

# JAKERS

BAR AND GRILL

# DINNER

All bottled wine opened in the bar.

**HOUSE**

9oz glass 6.50

**by Copper Ridge**

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

**by Redwood Creek**

Pinot Noir

**SPARKLING & CHAMPAGNE**

Prosecco, La Marca, Italy	6oz bottle	9
Sparkling, Cooks Brut	6oz bottle	4
Sparkling, Veuve Du Vernay Brut, France		22
Champagne, Moët and Chandon Impérial, France		76

**WHITE**

Riesling, Snake River	8	20
Moscato, Castello Italy	8	20
Pinot Gris, Duck Pond OR	8	20
Chardonnay, Auspicion CA	8	20
Chardonnay, Kendall Jackson CA	10	25
Chardonnay, Wente Riva Ranch CA	12	30
Sauvignon Blanc, Justin CA	11	28
Sauvignon Blanc, Prophecy NZ	8	20

**RED**

Pinot Noir, Hahn CA	9	23
Merlot, Clos Du Bois CA	9	23
Zinfandel, Sobon Old Vine CA	9	23
Malbec, Frontera	6.5	19
Malbec, Durigutti, Argentina	12	30
Petite Syrah, Petite Petit CA	12	30
Red Blend, Game of Thrones CA	13	33
Cabernet Sauvignon, Angeline CA	10	25
Cabernet Sauvignon, True Myth CA	13	33
Cabernet Sauvignon, Seven Falls WA	15	38

**IDAHO WINES BY THE BOTTLE**

Ste. Chapelle Soft Huckleberry	15
Red Blend, Cinder Laissez Faire	30

**MANAGERS CHOICE BY THE BOTTLE**

Chardonnay, Starmont by Merryvale CA	38
Chardonnay, Cakebread CA	68
Pinot Noir, Willamette Valley Whole Cluster OR	39
Merlot, Stag's Leap CA	58
Malbec, Susana Balbo ARG	39
Red Blend, 19 Crimes AU	39
Red Blend, Secret Squirrel WA	47

**OWNER'S CHOICE BY THE BOTTLE**

(This section unavailable for promotions or discounts)

Cabernet Sauvignon, Heritage Rutherford CA	88
Syrah, Block 19 WA	95
Bordeaux Blend, Justin Isosceles CA	115
Red Blend, Corliss Estates Red WA	120
Cabernet Sauvignon, Bennett Lane Reserve CA	130
Cabernet Sauvignon, Nickel & Nickel CA	150
Cabernet Sauvignon, Coup de Foudre CA	175

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 - Stevie Browning  
Kitchen Manager - Bill Olson  
Assistant Manager - Garrett Hyde  
Bar Manager - Lucas Bunzow

## APPETIZERS

- Potato Skins** - house made potato skins with melted jack and cheddar with bacon, chives and sour cream 8.95
- Battered Zucchini and Mushroom Combo** - hand dipped in our special batter and crisp fried and served with ranch dressing 8.95
- Pot Stickers** - deep fried chicken and vegetable dumplings served with house slaw and sweet chili sauce 9.95
- Calamari** - dusted with seasoned bread crumbs and fried, served with house slaw and chipotle aioli 12.95
- Shrimp Cocktail** - chilled shrimp in a wasabi spiked cocktail sauce with celery sticks 14.95
- Seared Peppered Tuna\*** - crusted with course black pepper and sesame seeds, served over rice with wasabi cream and miso vinaigrette 12.95
- Coconut Prawns** - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 13.95
- Sautéed Steak Bites and Mushrooms** - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 11.95
- Tempura Finger Steaks** - strips of sirloin dipped in Widmer tempura and deep fried with cocktail or horseradish sauce 11.95
- 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
- Prime Rib Sliders** - thinly sliced prime rib cut to order on a grilled hoagie bun with swiss cheese, served with au jus for dipping 13.95
- Crab Stuffed Mushrooms** - stuffed with crab and topped with parmesan and jack cheeses 14.95
- Chicken Nachos** - freshly fried tortilla triangles topped with seasoned chicken, jack and cheddar cheese, tomatoes, avocados, green onions, black olives, jalapeños, pico de gallo and sour cream 11.95
- Bacon Wrapped Brussel Sprouts** - served with chipotle aioli 13.95

## 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, 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 14.95

## SALADS

### Our Fruit and Vegetable Salad Bar and Soups

consists of several salads including tossed, spinach, broccoli salad, potato salad, house slaw and multiple accompaniments; fresh fruit, vegetables, cheeses, shrimp ceviche, julienned ham, thin sliced seasoned chicken, 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. 16.95

**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**

- Strawberry Chicken Salad** - 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
- Caesar Salad** - chopped romaine and shaved parmesan mixed with our caesar dressing topped with crutons, with blackened chicken 13.95 with scampi shrimp 16.95 with salmon 16.95
- Mandarin Crispy Chicken Salad** - tossed greens, crispy chicken, rice sticks, green onions, 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 angel hair tossed with spicy thai vinaigrette 16.95
- Billion Dollar Salad** - avocado, tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots, mushrooms, croutons and mixed greens with blackened chicken 14.95 with shrimp 15.95 with red crab 17.95

## 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.

**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
- Jake's Double Cheeseburger** - two 1/2lb burgers with American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 14.95 with Falls Brand Bacon 16.95
- Mushroom Burger** - topped with sautéed mushrooms and swiss cheese with mayo 13.95
- 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 and lettuce, 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 ack, lettuce, tomato slices and avocado with chipotle mayo wrapped in a tomato basil tortilla 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 16.95
- 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 22.95

For our Guests over 60 we have a Menu offering smaller portions.

## PASTAS

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

- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne with soup or salad 17.95
- Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce on linguini with soup or salad 20.95
- Drunken Noodles** - bell peppers, onions, fresh basil and tomatoes tossed with noodles in a spicy thai chile sauce with chicken 18.95 with shrimp 21.95
- Spaghetti and Meatballs** - tender meatballs with spaghetti topped with marinara, fresh basil and parmesan served with garlic cheese toast 19.95

## 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.

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

**We hand cut our steaks daily.**



- Signature Sirloin** - center cut, thick and flavorful 10oz 21.95
- 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
- Kobe Sirloin** - a grade above "prime" heavily marbled, tender and flavorful 6oz 21.95 12oz 29.95
- Eye of the Rib** - a leaner thick cut from the center of the ribeye 8oz 25.95
- Ribeye** - heavily marbled 14oz 35.95
- Campfire Ribeye** - marinated and glazed in our sriracha spiked honey barbeque sauce and flame grilled 14oz 36.95
- Cap Steak** - cap of the ribeye, tender as a filet with the flavor of a ribeye 31.95
- London Broil** - char-broiled sirloin fanned on garlic mashed potatoes with black pepper demi glaze 22.95
- Almond Crusted Chicken** - all natural Red Bird chicken breast rolled in toasted almonds and pan-fried, served on a bed of jasmine rice, topped with béarnaise 19.95
- Chicken a la Jakers** - all natural Red Bird chicken breast dusted with parmesan bread crumbs, sautéed in white wine and lemon on angel hair and topped with crab, asparagus and béarnaise 23.95

## PRIME RIB\*

seared on high heat to seal in the juices, served with au jus and creamy horse radish 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

<b>Gulf Shrimp</b> any style	<b>13</b>	<b>Garlic Shrimp Sauce</b>	<b>6</b>	<b>Cajun Bacon Wrapped</b>	<b>3</b>
<b>Lobster Tail**</b> 4-5oz	<b>17</b>	<b>Sautéed Onions</b>	<b>2.5</b>	<b>Blackened with Béarnaise</b>	<b>3.5</b>
<b>Alaskan King Crab**</b> 3/4lb	<b>25</b>	<b>Sautéed Mushrooms</b>	<b>2.5</b>	<b>Pepper Demi Glaze</b>	<b>2</b>
<b>Crab, Asp &amp; Béarnaise</b>	<b>6</b>	<b>Onions &amp; Mushrooms</b>	<b>3.5</b>	<b>Béarnaise</b>	<b>2.5</b>

## LAND AND SEA COMBINATIONS\*

	6oz Sirloin*	6oz Kobe Sirloin*	8oz Prime Rib*	6oz Filet*
<b>Shrimp (any style)</b>	<b>31.95</b>	<b>34.95</b>	<b>40.95</b>	<b>42.95</b>
<b>Lobster Tail 4-5oz**</b>	<b>35.95</b>	<b>38.95</b>	<b>44.95</b>	<b>46.95</b>
<b>King Crab Legs 3/4lb**</b>	<b>43.95</b>	<b>46.95</b>	<b>52.95</b>	<b>54.95</b>

## FISH

- Fish and Chips** - cod dipped in a Blue Moon tempura and crisp fried served with fries, house slaw and tartar sauce 16.95
- Fresh Clear Spring's Idaho Trout** - charbroiled with a lemon butter caper sauce or pan-fried with melted butter 22.95
- Shrimp** - choice of lightly breaded and pan-fried, coconut encrusted or tempura dipped 24.95
- 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 26.95
- Almond-Crusted Halibut** - fillet of halibut rolled in almonds and panko, pan-fried and served on a bed of jasmine rice with béarnaise 26.95
- 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 · GF Vegetable  
Chicken Tortilla · Featured Soup  
Substitute Premium Soups for \$2  
French Onion · Lobster Bisque

## SALADS

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

## 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;**

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

### Other Side Dishes

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

Substitute Premium Sides for \$2

Mac and Cheese · Cheese Fries · Cheese Tots · Garlic Fries  
Bacon Wrapped Brussel Sprouts · Asparagus

**\*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 and Land & Sea Combos. 50% off all other entrees.**

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

