

JAKERS

BAR AND GRILL

LUNCH

All bottled wine opened in our 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	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

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

Battered Zucchini and Mushroom Combo - hand dipped in our special batter and crisp fried and served with ranch dressing 8.95

Potato Skins - house made potato skins with melted jack and cheddar with bacon, chives and sour cream 8.95

Calamari - dusted with seasoned bread crumbs and fried served with chipotle aioli and our house slaw 12.95

Shrimp and Cream Cheese Wontons - with sweet chili and wasabi soy sauces 11.95

Steak Bites and Mushrooms - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 11.95

Seared Peppered Tuna* - crusted with course black pepper and sesame seeds, served over rice with wasabi cream and miso vinaigrette 12.95

Shrimp Cocktail - chilled shrimp in a wasabi spiked cocktail sauce with celery sticks 14.95

Bacon Wrapped Brussel Sprouts - with chipotle aioli 13.95

Fresh fried bread (in Idaho we call these scones) delivered upon request with entrees.

STEAK BURGERS*

Our freshly ground 1/3 lb sirloin and ribeye steak burgers are served on a brioche bun and flame grilled medium well unless otherwise requested. Upgrade to a 1/2 lb burger for \$2

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.

Lettuce Burger - on a lettuce wedge, choice of cheese and our sauce, with or without pickles, onion or tomato slices 9.95 with Falls Brand Bacon 11.95

Cheeseburger - american cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 9.95 with Falls Brand bacon 11.95

Jake's Double Cheeseburger - two 1/3lb burgers with American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 12.95 with Falls Brand Bacon 14.95

Avocado Burger - topped with sautéed mushrooms, avocado, tomato slices and four cheese sauce, served open-faced 12.95

Mushroom Burger - topped with sautéed mushrooms and swiss cheese with mayo 11.95

Some Dude's Burger - chipotle cheddar, Falls Brand bacon, lettuce, avocado and our sauce, with or without pickles, onion or tomato slices 12.95

Campfire Burger - bacon, cheddar cheese, onion straws and our sriracha spiked honey barbeque sauce and lettuce, with or without tomato slices 12.95

Steakhouse Burger - cheddar, bacon, onion straws, creamy horseradish, A-I and lettuce with or without tomato slices 12.95

SANDWICHES AND WRAPS

Our hoagie rolls are baked fresh daily.

Includes choice of soup, salad, or side. Substitute premium soup, salad or side for \$2.

Chicken, Avocado and Tomato - roasted chicken, lettuce, avocado, tomato and mayo on grilled whole wheat or sourdough half 9.95 full 12.95

B.L.T - Falls Brand bacon, lettuce, tomato and mayo on grilled whole wheat or sourdough half 8.95 full 11.95 with avocado half 9.95 full 13.95

Turkey and Swiss - fresh roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on grilled sour dough or whole wheat half 8.95 full 11.95 with avocado half 9.95 full 13.95

Turkey, Avocado and Bacon Wrap - fresh sliced roasted turkey, Falls Brand bacon, pepper jack, lettuce, tomato slices and avocado with chipotle mayo wrapped in a tomato basil tortilla 12.95

Classic Club - sliced fresh turkey and swiss, prime rib and cheddar, Falls Brand bacon, tomato, lettuce and mayo between 3 slices of grilled whole wheat or sourdough half 9.95 full 13.95

Avocado and Crab - crab, tomato slices, avocado slices, and our four cheese sauce on grilled sour dough or whole wheat half 10.95 full 13.95

Meat Ball Sandwich - tender meatballs on a grilled hoagie topped with our marinara sauce, fontina, parmesan and basil 14.95

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 15.95

Double R Ranch 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 sauce small 15.95 full 22.95

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. 12.95

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.

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

Crab-Stuffed Avocado Salad - avocado quarters topped with lump crab salad 13.95

Strawberry Chicken Salad - grilled chicken, mixed greens, fresh sliced strawberries, red onion, candied pecans, red bell peppers and feta cheese with a side of poppy seed dressing 12.95

Caesar Salad - chopped romaine and shaved parmesan mixed with our caesar dressing topped with croutons, with blackened chicken 12.95 with scampi shrimp 15.95 with salmon 15.95

Billion Dollar Salad - avocado, tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens and croutons with chicken 13.95 with shrimp 14.95 with red crab 16.95

Mandarin Crispy Chicken Salad - mixed greens, crispy chicken, crispy rice sticks, green onions, almonds and mandarin oranges with a teriyaki ginger sesame dressing 12.95

Thai Noodle Salad* - thin sliced Ahi tuna or steak, mixed greens, tomatoes, diced avocado, mango, fresh mint, cilantro, cashews, crispy rice sticks and angel hair tossed with spicy Thai vinaigrette 15.95

PASTAS

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

Blackened Chicken Pasta - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 13.95

Seafood Linguini - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 16.95

Drunken Noodles - bell peppers, onions, fresh basil and tomatoes tossed with noodles in a spicy thai chile sauce with chicken 14.95 with shrimp 17.95

ENTREES

Includes a choice of soup or salad and side dish.

Substitute premium soup, salad or side for \$2.

Tempura Chicken Tenders - hand dipped in tempura and deep fried, served with a choice of honey mustard or ranch 12.95

Fish 'n' Chips - cod dipped in a Widmer tempura and crisp fried, served with fries house slaw and tartar sauce 2pc 11.95 3pc 14.95

Jumbo Shrimp - choice of lightly breaded and pan-fried, coconut encrusted or tempura dipped 15.95

Fresh Salmon - broiled with our miso-citrus, our teriyaki ginger or our black pepper garlic sauce on a bed of jasmine rice 16.95 broiled on a cedar plank 18.95

London Broil* - char-broiled sirloin fanned on garlic mashed potatoes with black pepper demi glaze 16.95

Signature Sirloin* - hand-cut top choice grade sirloin 6oz 17.95

Petite Filet* - the leanest and most tender cut 6oz 29.95

Kobe Sirloin* - a grade above "prime" heavily marbled, flavorful 6oz 22.95

Prime Rib* - slow roasted and served with au jus and creamy horseradish 6oz 22.95

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
Spinach · Caesar with Anchovies
Iceberg Wedge · Strawberry Salad · Crab Stuffed Avocado

Side Dishes

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

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 50% off entrées. We suggest an 18% gratuity be added on parties of 10 or more.**

