

JAKERS

BAR AND GRILL

VEGETARIAN MENU

APPETIZERS AND FUN FOOD

Sautéed Mushrooms - sautéed in a garlic herb butter and sherry wine with parmesan cheese served with seasoned toasted baguettes 7.95

Veggie Bites - zucchini, mushrooms, green onions, and tomatoes sautéed in garlic herb butter and teriyaki sauce, served with seasoned toasted baguettes. 8.95

Cheese Quesadilla - cheddar, jack, and fontina cheese melted with green onions and olives served with sour cream, avocado, fresh Pico de Gallo and jasmine rice 8.95

Garlic Fries - from the Idaho Russet 4.95

SOUPS & SALADS

served with a choice of dressing: ranch, Italian, honey mustard, thousand island or gourmet poppy seed

Gluten Free Vegetable Soup - made fresh in-house daily 12 oz bowl 5.95

Billion Dollar Salad - avocado slices, Cheddar and Jack cheeses, black olives, diced tomatoes, mushrooms, carrots, cucumber slices, croutons, on chopped tossed greens with choice of dressings 12.95

Thai Noodle Salad - mixed asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, cashews and angel hair tossed with Italian dressing 12.95

Mandarin Crispy Salad - tossed greens, wonton strips, green onions, almonds and mandarin oranges with a teriyaki ginger sesame dressing 10.95

SANDWICHES

served with tossed salad, fries, garlic fries, potato tots, beer battered onion rings or gluten free vegetable soup substitute grilled asparagus, cheesy tots, or gorgonzola fries for \$2

Garden Burger - grilled and served on a toasted bun with choice of cheese, sliced tomato, mayo and lettuce, pickles and red onions on the side 9.95

Avocado Melt - avocados, tomatoes and sautéed mushrooms on grilled whole wheat and topped with our 4 cheese sauce 9.95

Ultimate Grilled Cheese, Tomato, and Avocado - fresh sliced tomato and avocado with melted Fontina, Cheddar and Swiss, on crispy Parmesan sour dough 10.95

Fontina Melt - sautéed onions, peppers and mushrooms topped with melted Fontina and Parmesan. Served open-faced on a grilled roll 10.95

ENTRÉES

served with choice of tossed green salad or gluten free vegetable soup and a side dish

side dishes - mashed potatoes, rice, fries, garlic fries, onion rings or broccoli substitute grilled asparagus or gorgonzola fries for \$2

Baked Mac 'n' Cheese - jumbo macaroni with our four cheese sauce topped and baked with Monterey Jack, Parmesan and seasoned bread crumbs 10.95

Teriyaki Stir Fry - sautéed peppers, onions, mushrooms, broccoli and zucchini with teriyaki ginger sauce over jasmine rice and served with choice of soup or salad 13.95

Vegetable Primavera - fresh sautéed peppers, onions, broccoli, mushrooms and zucchini tossed with penne pasta and choice of marinara or alfredo, topped with fresh tomatoes and parmesan 13.95

General Manager - KAILYN AVERY / Kitchen Manager - CASEY COLE
Regional Kitchen Manager - LUKE HADLEY
Assisting Manager - LINDSEY BASTAR & JASMAN SETTLMOIR

GLUTEN FREE MENU

APPETIZERS

Calamari - tender calamari strips sautéed in garlic and herb butter with white wine fresh-diced tomatoes and chives 10.95

Crab Stuffed Mushrooms - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses 14.95

Rim Fire Shrimp Cocktail - steamed and chilled jumbo prawns garnished with celery sticks and served with wasabi cocktail sauce 14.95

SALADS

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

Soup and Salad Bar - consists of several salads 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 14.95 add Soup and Salad Bar to an entree for half price

Billion Dollar Salad - blackened chicken, avocado slices, Cheddar and Jack cheeses, olives, diced tomatoes, mushrooms, carrots, cucumber slices, and chopped bacon on tossed greens with choice of dressing 13.95

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

CHARBROILED LETTUCE WRAPPED CHICKEN, BURGERS & SANDWICHES*

Substitute a gluten free bun for \$2.

choice of fresh ground 1/2lb sirloin burger or charbroiled chicken breast, served with soup, salad or side dish served with choice of gluten free vegetable soup, salad, cottage cheese, steamed broccoli or grilled asparagus \$2

BLTA Chicken Sandwich - broiled chicken breast, fontina cheese, bacon, lettuce, tomato, avocado and mayo on the side 12.95

Bacon Cheese Burger* - fresh ground and charbroiled with choice of cheese, bacon, lettuce, tomato and mayo with pickles and red onions on the side 13.95

Avocado Burger* - fresh ground, charbroiled and topped with sautéed mushrooms, avocado, tomato slices and cheddar cheese 13.95

Prime Rib Melt - thin slice prime rib with sautéed onions, peppers, and mushrooms topped with melted Fontina and Parmesan 18.95

DINNERS*

Served with choice of gluten free vegetable soup or salad and any side dish

Salads - Tossed (no croutons) or Spinach \$2

Side Dishes - Broccoli, Baked Potato, Jasmine Rice, or Cottage Cheese

Smothered Chicken - char- grilled chicken breast with sliced mushrooms, bacon, and fontina cheese 19.95

Shrimp Scampi - 6 jumbo shrimp sautéed in garlic herb butter and white wine with fresh-diced tomatoes and chives 24.95

Idaho Trout - charbroiled and served with melted butter 22.95

Salmon - fresh salmon charbroiled and served over jasmine rice 23.95

Cedar Plank Salmon - grilled and served on a cedar plank 25.95

Alaskan Halibut - charbroiled and served over jasmine rice 27.95

Sirloin* - hand-cut choice grade sirloin 10oz 22.95

Rib Eye* - hand-cut selected from top choice 14oz 36.95

Prime Rib* - seared on high heat for sealing in juices (no au jus) 8oz 26.95 12oz 34.95 16oz 42.95

DESSERT

Crème Brûlée - a smooth rich vanilla flavored custard, served under a warm caramelized brittle topping 6

Ice Cream Sundae - Clover Leaf ice cream with mixed berries 5

*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”

**On the day of your birthday present your I.D. and receive 25% off market priced items and 50% off all other entrees.