

JAKERS

BAR AND GRILL

EAT, DRINK AND BE KIND.

SENIOR SMART PLATES

EARLY SPECIALS

3 TO 5 PM DAILY

Shrimp Cocktail Appetizer - chilled shrimp in a wasabi spiked cocktail sauce with celery sticks	11.95
Fish and Chips - dipped in tempura batter crisp-fried and served with key lime tartar sauce upon request, and fries	2pc 13.95
Shrimp - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces or tempura dipped with cocktail sauce	16.95
Chicken Parmesan - all natural Red Bird chicken breast dusted in parmesan bread crumbs and pan-fried, on linguini topped with marinara, fontina, fresh basil and parmesan, served with broccoli and soup or salad	16.95
Liver and Onions* - calves liver and sautéed onions, topped with bacon, served with mashed potatoes	12.95
Meatloaf - made from ground sirloin and italian sausage, served over mashed potatoes with black pepper demi glaze	13.95
Prime Rib* - slow roasted and served with au jus, creamy horse radish on request, fries and soup or salad	8oz 19.95

JAKERS SIGNATURE SANDWICH

Small Prime Rib French Dip*

thinly sliced fresh prime rib with swiss cheese on a grilled hoagie, served any temperature, with au jus. A side of creamy horseradish sauce on request 16.95

PASTA

Served with a choice of soup or salad and cheese toast. For premium soup or salad add \$2.

Lobster Alfredo - lobster meat sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce on linguini	20.95
Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne	18.95
Seafood Linguini - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce on linguini	20.95

At Jakers we are about value and quality. Our restaurants feature premium meats (Double R Ranch) and premium seafood (Ocean Beauty). We source locally whenever we can as evidenced by the company logos displayed on our menus. At most steak and seafood restaurants you will pay an extra \$5 to \$10 for a choice of soup or salad and another \$5 to \$10 for a side dish. These are included in our prices.

Enjoy! Jake and Justin, Owners

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DINNERS

Choice of soup or salad and a side dish. For premium soup, salad or side dish add \$2.

Fish and Chips - dipped in tempura batter crisp-fried and served with house slaw, fries and key lime tartar sauce on request	2pc	16.95
Shrimp - crispy coconut-encrusted or tempura dipped, served with cocktail sauce on request	4pc	20.95
Chicken Parmesan - all natural red bird chicken dusted in parmesan bread crumbs and pan fried, on linguini, topped with marinara sauce, fontina, fresh basil and parmesan		19.95
Almond Crusted Chicken - all natural Red Bird chicken rolled in toasted almonds and pan-fried, served on a bed of jasmine rice with béarnaise		17.95
Liver and Onions - calves liver and sautéed onions, topped with bacon		15.95
Meatloaf - made from ground sirloin and italian sausage, served over mashed potatoes with black pepper demi glaze		16.95
Signature Sirloin* - hand-cut choice grade sirloin	6oz	20.95
Garlic Shrimp Sirloin* - topped with a creamy garlic shrimp sauce	6oz	25.95
Prime Rib* - seared on high heat to seal in the juices, served with au jus. A side of creamy horseradish on request	8oz	24.95

HOUSE MADE SOUP

(Included)

Baked Potato

For Premium Soup add \$2

Lobster Bisque · Clam Chowder

SALADS

(Included)

Tossed Green · *Caesar · House Slaw

For Premium Salads add \$2

Strawberry Salad · Iceberg Wedge · *Caesar with Anchovies

SIDE DISHES

Jakers Bakers are rubbed in bacon drippings and sprinkled with sea salt and course ground pepper.

They're baked every 30 minutes assuring our guests a fresh famous Idaho Baked Russet.

Baker Toppings - butter, sour cream, bacon bites, chives

Included Side Dishes (a la carte \$5)

Baked Potato · Broccoli · Rice · Garlic Mashed · Onion Rings

Potato Tots · Fries · Tossed Salad · *Caesar Salad

For Premium Sides add \$2 (a la carte \$7)

Asparagus · Mac and Cheese · Garlic Fries · Strawberry Salad

*Caesar with Anchovies

