

JAKERS

BAR AND GRILL

LUNCH

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

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

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

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

Tempura Finger Steaks - strips of sirloin dipped in Widmer tempura and deep fried with cocktail or creamy horseradish sauce 11.95 as meal 16.95

Steak Bites and Mushrooms - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 11.95

Seared Peppered Tuna* - Ahi tuna crusted with course ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle 12.95

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 14.95

Dragon Hawaiian - sliced pineapple, canadian bacon, mozzarella and provolone cheese with a spicy, tangy Pacific Rim sauce 9.95 as meal 13.95

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 13.95

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 12.95

STEAK BURGERS

Our freshly ground 1/3 lb sirloin and ribeye steak burgers are served on a brioche bun and flame grilled medium well unless otherwise requested.
Upgrade to a 1/2 lb burger for \$2

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 upon request,

Lettuce Burger - on a lettuce wedge, choice of cheese and our sauce, with or without pickles, onion or tomato slices 9.95

Cheeseburger - American cheese, lettuce, and our sauce, with or without pickles, onion or tomato slices 9.95 with Falls Brand bacon 11.95

Jake's Double Cheeseburger - two 1/3lb burgers, American cheese, lettuce and our sauce, with or without pickles, onion or tomato slices 12.95 with Falls Brand Bacon 14.95

Avocado Burger - topped with sautéed mushrooms, avocado, tomato slices and four cheese sauce, served open-faced 12.95

Mushroom Burger - topped with sautéed mushrooms and swiss cheese with mayo 11.95

Campfire Burger - bacon, cheddar cheese, onion straws and our sriracha spiked honey barbeque sauce and lettuce, with or without tomato slices 12.95

Some Dude's Burger - cheddar, Falls Brand bacon, lettuce, avocado and our sauce, with or without pickles, onion or tomato slices 12.95

Steakhouse Burger - cheddar, bacon, onion straws, creamy horseradish, A-1 and lettuce, with or without tomato slices 12.95

SANDWICHES AND WRAPS

Includes choice of soup, salad, or side. Substitute premium soup, salad or side for \$2.
Our hoagie rolls and sandwich breads are baked fresh daily.

B.L.T - Falls Brand bacon, lettuce, tomato slices and mayo on grilled whole wheat or sourdough half 8.95 full 11.95 with avocado half 9.95 full 13.95

Turkey and Swiss - fresh roasted turkey, mayo, lettuce and tomato slices topped with melted swiss cheese and served on grilled sour dough or whole wheat half 8.95 full 11.95 with avocado half 9.95 full 13.95

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 12.95

Classic Club - sliced fresh turkey and swiss, prime rib and cheddar, Falls Brand bacon, tomato, lettuce and mayo, between 3 slices of grilled whole wheat or sourdough half 9.95 full 13.95

Avocado and Crab - crab, tomato slices, avocado slices, and our four cheese sauce on grilled sour dough or whole wheat half 10.95 full 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 15.95

Double R Ranch 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 horse radish sauce small 15.95 full 22.95

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, thin sliced seasoned chicken, julienned ham, bacon, marinated artichoke hearts, cashews and strawberry Chobani yogurt. 12.95

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.

Crab-Stuffed Avocado Salad - avocado quarters topped with lump crab salad 13.95

Strawberry Chicken Salad - crispy chicken, mixed greens, fresh sliced strawberries, red onion, candied pecans, red bell peppers and feta cheese with a side of poppy seed dressing 12.95

Caesar Salad - chopped romaine and shaved parmesan mixed with our caesar dressing topped with croutons, with blackened chicken 12.95 with scampi shrimp 15.95 with salmon 15.95

Billion Dollar Salad - avocado, tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens and croutons with blackened chicken 13.95 with shrimp 14.95 with red crab 16.95

Mandarin Crispy Chicken Salad - mixed greens, crispy chicken, wonton strips, green onions, almonds and mandarin oranges with a teriyaki ginger sesame dressing 12.95

Thai Noodle Salad - thin sliced Ahi tuna or steak, mixed greens, tomatoes, diced avocado, mango, fresh mint, cilantro, cashews, crispy rice sticks and angel hair tossed with spicy Thai vinaigrette 15.95

PASTAS

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

Blackened Chicken Pasta - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 13.95

Drunken Noodles - bell peppers, onions, fresh basil and tomatoes tossed with noodles in a spicy thai chile sauce with chicken 14.95 with shrimp 17.95

Seafood Linguini - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 16.95

ENTREES

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

Fresh fried bread (in Idaho we call these scones) delivered upon request.

Tempura Chicken Tenders - hand dipped in Blue Moon tempura and deep fried, served with a choice of honey mustard or ranch 12.95

Fish 'n' Chips - cod dipped in a Blue Moon tempura and crisp fried, served with fries, house slaw and tartar sauce 2pc 11.95 3pc 14.95

Jumbo Shrimp - choice of lightly breaded and pan-fried, coconut encrusted or tempura dipped 15.95

Fresh Salmon - broiled with our miso-citrus or black pepper garlic sauce on a bed of jasmine rice 16.95 broiled on a cedar plank 18.95

Signature Sirloin* - hand-cut top choice grade sirloin 6oz 17.95

London Broil* - char-broiled sirloin fanned on garlic mashed potatoes with black pepper demi glaze 16.95

Petite Filet* - the leanest and most tender cut 6oz 29.95

Kobe Sirloin* - a grade above "prime" heavily marbled, flavorful 6oz 22.95

Prime Rib* - slow roasted and served with au jus and creamy horse radish 6oz 22.95

House Made Soups

Baked Potato · Chicken Tortilla
GF Vegetable · Featured Soup

Substitute Premium Soups for \$2
French Onion · Lobster Bisque

Salads

Tossed Green · Caesar
Substitute Premium Salads for \$2

Strawberry Salad · Crab Stuffed Avocado · Spinach
Iceberg Wedge · Caesar with Anchovies

Side Dishes

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

Substitute Premium Sides for \$2
Mac and Cheese · Garlic Fries · Cheese Fries · Cheese Tots
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 50% off entrees.
We suggest an 18% gratuity be added on parties of 10 or more.

