

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita

gold tequila, triple sec, lime and sweet n sour on the rocks 6.99

Ocean Margarita

gold tequila, blue curacao, lime and sweet n sour on the rocks 6.99

PAMA Margarita

tequila, Pomegranate liqueur, Triple Sec, lime and sweet n sour on the rocks 6.99

Sun Burned Margarita

premium 18K Gold Reserve, triple sec, lime, sweet n sour and cranberry juice on the rocks 7.99

Cadillac Margarita

1800 Gold Reserve Tequila, triple sec and sweet n sour on the rocks with a side shot of Grand Marnier 8.99

MARTINIS

Classic Martini

made with gin or vodka and a splash of dry vermouth 6.99

PAMA Tini

vodka, pomegranate liqueur, grapefruit juice and sweet and sour 6.99

Cosmopolitan

ABSOLUT, triple sec, lime and cranberry 6.99

Lemon Drop

ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim 7.99

White Chocolate Martini

ABSOLUT Vanilia and Godiva white chocolate liqueur 7.99

Key Lime Martini

ABSOLUT vanilla vodka with pineapple and lime juice and a splash of sweetness 6.99

COCKTAILS

Mojito

Cruzan rum, fresh lime, sugar & fresh mint leaves 6.99

Sand In Your Shorts

raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices 7.49

Long Island Iced Tea

vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon 6.99

Bloody Mary or Caesar

vodka with our own excellent mix and jumbo shrimp garnish 6.99

Loaded Lemonade

ABSOLUT Raspberri vodka and lemonade served frozen 6.49

Strawberry Daiquiri

strawberries blended with rum, sweet n sour and 7-UP 6.49

Atomic Iced Tea

Absolut vodka, Bacardi rum, Tanqueray gin and Bacardi 151, triple sec, sweet n sour, Pepsi and lemon 8.49

Jaker's Hurricane

Southern comfort, Yukon Jack, Wild Turkey, Sloe Gin & fruit juice. 7.49

Tropical Obsession

a blend of tropical rum, melon liqueur, raspberry schnapps topped with cranberry juice and a splash of pineapple 7.49

APPETIZERS

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 8.99

Calypso Calamari

calamari dusted with seasoned breadcrumbs, crisp-fried and served with chipotle aioli 8.99

Hot Crab, Artichoke and Spinach Dip

a hot creamy cheesy blend served with seasoned toasted baguettes 9.99

Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and topped with Parmesan and Jack cheeses 9.99

Cabana Coconut Prawns

crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 10.99

Rim Fire Shrimp Cocktail

chilled jumbo shrimp in a wasabi-spiked cocktail sauce with celery sticks 10.99

Spicy Beef or Chicken Nachos

Corn tortilla chips covered with our special jalapeño 3 cheese sauce and generous portion of our spicy beef or chicken, topped with fresh pico de gallo, olive slices and sour cream 9.99

Shrimp and Cream Cheese Wontons

with sweet chili and wasabi-soy sauces 9.99

Sirloin Steak Bites

sirloin sautéed with mushrooms in garlic-herb butter and teriyaki, with toasted baguettes 11.99

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 11.99

Big Kahuna Combo Platter

Wontons, Dragon Tails, Coconut Prawns and Calamari 14.99

Spinach Dip and Steak Bite Combo 17.99

FROM THE PACIFIC RIM

Served with a choice of jasmine or fried rice and Asian slaw.

Teriyaki Chicken

diced chicken breast, mushrooms, celery and carrots, wok-seared in a teriyaki glaze 11.99

Pan-Fried Noodles

Chinese egg noodles stir-fried with barbecued pork and fresh vegetables and seasoned with soy and ginger 11.99

Stir-fried Cashew Chicken

diced chicken breast, asparagus, water chestnuts, red onions and mushrooms in a garlic-black bean sauce with toasted cashews 11.99

Orange Peel Chicken

diced chicken breast stir-fried with broccoli, carrots and water chestnuts in a spicy citrus sauce 11.99

The Warrior's Chicken

stir-fried chicken, bamboo shoots, carrots and scallions in a spicy Szechuan sauce 11.99

Maui Chicken

lightly battered chicken breast topped with sweet and sour sauce, mandarin oranges, pineapple and coconut 11.99

Sweet and Sour Pork

lightly battered pork loin tossed with bell peppers, red onions and pineapple in our sweet and sour sauce 12.99

Mongolian Beef

strips of beef sirloin wok-seared with vegetables and tossed with garlic and chiles in a soy glaze 12.99

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SALADS

Caesars

crisp romaine topped with freshly shredded
Parmesan cheese with blackened chicken 9.99
with shrimp scampi or grilled salmon 11.99
with London broil 12.99

Mandarin Crispy Chicken Salad

cucumbers, toasted almonds, wonton strips,
mandarin oranges, salad greens, sesame-teriyaki
dressing with sliced crispy chicken 9.99

Chopped Asian Salad

sliced chicken breast, mixed greens, shredded
cabbage, carrots, red bell peppers, green onions,
tomatoes, crispy wontons, rice sticks and sesame
seeds tossed with miso vinaigrette 9.99
with Ahi tuna 11.99

Shrimp-Avocado Salad

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

Crab Salad Stuffed Avocado

avocado quarters topped
with rock crab salad 9.99

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 7.99

with broiled chicken 9.99

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

Salmon Spinach Salad

fresh spinach leaves tossed with our red wine
and olive vinaigrette with shredded jack cheese,
mandarin oranges, sliced almonds and slices of
fresh grilled salmon 12.99

Billion Dollar Salad

avocado, tomatoes, bacon, cheddar and Jack
cheeses, black olives, cucumbers, carrots,
mushrooms, mixed greens with
blackened chicken 10.99
with shrimp or crab 12.99

JAKER'S FUN FOOD

Shanghai Chicken in Lettuce Wraps

wok-stirred seasoned chicken breast,
crisp vegetables and shiitake mushrooms
served on rice sticks with cool lettuce
wraps and soy-sesame sauce 8.99

Fiesta Enchiladas

seasoned chicken or 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 10.99

Maui Mahi SurfTacos

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 12.99

Blackened Cod Tacos

cod fillets, grilled pineapple, tangy slaw and chipotle
mayo in two grilled flour tortillas served with pico
de gallo and Southwestern rice 9.99

Baked Lobster Mac and Cheese

with a choice of soup, salad or fries 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 12.99

Fish and Chips

cod dipped in a Windmer tempura and
crisp-fried, served with fries, Asian slaw
and key lime tartar sauce
12.99

CHARBROILED 1/2 lb BURGERS & SANDWICHES

Includes choice of soup, salad, fries or onion rings.

Lettuce Wrapped Burger

fresh ground sirloin in a lettuce cup, choice of
cheese, lettuce, tomato and mayo with pickles
and red onion 8.99

Cheeseburger

fresh ground sirloin, choice of cheese,
lettuce, tomato and mayo with pickles
and red onion 8.99 with bacon 9.99

Hickory Burger

bacon, cheddar and onion straws with our BBQ
sauce with lettuce, tomato and mayo 9.99

Avocado Burger

fresh ground sirloin topped with sautéed
mushrooms, avocado and tomato slices and hot
four cheese sauce, served open-faced 9.99

Turkey and Swiss

fresh roasted turkey, mayo, lettuce and
tomato topped with melted Swiss cheese
and served on toasted ciabatta 9.99

Classic Club

sliced turkey and Swiss, sliced beef and cheddar,
bacon, tomato, lettuce and mayo between 3 slices
of grilled sourdough or whole wheat 10.99

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

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

Cordon Bleu

broiled chicken breast topped with a slice of
ham and melted Swiss cheese on ciabatta with
Dijon mayo, lettuce and tomato 9.99

Hot Crab and Avocado

crab, tomato slices, avocado slices and hot three
cheese sauce on grilled whole wheat or ciabatta
served open faced 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 9.99

Prime Rib French Dip

thin sliced, seared prime rib and Swiss
on a grilled roll or baguette with au jus 11.99

Prime Rib Philly Steak Sandwich

thin sliced seared prime rib on a roll topped with
our 3 cheese sauce and grilled onions 11.99

Prime Rib Melt

thin sliced prime rib with sautéed onions, peppers
and mushrooms topped with melted Fontina and
served open-faced on a grilled roll 12.99

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PASTA

Served with a choice of any soup or salad.

Drunken Noodles

seared chicken breast, bell peppers, onions, fresh basil and tomatoes tossed with egg noodles in a spicy Thai chile sauce. 10.99

Seafood Linguini

shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with Alfredo sauce, on linguini 16.99

Blackened Chicken Alfredo

blackened chicken breast, zucchini, mushrooms and our Alfredo sauce on penne 14.99

Spicy Crab Linguini

rock crab sautéed in a black pepper-garlic butter, green onion and Thai hot pepper sauce with linguini, lemon juice, bread crumbs and parmesan cheese 16.99

Lobster Alfredo

lobster sautéed in herb-butter and white wine tossed with mushrooms and zucchini with Alfredo sauce, topped with diced tomato, on penne 17.99

DINNERS

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

Homemade Soups

Chicken Tortilla
Idaho Baked Potato
Creamy Clam Chowder
French Onion Lobster Bisque

Salads

Caesar Spinach
Pear and Pecan Tossed Green
Iceberg Wedge Chopped Bleu
Crab Stuffed Avocado 1.99

Side Dishes

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

CHICKEN, RIBS & MEATLOAF

Rotisserie Chicken

Free range chicken rubbed with our special seasonings & roasted on our vertical rotisserie then split, serving size is 1/2 chicken. 14.99

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 15.99

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, on linguini 18.99

Meat Loaf

made from ground sirloin and Italian sausage, with garlic mashed potatoes and a beef demi glace 14.99

Plum-Hoisin Glazed Ribs

St Louis ribs slow-roasted and pan glazed with our plum-hoisin sauce. Served on jasmine rice
1/2 rack 14.99 full rack 19.99

Baby Back Ribs

slow roasted, then charbroiled and brushed with our barbecue sauce
1/2 rack 17.99 full rack 24.99

SIZZLING STEAKS & PRIME RIB

Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 15.99 12 oz 19.99

London Broil Sirloin

sliced, marinated choice grade top sirloin fanned on garlic mashed potatoes with black pepper-garlic demi-glace 10 oz 17.99

Rib Eye

hand-cut from top choice grilled, or charbroiled Islander-style 12 oz 24.99 16 oz 29.99

New York

just grilled or crusted with cracked pepper and grilled, topped with a demi glace 12 oz 24.99

Filet

the leanest and most tender cut 8 oz 25.99
with crab, asparagus and béarnaise 8 oz 29.99

Prime Rib

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce
8 oz 19.99 12 oz 25.99 16 oz 29.99

FISH

Fresh Clear Spring's Idaho Trout

charbroiled or lightly breaded and pan-fried with a choice of lemon butter capper sauce 16.99

Fresh Salmon

marinated in our miso-citrus sauce or glazed with a black pepper garlic sauce or simply broiled, on jasmine rice 17.99
or Cedar Plank Salmon 18.99

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 19.99

Shrimp

crispy coconut-encrusted prawns with sweet chili and Malibu rum sauces or Windmer tempura-dipped and fried with wasabi-spiked cocktail sauce 17.99

Seared Sea Scallops

pan-seared and served with garlic-herb butter with a sprinkling of Parmesan cheese 20.99

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 21.99

COMBINATIONS & ADD ONS

Add any of the following to any dinner entrée.

Chicken or Beef Enchiladas	8.99	Sautéed Mushrooms to any steak	1.49
Seafood Enchiladas	10.99	Sautéed Onions to any steak	1.49
Shrimp - coconut or Windmer tempura	9.99	Sautéed Mushrooms and Onions	2.49
Lobster Alfredo -	10.99	Crab, asparagus and béarnaise	3.99
Seared Tuna	11.99	Blackened with béarnaise sauce	1.49
Scallops	11.99	Blackened with bleu cheese crumbles	1.49

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HOUSE WINES BY COPPERIDGE

4.50 glass

Chardonnay, White Zinfandel, Merlot, Cabernet

WINES

LIGHT TO FULL INTENSITY WHITE WINES

	Glass	Bottle
White Zinfandel, Beringer CA	4.95	15.00
Riesling Special Harvest, St Chappell ID	5.45	16.00
Pinot Grigio, Ecco Domani IT	6.45	19.00
Sauvignon Blanc, Geyser Peak AUS	5.45	16.00
Chardonnay, Kenwood Yulupa, CA	6.45	19.00
Chardonnay, Kendall Jackson CA	8.45	25.00
Chardonnay, La Crema CA	9.45	28.00

LIGHT TO FULL INTENSITY RED WINES

Pinot Noir, Hob Knob France	7.45	21.00
Pinot Noir, McMurray CA	10.95	31.00
Chianti, Da Vinci IT	7.45	21.00
Zinfandel, Windmill Old Vine CA	8.95	27.00
Merlot, Clos Du Bois CA	8.95	27.00
Merlot, Kendall Jackson CA	9.45	28.00
Syrah, Sawtooth ID	7.95	23.00
Shiraz Cabernet, Penfolds AUS	7.45	21.00
Malbec, Terrazas Reserva AR	8.95	27.00
Cabernet, Louis Martini CA	8.45	25.00
Cabernet, Chateau Ste. Michelle WA	8.95	26.00
Cabernet, Kendall Jackson CA	8.95	26.00
Blend, Menage Trois CA	7.45	21.00

CHAMPAGNE

Cooks	5.95	
Chandon Brut	8.95	27.00
Moet Chandon White Star		53.00

MANAGERS CHOICE

Cakebread Chardonnay, CA	60.00
King Estate Pinot Noir, OR	44.00
Rombauer Vineyards Zinfandel, CA	45.00
Napa Cellars Merlot, CA	32.00
Freemark Abbey Merlot, CA	42.00
Dead Arm Shiraz, AU	60.00
Stags Leap Petite Syrah, Napa Valley	60.00
Ferrari Carano Cabernet, CA	43.00
Silver Oak Cabernet, Alexander Valley, CA	80.00
Robert Mondavi Reserve Cabernet, CA	105.00

KRYSTA SCHERUPP, Manager



We Proudly Brew
STARBUCKS COFFEE