

JAKERS

BAR AND GRILL

LUNCH
EAT, DRINK AND BE KIND.

WINE

CHAMPAGNE & SPARKLING

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.

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

JAKERS

BAR AND GRILL

MISSOULA
GREAT FALLS
MERIDIAN
TWIN FALLS
POCATELLO
IDAHO FALLS

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

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.

APPETIZERS

- Onion Rings** - breaded and deep fried, served with Jakers sauce 9.95
- Gorgonzola Waffle Fries** - waffle fries drizzled with gorgonzola sauce 9.95
- Cheddar Bacon Skins** - crispy potato skins with melted jack and cheddar cheeses, bacon and chives served with sour cream and ranch 10.95
- Calamari** - dusted with seasoned bread crumbs and fried, served with chipotle aioli 12.95
- 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
- Shrimp and Cream Cheese Wontons** - served with sweet chili and wasabi-soy sauces 11.95
- Crab Stuffed Mushrooms** - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses 14.95
- Seared Peppered Tuna*** - sushi grade Ahi crusted with course black pepper and sesame seeds and pan seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle 14.95
- Shrimp Cocktail** - chilled shrimp in a wasabi spiked cocktail sauce with celery sticks 14.95

SALADS

Our Famous Fruit, Soups, Vegetable and Salad Bar

This includes five house made soups and several salads including caesar*, tossed, potato salad and asian slaw. There are multiple accompaniments; fresh fruit, vegetables, cheeses, salad shrimp, seasoned thin sliced chicken, julienned ham marinated artichoke hearts and more 9.95

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

- 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 13.95 with steamed shrimp or rock crab 16.95
- Caesar Salad*** - chopped romaine and shaved parmesan mixed with our caesar dressing topped with croutons, with blackened chicken 11.95 with shrimp scampi or salmon 14.95
- Crab Salad-Stuffed Avocado** - fanned avocado quarters over fresh tossed greens topped with rock crab salad served with poppy seed dressing 13.95
- 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 13.95
- 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 14.95 *with Ahi tuna 15.95

JAKERS FUN FOOD

- Chicken Tenders** - hand dipped and deep fried and served with a choice of sauce and a side dish 13.95
- Fish & Chips** - dipped in tempura batter crisp-fried and served with key lime tartar sauce, house slaw and fries 2pc 13.95 3pc 16.95
- 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
- Teriyaki Steak Tips** - tender charbroiled sirloin strips glazed with ginger sesame teriyaki served over white rice with fries 16.95
- Baked Lobster Mac and Cheese** - lobster meat mixed with a fontina, american, cheddar and jalapeño cheese sauce, served with a salad 17.95

FLAME GRILLED STEAK BURGERS

Our freshly ground 1/3 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. A Gluten Free bun may be substituted for \$2.

- Lettuce Wrapped Burger** - in a lettuce cup, choice of cheese and our sauce, with or without pickles, onion or tomato slices 10.95
- Cheeseburger** - American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 10.95 with Daily's bacon 12.95
- Double Cheeseburger** - two 1/3lb patties with American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 14.95 with Daily's bacon 16.95
- Some Dude's Burger** - smoked chipotle cheddar, bacon, lettuce, avocado and our sauce, with or without pickles, onion or tomato slices 12.95
- Mushroom Burger** - topped with sautéed mushrooms and swiss cheese with mayo 12.95
- Campfire Burger** - bacon, cheddar cheese, lettuce, onion straws, mayo and our honey sriracha BBQ sauce, with or without tomato slices 12.95
- Blackened Bleu Burger** - blackened burger topped with bleu cheese crumbles, lettuce, onion straws and mayo, with or without tomato slices 12.95

SANDWICHES AND WRAPS

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

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

- B.L.T** - Daily's bacon, lettuce, tomato and mayo on grilled whole wheat or sourdough half 8.95 full 12.95 with avocado half 9.95 full 14.95
- Crispy Chicken-B.L.T. Wrap** - crispy chicken breast, Daily's bacon, lettuce, tomatoes, cheddar jack cheese with ranch dressing wrapped in a tomato basil tortilla 11.95
- Turkey and Swiss** - fresh roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on grilled sour dough or wheat half 8.95 full 11.95 with avocado half 9.95 full 13.95
- Turkey, Avocado and Bacon Wrap** - sliced roasted turkey, Daily's bacon, pepper jack cheese, lettuce, tomato and avocado with chipotle mayo wrapped in a tomato basil tortilla 12.95
- Hot Pastrami Reuben** - thinly sliced and piled high with sauerkraut and swiss on rye, with our sauce half 9.95 full 12.95
- Classic Club** - sliced turkey and swiss, prime rib and cheddar, Daily's bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat half 10.95 full 14.95
- Avocado and Crab** - crab, tomato slices, avocado slices and cheese sauce on grilled whole wheat served open faced half 9.95 full 13.95
- Double R Ranch Beef Brisket Sandwich** - beef brisket slow roasted in Big Sky Moose Drool brown ale and sliced thin, served on a grilled brioche bun with creamy horseradish, onion straws and our Sriracha spiked honey barbeque sauce 12.95
- Prime Rib Melt** - thinly sliced fresh prime rib on a grilled roll with sautéed mushrooms, onions and peppers covered with melted fontina cheese, served open-faced 15.95

JAKERS SIGNATURE SANDWICH

Double R Ranch Prime Rib French Dip

1/2 lb fresh thinly sliced prime rib cut to order with swiss cheese on a grilled roll served between medium and medium rare with au jus and a side of creamy horseradish sauce half 15.95 full 20.95

PASTA

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

- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 16.95
- Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce on linguini 17.95
- Lobster Alfredo** - lobster meat sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce on linguini 19.95

ENTREES

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

- Chicken Parmesan** - breast of chicken dusted in parmesan bread crumbs and pan-fried, on angel hair. Topped with marinara sauce, fontina, fresh basil and parmesan 16.95
- Signature Sirloin*** - hand-cut choice grade sirloin 18.95
- London Broil Sirloin*** - our 5oz hand-cut choice grade sirloin marinated and charbroiled then sliced and fanned over garlic mashed potatoes with black pepper garlic butter sauce 18.95
- Shrimp Dinner** - four piece, jumbo prawns coconut-breaded or tempura dipped 18.95
- Fresh Salmon Fillet** - glazed with our miso-citrus or black pepper garlic sauce or simply broiled on jasmine rice 18.95



*PRIME RIB

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce 6oz 21.95

HOUSE MADE SOUPS

- Chicken Tortilla · Gluten Free Vegetable
Gluten Free Baked Potato
French Onion
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

- Broccoli · Rice · Garlic Mashed · Onion Rings · Fries
Substitute Premium Sides for \$2
Asparagus · Sweet Potato Fries
Mac and Cheese · Garlic Fries · Gorgonzola Fries

*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.

