

# 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 6.99

#### White Chocolate Martini

ABSOLUT Vanilla 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

### FUN FOOD

#### Chili Con Queso

spiced ground beef chili cheese served with tortilla chips 7.99

#### Jumbo Onion Rings

seasoned rings dipped into Sriracha-Widmer tempura and served with bon fire sauce Sm 5.99 Lg 8.99

#### 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

#### Shanghai Chicken in Lettuce Wraps

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

#### Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses 9.99

#### 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

#### Hot Crab, Artichoke and Spinach Dip

a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes 11.99

#### Tempura Finger Steaks

strips of sirloin dipped in Sriracha-Widmer tempura and deep fried. Served with chipotle mayo or ranch 12.99

#### Cholula Buffalo Wings

the sauce is a magic combination of Cholula, tobasco and sweet chili 8.99

#### Pot Stickers

steamed chicken and vegetable dumpling served with soy sesame and a side of chili sauce 8.99

#### Calypso Calamari

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

#### Margherita or Pepperoni Pizza

made with flat bread, extra thin 9.99

#### Spicy Beef or Chicken Nachos

corn tortilla chips covered with our special jalapeño 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 12.99

#### Fresh Seared Peppered Tuna

sushi-grade Ahi crusted with course ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle 12.99

#### Big Kahuna Combo Platter

Wontons, Dragon Tails, Coconut Prawns and Calamari 15.99

**Spinach Dip and Steak Bite Combo 18.99**



We Proudly Brew  
STARBUCKS COFFEE

# JAKERS

## BAR AND GRILL

### SALADS

#### Caesars

crisp romaine topped with freshly shredded parmesan cheese with blackened chicken 10.99  
with shrimp scampi or grilled salmon 12.99  
with London broil 13.99

#### Mandarin Crispy Chicken Salad

cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 10.99

#### 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 10.99  
with Ahi tuna 13.99

#### Shrimp-Avocado Salad

shrimp on mixed greens with grape tomatoes, cucumbers, parmesan cheese and avocado, tossed with spicy-Thai vinaigrette 12.99

#### Crab Salad Stuffed Avocado

avocado quarters topped with rock crab salad 11.99

#### 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

#### Billion Dollar Salad

avocado, tomatoes, bacon, cheddar, and Jack cheeses, black olives, cucumbers, carrots, mushrooms, and mixed greens with blackened chicken 11.99  
with shrimp or crab 13.99

#### 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 13.99

#### Evil Jungle Thai Salad

grilled marinated sirloin fanned on mixed Asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, peanuts and linguini tossed with spicy lime vinaigrette 14.99  
with Ahi tuna 15.99

### MORE FUN FOOD AND FISH

#### Fish and Chips

cod dipped in a Widmer tempura and crisp-fried, served with fries, Asian slaw and key lime tartar sauce 13.99

#### Maui Mahi 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

#### Baked Lobster Mac and Cheese

with a choice of soup, salad or fries 13.99

#### 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

#### Seafood Enchiladas

shrimp and crab rolled into corn tortillas, topped with our jalapeño cheese sauce and green onions served with Southwestern rice 13.99

### CHARBROILED 1/2 lb BURGERS AND SANDWICHES

Fresh ground and approximately 10% - 12% fat content.  
Choice of soup, salad, fries or onion rings.

#### Sliders

miniature cheeseburgers with ketchup, onions and pickles 2 7.99 3 9.99

#### Lettuce Wrapped Burger

in a lettuce cup, choice of cheese, lettuce, tomato and mayo with pickles and red onion 9.99

#### Cheeseburger

choice of cheese, lettuce, tomato and mayo with pickles and red onion 9.99 with cherry wood bacon 10.99

#### Hickory Burger

bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 10.99

#### Avocado Burger

topped with sautéed mushrooms, avocado and tomato slices and hot cheese sauce, served open-faced 10.99

#### 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, sirloin and cheddar, cherry wood bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat 12.99

#### Tri Tip Steak Sandwich

the most flavorful part of the sirloin on a grilled roll with lettuce, tomato, and chipotle mayo 13.99

#### Prime Rib French Dip

thin sliced prime rib and swiss on a grilled roll with au jus 13.99

#### Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut & swiss on rye, choice of thousand island dressing or Dijon mustard on the side 11.99

#### Cordon Bleu

broiled chicken breast topped with thin sliced ham and melted swiss cheese on ciabatta with Dijon mayo, lettuce and tomato 10.99

#### Hot Crab and Avocado

crab, tomato slices, avocado slices and our jalapeño cheese sauce on grilled whole wheat or ciabatta served open faced 13.99

#### 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 10.99

#### Turkey, Avocado and Bacon Wrap

sliced roasted turkey, cherry wood bacon, pepper-jack cheese, lettuce, tomato and avocado with chipotle mayo wrapped in a tomato basil tortilla 10.99

#### Philly Cheese Steak Sandwich

thin sliced seared sirloin with sautéed onions, peppers and mushrooms topped with our jalapeño cheese sauce and served open-faced on a grilled roll 12.99

#### Tri Tip Steak Dip

the most flavorful part of the sirloin on a grilled roll with onion straws. Served with a side of creamy horse radish sauce and au jus 13.99

# JAKERS

## BAR AND GRILL

### PASTA

Served with a salad

#### Drunken Noodles

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

#### Pan-Fried Noodles

Chinese egg noodles stir-fried with barbecued pork and fresh vegetables and seasoned with soy and ginger 14.99

#### Seafood Linguini

shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with Alfredo sauce on linguini 17.99

#### Blackened Chicken Alfredo

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

#### Shrimp Scampi

shrimp sautéed in white wine and garlic herbed butter with chives and diced tomatoes on angel hair 16.99

#### Lobster Alfredo

lobster sautéed in herb-butter and wine tossed with mushrooms and zucchini with Alfredo sauce, on linguini topped with diced tomato 18.99

### DINNERS

Choice of soup or salad and any side dish

#### Homemade Soups

Minestrone  
Chicken Tortilla  
Baked Potato Clam Chowder  
French Onion Lobster Bisque

#### Salads

Caesar  
Pear and Pecan  
Iceberg Wedge  
Crab Stuffed Avocado 1.99

Spinach  
Tossed Green  
Chopped

#### Side Dishes

Linguini  
Onion Rings  
Bistro Mashed  
Fries or Baker  
Broccoli  
Asparagus  
Mac & Cheese  
Hashbrowns or Rice

### CHICKEN, PORK AND MEATLOAF

#### Rotisserie Chicken

rubbed with our special seasonings and 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 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 on linguini 19.99

#### Almond-Crusted Chicken

marinated then rolled in toasted almonds and pan-fried, topped with béarnaise sauce on jasmine rice 16.99

#### Meat Loaf

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

#### Boneless Short Ribs

baked for four hours, extremely tender and flavorful served on bistro mashed with a horseradish spiked demi glace 16.99

#### Baby Back Ribs

slow roasted then charbroiled and brushed with our barbecue sauce  
1/2 rack 18.99 full rack 23.99

### SIZZLING STEAKS AND PRIME RIB

#### Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 14.99 12 oz 18.99

#### Cajun Bacon Wrapped Sirloin

choice sirloin wrapped in cherry wood bacon dusted in cajun seasoning and topped with onion straws 8 oz 16.99 12 oz 20.99

#### London Broil Sirloin

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

#### New York

just grilled or crusted with cracked pepper and grilled, topped with demi glace 12 oz 25.99

#### Filet

the leanest and most tender cut 8 oz 26.99 with crab, asparagus and béarnaise 8 oz 30.99

#### Rib Eye

hand-cut from top choice grilled  
12 oz 23.99 16 oz 27.99

#### 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 24.99 16 oz 29.99

### FISH

#### Fresh Clear Spring's Idaho Trout

charbroiled or lightly breaded and pan-fried with a choice of lemon butter caper sauce 17.99

#### Fresh Salmon

glazed with our miso-citrus or black pepper garlic sauce or simply broiled, on jasmine rice 18.99 or cedar plank salmon 19.99

#### Almond-Crusted Halibut

fillet of halibut rolled in crushed almonds and spiced panko, pan-fried and served on jasmine rice with béarnaise 22.99

#### Shrimp

crispy coconut-encrusted prawns with sweet chili and Malibu rum sauces or Widmer tempura-dipped and fried with wasabi-spiked cocktail sauce 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 20.99

### COMBINATIONS AND ADD ONS

Add any of the following to any dinner entrée.

Chicken or Beef Enchiladas	8.99	Blackened with béarnaise	1.99
Seafood Enchiladas	10.99	Blackened with bleu cheese crumbles	1.99
Shrimp-coconut or Widmer tempura	10.99	Sautéed Mushrooms to any steak	1.99
Lobster Alfredo	10.99	Sautéed Onions to any steak	1.99
Trout - charbroiled or pan-fried	10.99	Sautéed Mushrooms and Onions	2.99
Seared Tuna	11.99	Crab, asparagus and béarnaise	3.99

18% gratuity will be added to parties of 10 or more.

# JAKERS

## BAR AND GRILL

All bottled wine opened in our bar  
**HOUSE WINES BY COPPER RIDGE**  
 9oz pour by the glass  
 Chardonnay, White Zinfandel, Merlot, Cabernet  
 5.00

### LIGHT TO FULL INTENSITY WHITE WINES

	Glass	Bottle
White Zinfandel, Beringer CA	5	15
Riesling Special Harvest, St Chappell ID	6	16
Pinot Grigio, Ecco Domani IT	7	19
Sauvignon Blanc, Geyser Peak AUS	6	16
Moscato, Risque France	9	27
Chardonnay, Kendall Jackson CA	8.5	25
Chardonnay, La Crema CA	9.5	28

### LIGHT TO FULL INTENSITY RED WINES

Pinot Noir, Hob Knob France	6	18
Pinot Noir, Firesteed OR	9.5	28
Pinot Noir, McMurray CA	11	32
Chianti, Da Vinci IT	7.5	22
Zinfandel, Windmill Old Vine CA	9	27
Merlot, 14 Hands WA	7	21
Merlot, Clos Du Boise CA	9	27
Merlot, Kendall Jackson CA	9.5	28
Petite Syrah, Crusher CA	9	27
Syrah, Sawtooth ID	8	23
Shiraz Cabernet, Penfolds AUS	7.5	22
Malbec, Ruta 22 Argentina	8	23
Malbec, Gascón Argentina	9.5	28
Cabernet, Louis Martini CA	8.5	25
Cabernet, Chateau Ste. Michelle WA	9	27
Cabernet, Kendall Jackson CA	9	27
Cabernet, Roots Chile	8.5	25
Blend, Menage Trois CA	7.5	22
Bordeaux, Hi-Rollr Red CA	11	32

### CHAMPAGNE

Cooks	6	
Chandon Brut	8	28
Moet Chandon White Star		53

### MANAGERS CHOICE

Hells Canyon Chardonnay, ID	43
Cakebread Chardonnay, CA	60
King Estate Pinot Noir, OR	45
Rombauer Vineyards Zinfandel, CA	46
Napa Cellars Merlot, CA	35
Freemark Abbey Merlot, CA	42
Dead Arm Shiraz, AU	62
Stags Leap Petite Syrah, Napa Valley	64
Ferrari Carano Cabernet, CA	44
Silver Oak Cabernet, Alexander Valley, CA	80
Robert Mondavi Reserve Cabernet, CA	105

**KRYSTA SCHERUPP, Manager**

All bottled wine opened in our bar.



We Proudly Brew  
 STARBUCKS COFFEE

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