it's a B.L.T with fontina cheese, avocado, sun dried tomato mayo and grilled chicken breast on ciabatta 11.99

Crab Melt - crab salad and american cheese with mango-lime mayo on grilled whole wheat half 9.99 full 12.99

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

Classic Club - sliced turkey and swiss, prime rib and cheddar, bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat half 9.99 full 12.99

Hot Meat Loaf Sandwich - made from ground sirloin and italian sausage served on toast open faced with Bistro mashed potatoes and a beef demi glace half 9.99 full 12.99

Avocado and Crab - crab, tomato slices, avocado slices and cheese sauce on grilled whole wheat served open faced half 9.99 full 12.99

Philly Steak Sandwich - thin sliced sirloin grilled with peppers, onions and 3 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 horseradish sauce and Au Jus 13.99

Prime Rib French Dip - thin sliced prime rib and swiss cheese seared with au jus on a grilled roll with a side of creamy horseradish sauce half 10.99 full 14.99

PASTA

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

Drunken Noodles - seared chicken breast, bell peppers, onions, tomatoes and fresh basil tossed with egg noodles in a spicy thai chile sauce. 12.99

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 12.99

Lobster Alfredo - lobster sautéed in herb-butter and white wine tossed with mushrooms and zucchini with alfredo sauce, on penne topped with diced tomatoes 15.99

ENTRÉES

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

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 13.99

Boneless Short Ribs - extremely tender and flavorful, served on Bistro mashed with horseradish spiked demi-glace 13.99

Sirloin - hand-cut choice grade sirloin topped with sautéed mushrooms 14.99

London Broil Sirloin - our 5oz hand-cut choice grade sirloin marinated and charbroiled then sliced and fanned over Bistro mashed potatoes with black pepper garlic butter sauce 14.99

Shrimp Dinner - 4 pc. jumbo prawns coconut-breaded, tempura dipped or scampi style 13.99

Fresh Salmon Fillet - glazed with our miso-citrus or black pepper garlic sauce or simply broiled on jasmine rice 15.99

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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 flavored 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 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 a slight spicy quality	32
Banyan Gewurztraminer - California - Rose petals, peaches, honeysuckle, 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
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

All bottled wine opened in our bar.