

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 13.95

Veggie Bites - zucchini, mushrooms, broccoli and green onions sautéed in garlic herb butter and teriyaki sauce, served with seasoned toasted baguettes. 14.95

Margherita Flatbread Pizza - tomato sauce, garlic and olive oil, with mozzarella cheese finished with fresh roma tomatoes, basil, parmesan and cracked pepper 15.95

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 14.95

Thai Noodle Salad - mixed greens, tomatoes, diced avocado, mango, fresh mint, cilantro, cashews and linguini tossed with spicy lime vinaigrette 16.95

Strawberry Salad - mixed greens, fresh sliced strawberries, red onion and candied pecans served with a side of gourmet poppy seed dressing 15.95

SANDWICHES

Served with tossed salad, fries, potato tots, garlic mashed or breaded onion rings.
Premium Sides: garlic fries or sautéed zucchini add \$2.50.

Garden Burger - grilled and served on a toasted bun with choice of cheese, lettuce and mayo, with or without pickles, onions or tomato 14.95

Avocado Melt - avocados, tomatoes and sautéed mushrooms on grilled sour dough, topped with our 4 cheese sauce 13.95

Ultimate Grilled Cheese, Tomato, and Avocado - fresh sliced tomato and avocado with melted Fontina, Cheddar and Swiss, on crispy Parmesan sour dough 14.95

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 18.95

Teriyaki Stir Fry - sautéed onions, mushrooms, broccoli and zucchini with teriyaki ginger sauce over jasmine rice and served with choice of soup or salad 18.95

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 18.95

GLUTEN FREE MENU

APPETIZERS

Calamari - tender calamari strips sautéed in garlic and herb butter with white wine fresh-diced tomatoes and chives 18.95

Shrimp Cocktail - steamed and chilled jumbo prawns garnished with celery sticks and served with wasabi cocktail sauce 18.95

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 17.95

Strawberry Chicken Salad - grilled chicken slices, mixed greens, fresh sliced strawberries, red onion and candied pecans served with a side of gourmet poppy seed dressing 18.95

CHARBROILED LETTUCE WRAPPED CHICKEN AND BURGERS*

For a gluten free bun add \$3.

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

Served with choice of salad or steamed broccoli. For sautéed zucchini add \$2.50.

BLTA Chicken Sandwich - broiled chicken breast, fontina cheese, bacon, lettuce, tomato, avocado and mayo on the side 15.95

Bacon Cheese Burger* - fresh ground and charbroiled with choice of cheese, bacon, lettuce, tomato and mayo with pickles and red onions on the side 16.95

DINNERS*

Served with choice of salad or any side dish

Salad - Tossed (no croutons)

Side Dishes - Broccoli, Garlic Mashed, Baked Potato or Jasmine Rice

Premium Side - Sautéed Zucchini add 2.50

Smothered Chicken - char-broiled chicken breast with sliced mushrooms, bacon, and fontina cheese 25.95

Shrimp Scampi - shrimp sautéed in garlic herb butter and white wine with fresh-diced tomatoes and chives 26.95

Salmon - fresh salmon charbroiled and served over jasmine rice 29.95

Cedar Plank Salmon - roasted and served on a cedar plank 33.95

Alaskan Halibut - charbroiled and served over jasmine rice 40.95

Sirloin* - hand-cut choice grade sirloin 10oz 31.95

Rib Eye* - hand-cut selected from top choice 14oz 45.95

Prime Rib* - seared on high heat for sealing in juices (no au jus), served with creamy horseradish on request 8oz 32.95 14oz 48.95

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”**