

# JAKERS

BAR AND GRILL

# DINNER

All bottled wine opened in our bar.  
Wines by the glass are a 9oz pour

## WHITE

White Zinfandel, Beringer CA	7.00	20
Sangiovese Rose, Waterbrook WA	8.00	21
Riesling, Special Harvest Ste. Chapelle ID	9.00	26
White Blend, Laissez Faire ID	13.00	37
Sauvignon Blanc, Matua New Zealand	10.00	28
Sauvignon Blanc, Kim Crawford New Zealand	13.00	37
Pinot Grigio, Ecco Domani, Italy	7.00	20
Pinot Grigio, Langaria Italy	8.00	21
Chardonnay, William Hill CA	9.00	26
Chardonnay, Napa Cellars CA	10.00	28
Chardonnay, La Crema CA	13.00	37

## RED

Pinot Noir, Avalon CA	7.00	20
Pinot Noir, Hob Knob France	9.00	26
Pinot Noir, Erath OR	14.00	39
Red Blend, Conundrum Red CA	15.00	50
Red Blend, Laissez Faire ID	13.00	37
Menage Trois, Decadence ID	7.00	20
Merlot, Hahn CA	10.00	28
Merlot, 14 Hands WA	10.00	28
Malbec, Alamos Argentina	8.00	21
Malbec, Ruta 22 Argentina	9.00	26
Malbec, Jakers CA	12.00	35
Zinfandel, Rancho Zabaco CA	10.00	28
Zinfandel, Artein Mendocino Res. CA	12.00	35
Cabernet, Belle Ambiance CA	7.00	20
Cabernet, Hahn CA	10.00	28
Cabernet, Z Alexander Brown CA	11.00	32
Cabernet, Souverain CA	11.00	32

## OTHER OFFERINGS

Cooks Champagne	split 6.00	17
Chandon Brut Champagne	split 8.00	
Drappier Champagne, France		55
Rose, Gruet NM	split 9.00	30
Prosecco La Marca Italy	split 9.00	32
Moscato, Toad Hollow Risqué France	10.00	29
J Portugal Ramos Premium Tawny	8.00	

## WHITES BY THE BOTTLE

Gewurztraminer, Two Vines WA	14
Fume Blanc, Murphy-Goode CA	23
Sauvignon Blanc, Honig CA	36
Sauvignon Blanc, Decoy CA	47
Antinori, Vermentino Italy	42
Viognier, Cinder Vinyards ID	40
Verdejo, Marques Spain	23
Chardonnay, Buehler Russian River CA	35
Chardonnay, Bergevin Lane She Devil CA	45

## REDS BY THE BOTTLE

Red Blend, Cinder Vinyards ID	45
Sangiovese, Caldora IT	26
Sangiovese, Luna CA	40
Merlot Clos DuBois CA	35
Merlot, Decoy CA	47
Zinfandel, Duckhorn Decoy CA	47
Malbec, Huston ID	40
Malbec, Alto Las Hormigas Argentina	49
Bordeaux, Domaine De Fontsaite France	45
Cabernet, Snake River ID	32
Cabernet, Decoy CA	47
Syrah, Qupe CA	35
Zinfandel, Rombauer CA	55
Shiraz, The Footbolt AUS	33
Petite Sirah, Thurston-Wolfe Zephyr Ridge WA	35

## MANAGERS CHOICE BY THE BOTTLE

Chardonnay, Cakebread CA	75
Chardonnay, Rombauer CA	62
Pinot Noir, J Vineyards CA	60
Pinot Noir, Elk Cove OR	57
Pinot Noir, Flowers CA	85
Amarone, Luigi Righetti IT	63
Meritage, Rodney Strong Symmetry CA	85
Merlot, Rombauer CA	55
Merlot, Free Mark Abbey CA	70
Cabernet, Hess CA	52
Cabernet, Justin CA	60
Cabernet, Simi CA	60
Cabernet, Honig CA	75
Cabernet, Palermo Napa Valley CA	90
Cabernet, Duckhorn Napa Valley CA	110
Cabernet, Silver Oak CA	125
Cabernet, Chateau Montelena CA	185
Zinfandel, Truchard, CA	65
Red Blend, Opus One CA	295
Petite Sirah, Stags Leap CA	68
Champagne, Chandon Imperial CA	65
Champagne, Dom Perignon France	255

## HOUSE WINES BY COPPER RIDGE

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

## HOUSE WINES BY REDWOOD CREEK

Pinot Noir  
9oz Glass 6.50

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

General and Regional Manager - Joe DeBoard  
Assistant General Manager - Jessica Snyder  
Kitchen Manager - John Chappell  
Bar Manager - Candace Kozlowski  
Assistant Managers

Tom Gailey, Taylor Fries and Christina Murdock

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.

## APPETIZERS AND APPETIZERS AS A MEAL

Order just an appetizer or order an appetizer as a meal.  
As a meal the appetizer comes with a choice of soup, salad or side dish.  
Substitute premium soup, salad or side dish for \$2.

- Potato Skins** - house made potato skins with melted jack and cheddar with bacon, chives and sour cream 8.95 as meal 13.95
- Calamari** - dusted with seasoned bread crumbs and fried, served with house slaw and chipotle aioli 12.95 as meal 17.95
- Crab Stuffed Mushrooms** - stuffed with crab and topped with parmesan and jack cheeses 14.95 as meal 19.95
- Pot Stickers** - deep fried chicken and vegetable dumplings served with house slaw and sweet chili sauce 10.95 as meal 15.95
- Sautéed Steak Bites and Mushrooms** - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 11.95 as meal 16.95
- 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 as meal 15.95
- 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 as meal 18.95
- Seared Peppered Tuna\*** - crusted with course black pepper and sesame seeds, served over rice with wasabi cream and miso vinaigrette 12.95 as meal 17.95
- Coconut Prawns** - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 13.95 as meal 18.95
- Steamer Clams** - with an herb butter and wine sauce, served with toasted baguettes 10.95 as meal 15.95
- 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
- Shrimp Cocktail** - chilled shrimp in a wasabi spiked cocktail sauce with celery sticks 14.95 as meal 19.95
- Bacon Wrapped Brussel Sprouts** - served with chipotle aioli 13.95 as meal 18.95

## 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 and red onion, 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 13.95

## SALADS

### Our Fruit and Vegetable Salad Bar and Soups

consists of several salads including tossed, 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. 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**

On the salads with chicken you have a choice of sliced blackened, grilled or crispy.

- Crab Salad Stuffed Avocado** - avocado quarters topped with lump crab salad 14.95
- Strawberry Chicken Salad** - 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 croutons, with blackened chicken 13.95 with scampi shrimp 16.95 with salmon 16.95
- Asian Crispy Chicken Salad** - tossed greens, crispy chicken, crispy rice sticks, green onions, cucumbers, almonds and mandarin oranges with a teriyaki ginger sesame dressing 13.95
- 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 on all burgers.

**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 16.95 with Falls Brand Bacon 18.95
- 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 lettuce and mayo, with or without tomato slices 14.95
- Steakhouse Burger** - cheddar, bacon, onion straws, creamy horse radish A-I sauce and lettuce, with or without tomato slices 14.95
- 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 13.95
- Prime Rib Melt** - thinly sliced prime rib on a grilled hoagie roll with sautéed onions, mushrooms and peppers covered with melted fontina 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

## PASTA

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

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

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

## 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
- 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
- Porterhouse\*\*** - flame grilled, filet and New York separated by a bone 26oz 59.95 a great steak for couples to share 64.95
- Chicken Fried Steak** - traditional chicken fry with country gravy 18.95
- Boneless Beef Short Ribs** - extremely tender and flavorful, served with our black pepper demi glaze 20.95
- Beef Brisket** - slow roasted tender beef brisket sliced thin, served with a side of Guinness brisket sauce 19.95
- Almond Crusted Chicken** - Red Bird all natural 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** - Red Bird all natural 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 horseradish 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>One Jumbo Shrimp**</b>	<b>11</b>	<b>Garlic Shrimp Sauce</b>	<b>6</b>	<b>Cajun Bacon Wrapped</b>	<b>3</b>
<b>Gulf Shrimp any style</b>	<b>13</b>	<b>Crab, Asp &amp; Béarnaise</b>	<b>6</b>	<b>Blackened with Béarnaise</b>	<b>3.5</b>
<b>Lobster Tail** 4-5oz</b>	<b>17</b>	<b>Onions or Mushrooms</b>	<b>2.5</b>	<b>Pepper Demi Glaze</b>	<b>2</b>
<b>Alaskan King Crab** 3/4lb</b>	<b>25</b>	<b>Onions &amp; Mushrooms</b>	<b>3.5</b>	<b>Béarnaise</b>	<b>2.5</b>

## LAND AND SEA COMBINATIONS\*

	<b>6oz Sirloin*</b>	<b>6oz Kobe Sirloin*</b>	<b>8oz Prime Rib*</b>	<b>6oz Filet*</b>
<b>One Jumbo Shrimp**</b>	<b>29.95</b>	<b>32.95</b>	<b>38.95</b>	<b>40.95</b>
<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 Widmer 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
- Jumbo Shrimp\*\*** - choice of lightly breaded and pan fried, tempura dipped, teriyaki fire grilled or scampi style two 29.95 three 39.95
- 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

## 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;**

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

### Other Side Dishes

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

**Substitute Premium Sides for \$2**

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

\*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, Jumbo Shrimp, Porterhouse and Sea Combos. 50% off all other entrées.

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

