

JAKERS

BAR AND GRILL

DINNER

All bottled wine opened in the bar.

HOUSE

9oz glass 6.50

by Copper Ridge

White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet

by Redwood Creek

Pinot Noir

WHITE

Riesling, Chateau Ste. Michelle WA	7	19
Pinot Gris, King Estate OR	7	19
Sauvignon Blanc, Justin CA	7	19
Chardonnay, 14 Hands WA	9	23
Chardonnay, Kendall Jackson, CA	10	27

RED

Pinot Noir, Coppola Votre Santé CA	9	23
Merlot, Hahn WA	7	19
Malbec, Jakers Reserve CA	12	30
Malbec, Felino ARG	14	37
Syrah, Maryhill WA	12	30
Zinfandel, Sobon Old Vine CA	9	23
Cabernet Sauvignon, Louis Martini, Sonoma CA	11	29
Cabernet Sauvignon, Liberty School, CA	10	27
Cabernet Sauvignon, Kendall Jackson CA	14	37

CHAMPAGNE & SPARKLING WINE

Pink Moscato, Innocent Buystander, AU	8	
Prosecco, LaMarca, IT	9	30
Sparkling, Cooks Brut	6	15
Nicholas Feuillatte Brut Reserve, France		60
Moët and Chandon Impérial, France		76

IDAHO WINES BY THE BOTTLE

Dessert Wine, Huckleberry Mead, Camus Prairie 6oz	6	24
Chardonnay, Snake River Glenn's Ferry, ID	9	24
Red Blend, Crossings, Glenn's Ferry, ID	14	37

MANAGERS CHOICE BY THE BOTTLE

available by the bottle only

CLINE CASHMERE, CA - a southern Rhone style blend of Mourvèdre, Syrah and Grenache that is flavorful and smooth	27
A BY ACACIA PINOT NOIR, CA - lush aromas of ripe plum and dark cherry with hints of oak; rich and medium bodied with smooth, supple tannins	29
CONUNDRUM, CALIFORNIA WHITE WINE, CA - this proprietary blend of Chardonnay, Sauvignon Blanc, Muscat, Viognier and Semillon is lush and creamy with bright tropical fruit flavors of melon, pineapple and pear	35
ZACA MESA Z - CUVÉE, CA - Grenache, Mourvèdre and Syrah make up this tasty wine that features racy raspberry and rustic blueberry flavors with lush tannins	30
STAG'S LEAP MERLOT, CA - rich red fruit flavors, toasted almonds and rosemary with a hint of black truffles. Yum!	55
ESTANCIA MERITAGE RESERVE, CA - an exquisite Bordeaux style blend with rich flavors of ripe fruit and notes of chocolate and French vanilla	49
BERINGER KNIGHT'S VALLEY CABERNET, CA - well made, complex and hearty; a delicious Cabernet for those who love the traditional style	49
STAG'S LEAP CABERNET SAUVIGNON, CA - flavors of plum, spice, green tea and cocoa with a velvety structure	85
CAKEBREAD CHARDONNAY, CA - fresh Granny Smith apples, pears and melon fruit accented by mineral and warm oak spices	65

OWNER'S CHOICE BY THE BOTTLE

(This section unavailable for promotions or discounts)

JUSTIN ISOSCELES, CA - an iconic Bordeaux blend of Merlot, Cabernet Fran and Cabernet Sauvignon featuring black and blue fruits with oak notes and hints of roasted coffee	115
CAYMUS NAPA CABERNET SAUVIGNON, CA - a wonderful wine made in the Caymus style; fully rich yet supple with spice, and vanilla oak; always a favorite	125
ROBERT MONDAVI PRIVATE RESERVE CABERNET, CA - a powerful wine with elegance and grace showing blackberry and huckleberry with a hint of earthiness; tannins are firm and generous	195

YOU HAVEN'T BEEN TO IDAHO OR MONTANA UNTIL YOU'VE BEEN TO JAKERS

JAKERS

BAR AND GRILL

MERIDIAN
TWIN FALLS
POCATELLO
IDAHO FALLS
MISSOULA
GREAT FALLS

Since many of our guests have their favorite personal wine, we do allow bringing in your own if it isn't offered on our wine list. We will provide wine glasses for \$4 per 750ml bottle.

General Manager - PATTI JENNINGS
Assistant GM - MAYO MCCREADY
Kitchen Manager - TAMMY SORENSON
Bar Manager - EVA FARKAS
Assistant Managers
BRANDY HARRISON, FRANCISCO VASQUEZ & LISA ALLORD

APPETIZERS

- Potato Skins** - house made potato skins with melted jack and cheddar with bacon, chives and sour cream 8.95
- Shrimp and Cream Cheese Wontons** - with sweet chili and wasabi soy sauces 11.95
- Calamari** - dusted with seasoned bread crumbs and fried, served with chipotle aioli and our house slaw 12.95
- Shrimp Cocktail** - chilled shrimp in a wasabi spiked cocktail sauce with celery sticks 14.95
- Seared Peppered Tuna*** - crusted with coarse black pepper and sesame seeds, served over rice with wasabi cream and miso vinaigrette 12.95
- Coconut Prawns** - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 13.95
- Tempura Finger Steaks** - strips of sirloin dipped in Widmer tempura and deep fried with cocktail or horseradish sauce 11.95
- Sautéed Steak Bites and Mushrooms** - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 11.95
- Dragon Tails** - hand breaded chicken tenders glazed with a sweet and spicy asian sauce served with celery and carrot sticks and blue cheese dressing 10.95
- Prime Rib Sliders** - thinly sliced prime rib cut to order on a grilled hoagie bun with swiss cheese and au jus for dipping 13.95
- Crab Stuffed Mushrooms** - stuffed with crab and topped with parmesan and jack cheeses 14.95
- Battered Zucchini and Mushroom Combo** - hand dipped in our special batter and crisp fried and served with ranch dressing 8.95
- Bacon Wrapped Brussel Sprouts** - with chipotle aioli 13.95

SALADS

Our Fruit and Vegetable Salad Bar and Soups

consists of several salads including tossed, broccoli salad, potato salad, house slaw and multiple accompaniments; fresh fruit, vegetables, cheeses, shrimp ceviche, thin sliced seasoned chicken, julienned ham, bacon, marinated artichoke hearts, cashews and strawberry Chobani yogurt. Your server will deliver any of our house made soups to your table fresh from the kitchen. 16.95

Soup and Salad Bar can be added to any entree for half price.

The add on price can not be applied to split or shared meals or appetizers

Chicken Salads have a choice of sliced blackened, grilled or crispy style.

Strawberry Chicken Salad - grilled chicken, tossed greens, fresh sliced strawberries, red onion, candied pecans, feta cheese and red bell peppers, served with a side of gourmet poppy seed dressing 13.95

Caesar Salad - chopped romaine and shaved parmesan mixed with our caesar dressing topped with crutons, with blackened chicken 13.95 with scampi shrimp 16.95 with salmon 16.95

Mandarin Crispy Chicken Salad - tossed greens, crispy chicken, crispy rice sticks, green onions, almonds and mandarin oranges with a teriyaki ginger sesame dressing 13.95

Crab Salad Stuffed Avocado - avocado quarters topped with lump crab salad 14.95

Thai Noodle Salad* - thin sliced ahi tuna or steak, mixed greens, diced avocado, tomatoes, mango, fresh mint, cilantro, crispy rice sticks, cashews and angel hair tossed with spicy thai vinaigrette 16.95

Billion Dollar Salad - avocado, tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots, mushrooms, croutons and mixed greens with blackened chicken 14.95 with red crab 17.95

STEAK BURGERS AND SANDWICHES

Our freshly ground 1/2 lb sirloin and ribeye steak burgers are served on a brioche bun and flame grilled medium well unless otherwise requested.

A charbroiled chicken breast or Garden Burger may be substituted.

Includes choice of soup, salad or side. Substitute premium soup, salad or side for \$2. The lettuce wrap can be substituted for the bun on all burgers.

Our hoagie rolls and sandwich breads are baked fresh daily.

Lettuce Burger - on a lettuce wedge, choice of cheese and our sauce, with or without pickles, onion or tomato slices 11.95 with Falls Bran Bacon 13.95

Cheeseburger - american cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 11.95 with Falls Brand bacon 13.95

Jake's Double Cheeseburger - two 1/2lb burgers with American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 14.95 with Falls Brand Bacon 16.95

Mushroom Burger - topped with sautéed mushrooms and swiss cheese with mayo 13.95

Some Dude's Burger - chipotle cheddar, Falls Brand bacon, lettuce, avocado and our sauce, with or without pickles, onion or tomato slices 14.95

Campfire Burger - bacon, cheddar cheese, onion straws and our sriracha spiked honey barbeque sauce and lettuce, with or without tomato slices 14.95

Steakhouse Burger - cheddar, bacon, onion straws, creamy horseradish, A-1 and lettuce with or without tomato slices 14.95

Turkey, Avocado and Bacon Wrap - fresh sliced roasted turkey, Falls Brand bacon, pepper jack, lettuce, tomato and avocado with chipotle mayo wrapped in a tomato basil tortilla 13.95

Prime Rib Melt - thinly sliced prime rib on a grilled hoagie roll with sautéed onions, mushrooms and peppers covered with melted fontina cheese and shaved parmesan served open-faced 16.95

Prime Rib French Dip* - 1/2 lb of thinly sliced fresh prime rib with swiss cheese on a grilled hoagie roll served between medium and medium rare with au jus and a side of creamy horseradish 22.95

PASTA

Served with soup or salad. Substitute premium soup or salad for \$2.

Seafood Linguini - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce on linguini 20.95

Drunken Noodles - bell peppers, onions, fresh basil and tomatoes tossed with noodles in a spicy thai chile sauce with chicken 18.95 with shrimp 21.95

Spaghetti and Meatballs - tender meatballs with spaghetti topped with marinara, fresh basil and parmesan served with garlic cheese toast 19.95

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 17.95

For our Guests over 60 we have a Menu offering smaller portions.

DINNERS*

Includes choice of soup or salad and side dish. Substitute premium soup, salad or side for \$2. Fresh fried bread (in Idaho we call these scones) delivered upon request with entrees.

We use Double R Ranch beef for our steaks and Prime Rib.

We hand cut our steaks daily.



Signature Sirloin - center cut, thick and flavorful 10oz 21.95

Garlic Shrimp Sirloin - topped with a creamy garlic shrimp sauce 10oz 27.95

Filet - the leanest and most tender cut 6oz 29.95 9oz 35.95

Filet a la Jakers - topped with crab, asparagus and béarnaise 6oz 35.95 9oz 41.95

Kobe Sirloin - a grade above "prime" heavily marbled, tender and flavorful 6oz 21.95 12oz 29.95

Eye of the Rib - a leaner thick cut from the center of the ribeye 8oz 25.95

Ribeye - heavily marbled 14oz 35.95

Campfire Ribeye - marinated and glazed in our sriracha spiked honey barbeque sauce and flame grilled 14oz 36.95

Cap Steak - cap of the ribeye, tender as a filet with the flavor of a ribeye 31.95

London Broil - char-broiled sirloin fanned on garlic mashed potatoes with black pepper demi glaze 22.95

Almond Crusted Chicken - all natural Red Bird chicken breast rolled in toasted almonds and pan-fried, served on a bed of jasmine rice, topped with béarnaise 19.95

Chicken a la Jakers - all natural Red Bird chicken breast dusted with parmesan bread crumbs, sautéed in white wine and lemon on angel hair and topped with crab, asparagus and béarnaise 23.95

PRIME RIB*

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce 8oz 27.95 12oz 35.95 16oz 42.95

We highly recommend our Rib Eye if by chance we run out of Prime Rib

ADD ONS

Gulf Shrimp any style	13	Garlic Shrimp Sauce	6	Cajun Bacon Wrapped	3
Lobster Tail** 4-5oz	17	Sautéed Onions	2.5	Blackened with Béarnaise	3.5
Alaskan King Crab** 3/4lb	25	Sautéed Mushrooms	2.5	Pepper Demi Glaze	2
Crab, Asp & Béarnaise	6	Onions & Mushrooms	3.5	Béarnaise	2.5

LAND AND SEA COMBINATIONS*

	6oz Sirloin*	6oz Kobe Sirloin*	8oz Prime Rib*	6oz Filet*
Shrimp any style	31.95	34.95	40.95	42.95
Lobster Tail 4-5oz**	35.95	38.95	44.95	46.95
King Crab Legs 3/4lb**	43.95	46.95	52.95	54.95

FISH

Fish and Chips - cod dipped in a Widmer tempura and crisp fried served with fries, house slaw and tartar sauce 16.95

Fresh Clear Spring's Idaho Trout - charbroiled with a lemon butter caper sauce or pan-fried with melted butter 22.95

Shrimp - choice of lightly breaded and pan-fried, coconut encrusted, grilled teriyaki ginger or tempura dipped 24.95

Seared Peppered Tuna* - ahi crusted with coarse ground black pepper and sesame seeds pan-seared, served rare on a bed of jasmine rice with wasabi cream and a miso vinaigrette drizzle 26.95

Almond-Crusted Halibut - fillet of halibut rolled in almonds and panko, pan-fried and served on a bed of jasmine rice with béarnaise 26.95

Parmesan Baked Salmon and Halibut - smothered in a creamy parmesan sauce and baked golden brown 22.95

Fresh Salmon - broiled with our miso-citrus, teriyaki ginger or our black pepper garlic sauce on a bed of jasmine rice 22.95 grilled and served on a cedar plank 24.95

Lobster Tail Dinner*** - 4-5oz served with butter and lemon, one tail 26.95 two tails 42.95

Alaskan King Crab Legs*** - 1 1/2 pounds of steamed and split crab legs 59.95

HOUSE MADE SOUPS

Chicken Tortilla · Gluten Free Vegetable
French Onion · Baked Potato · Featured Soup
Substitute Premium Soups for \$2
Clam Chowder · Lobster Bisque

SALADS

Tossed Green · Caesar
Substitute Premium Salads for \$2
Crab Stuffed Avocado · Strawberry Salad · Spinach
Caesar with Anchovies · Iceberg Wedge

SIDE DISHES

Jakers Bakers are rubbed in bacon drippings and sprinkled with kosher salt and coarse ground pepper. They're baked every 30 minutes assuring our guests a Fresh Famous IDAHO Baked Russet.

OUR BAKERS CAN BE PREPARED 4 DIFFERENT WAYS;

- with butter, sour cream, bacon bites and chives
- with our four cheese sauce and bacon bites
- twice baked with bacon, cheese and chives
- with cheese sauce and broccoli

Other Side Dishes

Baker · Broccoli · Rice · Garlic Mashed · Onion Rings · Tots
Waffle Fries · Scalloped Potatoes · Fries · Garlic Fries

Substitute Premium Sides for \$2

Asparagus · Mac and Cheese · Cheese Fries · Tots or Broccoli · Bacon Wrapped Brussel Sprouts

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

**On the day of your birthday present your I.D. and receive 25% off Lobster Tails, Crab Legs and Land & Sea Combos. 50% off all other entrées.

We suggest an 18% gratuity be added on parties of 10 or more.

