

WINE

CHAMPAGNE & SPARKLING

	glass	bottle
Cooks Brut, CA 187ml	6	15
Kenwood Yulupa Brut, CA 187ml	8	25
La Marca Prosecco, Italy 187ml	9	30
Shooting Star Sparkling Syrah, CA		35
Veuve Clicquot Champagne, France		86

FLIGHT

The Expedition Cabernet,
Hahn Merlot and Dona Paula Malbec 12

WHITE

Rosé, Fleur de Mer, Cotes de Provence, France	11	29
Moscato, Jacobs Creek - Australia	7	16
Riesling, Mission Mountain - Montana	8	20
Pinot Grigio, Ecco Domani - Italy	8	20
Sauvignon Blanc, Honig - Napa, CA	11	29
Sauvignon Blanc, White Haven - New Zealand	12	30
Chardonnay, Edna Valley - CA	9	23
Chardonnay, Kendall Jackson - CA	11	29
Chardonnay, Steele Cuvee - Lake County, CA	14	38

RED

Pinot Noir, Mark West - Acampo, CA	9	23
Merlot, Hahn - Central Coast, WA	10	27
Malbec Dona Paula - Argentina	11	29
Red Blend, Jakers Signature Reserve - CA	12	30
Zinfandel, Klinker Brick - Acampo, CA	10	27
Syrah, Sixth Sense Lodi Appellation - CA	11	29
Cabernet, Storypoint - Sonoma, CA	10	27
Cabernet, The Expedition Canoe Ridge - WA	12	30
Cabernet, Sean Minor - Napa Valley, CA	14	38

JAKERS CHOICE BY THE BOTTLE

available by the bottle only - all bottled wine opened in our bar

Chardonnay, Robert Keenan - Napa, CA	55
Chardonnay, Cakebread - Napa, CA	60
Pinot Noir, Willamette Valley - OR	55
Pinot Noir, Paul Hobbs - Napa Valley, CA	88
Merlot, Rombauer - Napa, CA	48
Merlot, Pepper Bridge - Walla Walla, WA	78
Merlot, Shafer - Napa Valley, CA	85
Malbec, Colome Estate (by Hess) - Argentina	60
Zinfandel, Seghesio Home Ranch - Sonoma, CA	60
Z Blend, Paraduxx - Napa Valley, CA	76
Cabernet, Justin - Paso Robles, CA	42
Cabernet, Charles Krug - Yountville, CA	54
Cabernet, Caymus - Napa Valley, CA	125

HOUSE WINES BY COPPER RIDGE

White Zinfandel, Pinot Grigio, Chardonnay,
Merlot, Cabernet

HOUSE WINES BY REDWOOD CREEK

Pinot Noir, Malbec

All bottled wine opened at the bar.

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 open and pour your wine for \$6 per 750ml bottle.

General Manager - Kris Anderson

Kitchen Manager - Matt Talhami

Assistant GM - Lane Cann

Bar Manager - Janelle Thompson

Assistant Managers

Martin Lund, Janelle Thompson,

Kelly Tholstrom, Tavi McGregor and Josh Chavez

*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 Crab Legs, Lobster or Land and Sea Combos and 50% off all other entrées.

We suggest an 18% gratuity be added on parties of 8 or more.

JAKERS

BAR AND GRILL

DINNER

EAT, DRINK AND BE KIND.

APPETIZERS

Seared Peppered Tuna* - crusted with course black pepper and sesame seeds, served rare over rice with wasabi cream and miso vinaigrette 14.95

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

Coconut Prawns - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 14.95

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

Calamari - dusted with seasoned bread crumbs and fried, served with chipotle aioli 12.95

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

Gorgonzola Waffle Fries - waffle fries drizzled with gorgonzola sauce 9.95

Onion Rings - breaded and deep fried, served with Jakers sauce 9.95

Tender Steak Bites and Mushrooms - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 12.95

Chicken or Beef Nachos - freshly fried tortilla triangles topped with seasoned chicken or spiced ground beef, jack and cheddar cheese, tomatoes, avocados, green onions, black olives, jalapeños, pico de gallo and sour cream 11.95

Buffalo Wings - meaty wings in a classic spicy buffalo sauce, served with carrot and celery sticks and a choice of ranch or bleu cheese 10.95

Dragon Tails - hand breaded chicken tenders glazed with a sweet and spicy asian sauce served with blue cheese dressing, celery and carrot sticks 10.95

Cheddar Bacon Skins - crispy potato skins with melted jack and cheddar cheeses, bacon and chives served with sour cream 10.95

Hot Artichoke and Spinach Dip - a hot creamy cheesy blend of artichoke hearts and spinach served with seasoned toasted baguettes 12.95 with crab 14.95

GOURMET STONE FIRED PIZZA

All pizzas 12" thin crust baked fresh in our Woodstone oven. Soup and Salad Bar can be added to any entree for half price. The add on price may not be applied to split or shared meals. Gluten Free Pizza Dough may be substituted for \$2

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 12.95

Pesto Chicken - pesto base with blackened chicken, fresh tomatoes and portabella mushrooms with feta and mozzarella cheese finished with fresh basil, parmesan and diced tomatoes 13.95

Spicy Sausage Italian - spicy grilled Italian sausage, red onions and green peppers topped with provolone and mozzarella, just before serving we add fresh diced tomatoes and parmesan 13.95

Perfect Pepperoni - tomato sauce, sprinkled with garlic, topped with sliced pepperoni, mozzarella and provolone cheese, finished with fresh parmesan 13.95

Dragon Hawaiian - sliced pineapple, canadian bacon, mozzarella and provolone cheese with a spicy, tangy Pacific Rim sauce 13.95

All Meat - ham, bacon, pepperoni, sausage and tomato sauce with mozzarella and provolone cheese 14.95

All Vegetable - fresh sliced roma tomatoes, mushrooms, red onions, green peppers and artichoke hearts with fresh provolone, mozzarella and feta cheese, finished with basil and parmesan 12.95

PASTA

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

- Baked Lobster Mac and Cheese** - lobster meat mixed with a fontina, american, cheddar and jalapeño cheese sauce, served with soup or salad 18.95
- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 21.95
- Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce on linguini 22.95
- Lobster Alfredo** - lobster meat sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce, on linguini 24.95

JAKERS SIGNATURE SANDWICHES

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

Our hoagie rolls and sandwich breads are baked fresh in our kitchen

- Prime Rib French Dip** - 1/2 lb of thin 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 21.95
- Prime Rib Melt** - thinly sliced prime rib on a grilled hoagie roll with sautéed onions, peppers and mushrooms covered with melted fontina and shaved parmesan served open-faced 16.95
- Double R Ranch Beef Brisket Sandwich**- slow roasted in Big Sky Moose Drool brown ale, sliced thin and served on a grilled brioche bun with creamy horseradish, onion straws and our Sriracha spiked honey barbecue sauce 14.95
- Turkey, Avocado and Bacon Wrap** - fresh sliced roasted turkey, Daily's bacon, pepper jack, lettuce, tomato and avocado with chipotle mayo wrapped in a tomato basil tortilla 13.95

FLAME GRILLED STEAK BURGERS

Our freshly ground 1/2 lb sirloin and ribeye steak burgers are served on a brioche bun and cooked 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. Substitute GF bun for \$2.

- Lettuce Wrapped Burger** - in a lettuce cup, choice of cheese, lettuce and our sauce with or without pickles, onion or tomato slices 12.95
- Cheeseburger** - American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 12.95 with Daily's bacon 14.95
- Big Ass Cheeseburger** - two 1/2lb patties with American cheese, lettuce and our sauce with or without pickles, onion or tomato slices 18.95
- Some Dude's Burger** - smoked chipotle cheddar, bacon, avocado and our sauce, with or without pickles, onion or tomato slices 14.95
- Campfire Burger** - bacon, cheddar cheese, lettuce, onion straws, mayo and our honey sriracha BBQ sauce, with or without tomato slices 14.95

SALADS

Our Fruit and Vegetable Salad Bar and Soups

This includes five house made soups and several salads including tossed, potato salad, house slaw and multiple accompaniments; fresh fruit, vegetables, cheeses, salad shrimp, thin sliced seasoned chicken, julienned ham, marinated artichoke hearts and more. 14.95

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

- Thai Noodle Salad** - grilled marinated sirloin fanned on mixed greens, diced avocado, tomatoes, mango, fresh mint, cilantro, crispy rice sticks, cashews and linguini tossed with spicy thai vinaigrette 15.95 *with Ahi tuna 16.95
- Crab Salad-Stuffed Avocado** - fanned avocado quarters over fresh tossed greens topped with rock crab salad served with poppy seed dressing 14.95
- Strawberry Chicken Salad** - thin sliced crispy 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 14.95
- Billion Dollar Salad** - avocado, grape tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots and mushrooms on tossed greens with blackened chicken and choice of dressing 14.95 with steamed shrimp or rock crab 17.95
- Caesars*** - crisp romaine topped with freshly shredded parmesan cheese with blackened chicken 12.95 with shrimp scampi or grilled salmon 15.95

DINNERS

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

STEAKS*

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



We hand cut our steaks daily.



- Teriyaki Steak Tips** - tender charbroiled sirloin strips glazed with ginger sesame teriyaki served over white rice with fries 16.95
- Flame Grilled T-Bone** - Filet Mignon and New York Strip separated by the T-bone 20oz 44.95
- Signature Sirloin** - center cut, thick and flavorful 10oz 22.95
- Garlic Shrimp Sirloin** - topped with a creamy garlic shrimp sauce 10oz 28.95
- London Broil Sirloin** - marinated, charbroiled top sirloin sliced over mashed with black pepper garlic demi glace 10 oz 24.95
- Ribeye** - heavily marbled, tender and flavorful 14oz 34.95
- Campfire Ribeye** - marinated and glazed in our sriracha spiked honey barbecue sauce and flame grilled 14oz 35.95
- Tenderloin Filet** - the leanest and most tender cut 9oz 36.95
- Petite Filet** - modest, tender and lean 6oz 29.95
- Filet a la Jakers** - topped with crab, asparagus and béarnaise 6oz 34.95 9oz 41.95
- Jakers Cap Steak** - cap of the ribeye, tender as a filet with the flavor of a ribeye 26.95

PRIME RIB*

seared on high heat to seal in the juices, served with au jus and creamy horse radish sauce
8oz 26.95 12oz 34.95 16oz 42.95

KOBE SIRLOIN*

a grade above "prime" heavily marbled, tender and flavorful
10oz 29.95

ADD ONS

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|---------------------------|----|---------------------|---|-------------------------------|---|
| Gulf Shrimp any style | 13 | A La Jakers | 5 | Black Pepper Demi Glaze | 2 |
| Lobster Tail** 4-5oz | 17 | Garlic Shrimp Sauce | 6 | Sautéed Onions or Mushrooms 2 | |
| Alaskan King Crab** 3/4lb | 25 | Béarnaise | 2 | Sautéed Onions & Mushrooms 3 | |

LAND AND SEA COMBINATIONS*

	6oz Sirloin*	8oz Prime Rib*	6oz Filet*
Gulf Shrimp (any style)	31.95	39.95	42.95
Lobster Tail 4-5oz**	36.95	43.95	46.95
Alaskan King Crab Legs**	43.95	51.95	54.95

SEAFOOD

- Fish & Chips** - dipped in Blue Moon Beltian White tempura batter crisp-fried and served with key lime tartar sauce, house slaw and fries 3pc 17.95
- Sautéed Cod or Shrimp Tacos** - with smoked chipotle cheddar, house slaw and chipotle mayo in crisp flour tortillas with shredded lettuce and pico de gallo with sautéed cod 14.95 with sautéed shrimp 15.95 with shrimp and cod combo 15.95
- Gulf Shrimp** - choice of coconut encrusted or tempura dipped 24.95
- Fresh Salmon** - simply broiled or glazed with our miso-citrus or black pepper garlic sauce served on a bed of jasmine rice 22.95
- Cedar Plank Salmon** - roasted and served on a cedar plank 24.95
- Almond-Crusted Halibut** - fillet of halibut rolled in almonds and panko, pan-fried and served on a bed of jasmine rice topped with béarnaise 29.95
- Lobster Tail Dinner***** - 4-5oz served with butter and lemon, one tail 26.95 two tails 43.95
- Alaskan King Crab Legs**** - 1 1/2 pounds of steamed and split crab legs 49.95

RED BIRD CHICKEN, RIBS & BEEF BRISKET.

We use all natural, vegetable fed, Red Bird chicken.

- Chicken Tenders** - hand dipped and deep fried and served with a choice of sauce and a side dish 14.95
- Chicken a la Jakers** - chicken breast dusted with parmesan bread crumbs, sautéed in white wine and lemon on angel hair and topped with crab, asparagus and béarnaise 24.95
- Chicken Parmesan** - chicken breast dusted in parmesan bread crumbs and pan-fried, on angel hair topped with marinara sauce, fontina, fresh basil, diced tomatoes and parmesan 22.95
- Baby Back Ribs** - slow roasted and topped with honey sriracha barbecue sauce then charbroiled 1 lb 22.95 2 lbs 32.95
- Double R Ranch Beef Brisket Dinner** - slow roasted in Big Sky Moose Drool brown ale, sliced thin and served with a side of Sriracha spiked honey barbecue sauce 19.95

HOUSE MADE SOUPS

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

SALADS

- Tossed Green - Included
- Substitute Premium Salads for \$2
- Spinach · Strawberry Salad
- Caesar* with or without Anchovies
- Crab Stuffed Avocado for \$4

SIDE DISHES

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

OUR BAKERS CAN BE PREPARED 3 DIFFERENT WAYS;

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

Included Side Dishes (a la carte 4.95)

Baked Potato · Broccoli · Rice · Garlic Mashed · Onion Rings · Fries · Tossed Salad

Substitute Premium Sides for \$2 (a la carte 6.95)

Asparagus · Sweet Potato Fries · Mac and Cheese · Garlic Fries · Gorgonzola Fries
Strawberry Salad · Spinach Salad · Caesar* with or without Anchovies

