

JAKERS

BAR AND GRILL

EAT, DRINK AND BE KIND.

VEGETARIAN MENU

APPETIZERS

Bowl of Gluten Free Vegetable Soup - 6.95

Sautéed Mushrooms - sautéed in a garlic herb butter and sherry wine with parmesan cheese served with seasoned toasted baguettes 11.95

Veggie Bites - zucchini, mushrooms, broccoli and green onions sautéed in garlic herb butter and teriyaki sauce, served with seasoned toasted baguettes. 11.95

SALADS

Served with a choice of dressing: ranch, balsamic vinaigrette, honey mustard, thousand island or gourmet poppy seed.

Billion Dollar Salad - avocado slices, cheddar and jack cheeses, black olives, tomatoes, mushrooms, carrots, cucumbers and croutons on mixed greens with choice of dressing 13.95

Thai Noodle Salad - mixed greens, tomatoes, diced avocado, mango, fresh mint, cilantro, cashews and linguini tossed with spicy lime vinaigrette 14.95

Strawberry Salad - mixed greens, fresh sliced strawberries, red onion, candied pecans and red bell peppers served with a side of gourmet poppy seed dressing 12.95

SANDWICHES

Served with tossed salad, fries, garlic fries, potato tots, breaded onion rings or gluten free vegetable soup. For grilled asparagus add \$2

Veggie Burger - grilled and served on a toasted bun with choice of cheese, lettuce and mayo, with or without pickles, onions or tomato 12.95

Avocado Melt - avocados, tomatoes and sautéed mushrooms on grilled sour dough, topped with our 4 cheese sauce 11.95

Ultimate Grilled Cheese, Tomato, and Avocado - fresh sliced tomato and avocado with melted Fontina, Cheddar and Swiss, on crispy Parmesan sour dough 12.95

ENTRÉES

Baked Elbow and Cheese - elbow noodles with our four cheese sauce topped and baked with Monterey Jack, Parmesan and seasoned bread crumbs, served with soup or salad 14.95

Teriyaki Stir Fry - sautéed onions, mushrooms, broccoli and zucchini with teriyaki ginger sauce over jasmine rice and served with choice of soup or salad 14.95

Vegetable Primavera - fresh sautéed onions, broccoli, mushrooms and zucchini tossed with penne pasta and choice of marinara or alfredo, topped with fresh tomatoes and parmesan, served with soup or salad 14.95

GLUTEN FREE MENU

APPETIZERS

Homemade Soups - Gluten Free Vegetable 12oz bowl 6.95

Calamari - tender calamari strips sautéed in garlic and herb butter with white wine fresh-diced tomatoes and chives 13.95

Rim Fire Shrimp Cocktail - steamed and chilled jumbo prawns garnished with celery sticks and served with wasabi cocktail sauce 15.95

SALADS

Dressings: ranch, honey mustard, thousand island or gourmet poppy seed

Billion Dollar Salad - grilled chicken, avocado slices, Cheddar and Jack cheeses, olives, diced tomatoes, mushrooms, carrots, cucumber slices, and chopped bacon on tossed greens with choice of dressing 15.95

Strawberry Chicken Salad - grilled chicken slices, mixed greens, fresh sliced strawberries, red onion, candied pecans, red bell peppers and served with a side of gourmet poppy seed dressing 14.95

CHARBROILED LETTUCE WRAPPED CHICKEN AND BURGERS*

For a gluten free bun add \$2.

Includes a choice of fresh ground 6oz sirloin burger or charbroiled chicken breast, served with soup, salad or side dish.

Served with choice of gluten free vegetable soup, salad or steamed broccoli. For grilled asparagus add \$2

BLTA Chicken Sandwich - broiled chicken breast, fontina cheese, bacon, lettuce, tomato, avocado and mayo on the side 12.95

Bacon Cheese Burger* - fresh ground and charbroiled with choice of cheese, bacon, lettuce, tomato and mayo with pickles and red onions on the side 14.95

DINNERS*

Served with choice of gluten free soup or salad and any side dish

Salad - Tossed (no croutons)

Soups - Gluten Free Vegetable

Side Dishes - Broccoli, Baked Potato or Jasmine Rice

Smothered Chicken - char-broiled chicken breast with sliced mushrooms, bacon, and fontina cheese 19.95

Shrimp Scampi - shrimp sautéed in garlic herb butter and white wine with fresh-diced tomatoes and chives 24.95

Salmon - fresh salmon charbroiled and served over jasmine rice 24.95

Cedar Plank Salmon - roasted and served on a cedar plank 26.95

Alaskan Halibut - charbroiled and served over jasmine rice 27.95

Sirloin* - hand-cut choice grade sirloin 10oz 24.95

Rib Eye* - hand-cut selected from top choice 14oz 36.95

Prime Rib* - seared on high heat for sealing in juices (no au jus), served with creamy horseradish on request
8oz 26.95 12oz 34.95 16oz 42.95

DESSERT

Crème Brûlée - a smooth rich vanilla flavored custard, served under a warm caramelized brittle topping 7.95

*There is an increased risk to health in eating raw or undercooked foods
“This is not a gluten free kitchen. While we take all precautions to avoid cross contact, this is not an express guarantee that any item will be completely free of trace gluten”

**Receive 25% off an entrée on the day of your birthday, Id required.