

JAKERS

BAR AND GRILL

DINNER
EAT, DRINK AND BE NICE.

All bottled wine opened in our bar.
Wines by the glass are a 9oz pour

WHITE

“House” Pinot Grigio - Copper Ridge, CA	6.5	
“House” Chardonnay - Copper Ridge, CA	6.5	
Moscato - Castello del Poggio, Italy	split 7	
Riesling - Ste. Chapelle, ID	7	18
Pinot Grigio - Luna, CA	11	28
Sauvignon Blanc - Peter Yealand’s, New Zeal.	11	28
Chardonnay - Martin Ray, Russian River, CA	12	30

BLUSH

“House” White Zinfandel - Copper Ridge, CA	6.5	
Rosé - Angeline, CA	8	22

RED

“House” Malbec - Redwood Creek, CA	6.5	
“House” Pinot Noir - Redwood Creek, CA	6.5	
“House” Merlot - Copper Ridge, CA	6.5	
“House” Cabernet - Copper Ridge, CA	6.5	
Pinot Noir - Heron, CA	12	30
Red Blend - Andis Proprietary, CA	13	33
Merlot - Cannonball, Sonoma County CA	10	25
Malbec/Cab - Vistalba Corte’ C, Argentina	12	30
Cabernet - Hahn, CA	10	25
Cabernet - Durigutti, Argentina	12	30

CHAMPAGNE & SPARKLING

Prosecco - Zonin, Italy	Split 7
Champagne - Cooks Brut, CA	Split 6

MANAGERS CHOICE

available by the bottle only

Champagne - Gosset Brut, France	80
Chardonnay - Rombauer, Napa Valley, CA	70
Pinot Noir - Willamette Valley, OR	55
Pinot Noir - Patricia’s Cuvee, OR	89
Red Blend - Maximus, Napa Valley, CA	67
Red Blend - DeLILLE Doyenne, WA	67
Merlot - Trefethen, CA	75
Merlot - Duckhorn, CA	95
Cabernet - Bennet Lane, Napa Valley, CA	99
Cabernet - Tranche, WA	92

OWNERS CHOICE

available by the bottle only

Malbec - Vistalba Corté A, Argentina	105
Pinot Noir - Golden Eye, CA	107
Red Blend - Trefethen Dragons Tooth, CA	110
Cabernet - Martin Ray Sythesis, CA	110
Cabernet - Anvil Forgeron, CA	120
Cabernet - Duckhorn, CA	135
Cabernet - Corliss, CA (96 points)	170
Cabernet - Bennet Lane Reserve, CA	190

JAKERS

BAR AND GRILL

MERIDIAN
TWIN FALLS
POCATELLO
IDAHO FALLS
MISSOULA
GREAT FALLS

General Manager - Holli Storey
Assistant GM - Malcom Gray
Regional KM - Luke Hadley / Kitchen Manager - Casey Cole
Bar Manager - Mikayla Solis
Assisting Managers
John West, Lindsey Bastar & Jasman Settlemoir

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.

APPETIZERS AND APPETIZERS AS A MEAL

Order just an appetizer or order an appetizer as a meal. As a meal the appetizer comes with a choice of soup, salad or side dish. Substitute premium soup, salad or side dish for \$2.

- Calamari** - dusted with seasoned bread crumbs and fried, served with chipotle aioli and house slaw 12.95 as meal 17.95
- Jumbo Shrimp Cocktail** - chilled shrimp in a wasabi spiked cocktail sauce with celery sticks 14.95 as meal 19.95
- Crab Stuffed Mushrooms** - stuffed with crab and topped with parmesan and jack cheeses 14.95 as meal 19.95
- Tempura Finger Steaks** - strips of sirloin dipped in Widmer tempura and deep fried, served with a choice of white gravy, cocktail or horseradish sauce 11.95 as meal 16.95
- Chicken Tenders** - hand dipped in Widmer tempura and deep fried, served with a choice of white gravy, honey mustard or ranch 9.95 as meal 14.95
- Sautéed Steak Bites and Mushrooms** - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 12.95 as meal 17.95
- 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 as meal 15.95
- Prime Rib Sliders** - thinly sliced prime rib cut to order, served any temperature, on a grilled hoagie bun with swiss cheese and a side of horseradish sauce 13.95 as meal 18.95
- Seared Peppered Tuna** - crusted with coarse black pepper and sesame seeds, served over rice with wasabi cream and miso vinaigrette 14.95 as meal 19.95
- Pot Stickers** - deep fried chicken and vegetable dumplings served with sweet chili sauce and house slaw 10.95 as meal 15.95
- Potato Skins** - house made potato skins with melted jack and cheddar with bacon, chives and sour cream 8.95 as meal 13.95
- Chicken Nachos** - corn tortilla chips with jack and cheddar, fresh pico de gallo, olive slices, green onions, avocados, jalapeños and sour cream 11.95 as meal 16.95
- Bacon Wrapped Brussel Sprouts** - with chipotle aioli 13.95 as meal 18.95

FLATBREAD PIZZA

Order just the pizza or order the pizza as a meal. As a meal, pizza comes with a choice of soup, salad or side dish. Substitute premium soup, salad or side dish for \$2.

- All Meat** - ham, bacon, pepperoni, sausage and tomato sauce with mozzarella and provolone cheese 10.95 as meal 15.95
- Dragon Hawaiian** - sliced pineapple, canadian bacon, mozzarella and provolone cheese with a spicy, tangy Pacific Rim sauce 9.95 as meal 14.95
- Perfect Pepperoni** - tomato sauce, sprinkled with garlic and red onion topped with sliced pepperoni, mozzarella and provolone cheese, finished with fresh parmesan 9.95 as meal 14.95
- Margherita** - tomato sauce, garlic and olive oil with a blend of provolone and mozzarella cheese finished with fresh roma tomatoes, basil, parmesan and cracked pepper 8.95 as meal 13.95

SALADS

Our Fruit and Vegetable Salad Bar and Soups

consists of several greens including tossed and spinach, 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

Your server will deliver any of our house made soups to your table fresh from the kitchen.

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.

On the salads with chicken you have a choice of sliced blackened, grilled or crispy.

- Strawberry Chicken Salad** - chicken, tossed greens, fresh sliced strawberries, red onion, candied pecans, feta cheese and red bell peppers with a side of poppy seed dressing 13.95
- Crispy Chicken Salad** - tossed greens, crispy chicken, crispy rice sticks, green onions, cucumbers, 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 linguini tossed with spicy Thai vinaigrette 16.95
- Billion Dollar Salad** - avocado, tomatoes, bacon, cheddar and jack cheeses, cucumbers, black olives, carrots, mushrooms, croutons and mixed greens with chicken 14.95 with red crab 19.95

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
- Cheeseburger** - American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 11.95 with Falls Brand bacon 13.95
- Big Ass Cheese Burger** - two 1/2lb burgers American cheese, lettuce and our sauce with or without pickles, onion or tomato slices 16.95 with Falls Brand Bacon 18.95
- Some Dude's Burger** - 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, lettuce and mayo 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 slices 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
- Double R Ranch Prime Rib French Dip** - 1/2 lb of thinly sliced fresh prime rib with swiss cheese on a fresh grilled hoagie roll, served any temperature, with au jus and a side of creamy horseradish sauce 22.95
- Double R Ranch Beef Brisket** - slow roasted tender beef brisket sliced thin, served on a grilled hoagie with creamy horseradish, onion straws and our Sriracha spiked honey barbecue sauce 14.95

PASTA

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

- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 17.95
- Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce on linguini 20.95
- Lobster Bisque Linguini** - lobster bisque mixed with sautéed linguini topped with parmesan and jack cheeses, finished with crouton crumbs 20.95

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 dinners.

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

We hand cut our steaks daily.



- Boneless Beef Short Ribs** - extremely tender and flavorful, served over mashed potatoes with our black pepper demi glaze 20.95
- Signature Sirloin** - center cut, thick and flavorful 10oz 21.95
- Kobe Sirloin** - a grade above "prime" heavily marbled, tender and flavorful 10oz 25.95
- 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
- Ribeye** - heavily marbled 14oz 35.95
- Flame Grilled Campfire Ribeye** - marinated and glazed in our sriracha spiked honey barbecue sauce and 14oz 36.95
- Flame Grilled T-Bone** - the Filet and New York separated by the T-bone 20oz 47.95
- Cap Steak** - cap of the ribeye, tender as a filet with the flavor of a ribeye 31.95
- Double R Ranch Beef Brisket** - slow roasted tender beef brisket sliced thin, served with a side of Sriracha spiked honey barbecue sauce or our Guinness brisket sauce 19.95
- Meatloaf** - made from ground sirloin and italian sausage, over mashed potatoes with black pepper demi glaze 19.95
- Almond Crusted Chicken** - Red Bird all natural chicken breast rolled in toasted almonds and pan-fried, served on a bed of jasmine rice, topped with béarnaise 19.95

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

One Giant Shrimp**	11	Garlic Shrimp Sauce	6	Blackened with Béarnaise	3.5
Lobster Tail**	4-5oz	Crab, Asp & Béarnaise	6	Pepper Demi Glaze	2
Alaskan King Crab**	3/4lb	Onions or Mushrooms	2.5	Béarnaise	2.5
		Onions & Mushrooms	3.5		

LAND AND SEA COMBINATIONS*

	6oz Sirloin*	8oz Prime Rib*	6oz Filet*
One Giant Shrimp**	27.95	36.95	38.95
Lobster Tail 4-5oz**	35.95	44.95	46.95
King Crab Legs 3/4lb**	44.95	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
- Giant Shrimp**** - choice of lightly breaded and pan fried, tempura dipped, teriyaki fire grilled or scampi style two 25.95 three 33.95
- Fresh Clear Spring's Idaho Trout** - charbroiled with a lemon butter caper sauce or lightly breaded pan-fried with melted butter 22.95
- 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 28.95
- Almond-Crusted Halibut** - fillet of halibut rolled in almonds and panko, pan-fried and served on a bed of jasmine rice with béarnaise 28.95
- Fresh Salmon** - glazed with our miso-citrus, black pepper garlic sauce or simply broiled served on a bed of jasmine rice 22.95
- Cedar Plank Salmon** - 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

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

SALADS

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

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;

1. butter, sour cream, bacon bites and chives
2. our four cheese sauce and bacon bites
3. twice baked with bacon, cheese and chives
4. broccoli and cheese sauce

Other Side Dishes

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

Substitute Premium Sides for \$2

- Asparagus · Mac and Cheese · Cheese Fries · Cheese Tots
- Bacon Wrapped Brussel Sprouts · Broccoli with Cheese Sauce

*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, Jumbo Shrimp and Land & Sea Combos. 50% off all other entrées.

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

