

# JAKERS

## BAR AND GRILL

EAT, DRINK AND BE KIND.

### VEGETARIAN MENU

#### APPETIZERS

**Sautéed Mushrooms** - sautéed in a garlic herb butter and sherry wine with parmesan cheese served with seasoned toasted baguettes 12.95

**Veggie Bites** - zucchini, mushrooms, broccoli and green onions sautéed in garlic herb butter and teriyaki sauce, served with seasoned toasted baguettes. 12.95

#### SALADS

Served with a choice of dressing: ranch, balsamic vinaigrette, honey mustard, thousand island or gourmet poppy seed.

**Billion Dollar Salad** - avocado slices, cheddar and jack cheeses, black olives, tomatoes, carrots, cucumbers and croutons on mixed greens with choice of dressing 13.95

**Thai Noodle Salad** - mixed greens, tomatoes, diced avocado, mango, fresh mint, cilantro, cashews and linguini tossed with spicy lime vinaigrette 14.95

**Strawberry Salad** - mixed greens, fresh sliced strawberries, red onion, candied pecans and red bell peppers served with a side of gourmet poppy seed dressing 13.95

#### SANDWICHES

Served with tossed salad, fries, garlic fries, potato tots or breaded onion rings. For grilled asparagus add \$2

**Garden Burger** - grilled and served on a toasted bun with choice of cheese, lettuce and mayo, with or without pickles, onions or tomato 12.95

**Avocado Melt** - avocados, tomatoes and sautéed mushrooms on grilled sour dough, topped with our 4 cheese sauce 11.95

**Ultimate Grilled Cheese, Tomato, and Avocado** - fresh sliced tomato and avocado with melted Fontina, Cheddar and Swiss, on crispy Parmesan sour dough 12.95

#### ENTRÉES

**Baked Elbow and Cheese** - elbow noodles with our four cheese sauce topped and baked with Monterey Jack, Parmesan and seasoned bread crumbs, served with soup or salad 15.95

**Teriyaki Stir Fry** - sautéed onions, mushrooms, broccoli and zucchini with teriyaki ginger sauce over jasmine rice and served with choice of soup or salad 15.95

**Vegetable Primavera** - fresh sautéed onions, broccoli, mushrooms and zucchini tossed with penne pasta and choice of marinara or alfredo, topped with fresh tomatoes and parmesan, served with soup or salad 15.95

# GLUTEN FREE MENU

## APPETIZERS

**Calamari** - tender calamari strips sautéed in garlic and herb butter with white wine fresh-diced tomatoes and chives 15.95

**Shrimp Cocktail** - steamed and chilled jumbo prawns garnished with celery sticks and served with wasabi cocktail sauce 15.95

## SALADS

**Dressings:** ranch, honey mustard, thousand island or gourmet poppy seed

**Billion Dollar Salad** - grilled chicken, avocado slices, Cheddar and Jack cheeses, olives, diced tomatoes, carrots, cucumber slices, and chopped bacon on tossed greens with choice of dressing 15.95

**Strawberry Chicken Salad** - grilled chicken slices, mixed greens, fresh sliced strawberries, red onion, candied pecans, red bell peppers and served with a side of gourmet poppy seed dressing 15.95

## CHARBROILED LETTUCE WRAPPED CHICKEN AND BURGERS\*

For a gluten free bun add \$2.

Includes a choice of fresh ground 6oz sirloin burger or charbroiled chicken breast.

Served with choice of salad or steamed broccoli. For grilled asparagus add \$2

**BLTA Chicken Sandwich** - broiled chicken breast, havarti cheese, bacon, lettuce, tomato, avocado and mayo on the side 13.95

**Bacon Cheese Burger\*** - fresh ground and charbroiled with choice of cheese, bacon, lettuce, tomato and mayo with pickles and red onions on the side 14.95

## DINNERS\*

Served with choice of salad or any side dish

**Salad** - Tossed (no croutons)

**Side Dishes** - Broccoli, Baked Potato or Jasmine Rice

**Smothered Chicken** - char-broiled chicken breast with sliced mushrooms, bacon, and fontina cheese 20.95

**Shrimp Scampi** - shrimp sautéed in garlic herb butter and white wine with fresh-diced tomatoes and chives 24.95

**Salmon** - fresh salmon charbroiled and served over jasmine rice 27.95

**Cedar Plank Salmon** - roasted and served on a cedar plank 29.95

**Alaskan Halibut** - charbroiled and served over jasmine rice 36.95

**Sirloin\*** - hand-cut choice grade sirloin 10oz 29.95

**Rib Eye\*** - hand-cut selected from top choice 14oz 41.95

**Prime Rib\*** - seared on high heat for sealing in juices (no au jus), served with creamy horseradish on request  
8oz 30.95 14oz 44.95

## DESSERT

**Crème Brûlée** - a smooth rich vanilla flavored custard, served under a warm caramelized brittle topping 8.95

\*There is an increased risk to health in eating raw or undercooked foods  
“This is not a gluten free kitchen. While we take all precautions to avoid cross contact, this is not an express guarantee that any item will be completely free of trace gluten”

\*\*Receive 25% off an entrée on the day of your birthday, Id required.