

# JAKERS

## BAR AND GRILL

### MARGARITAS

<b>Cadillac Margarita</b> - 1800 Reposado gold tequila, triple sec and sweet and sour on the rocks with a side shot of Grand Marnier	10.00
<b>Cuervo Gold Margarita</b> - Jose Cuervo Gold tequila with strawberry, raspberry or classic	8.00
<b>Guadalajara</b> - Tres Agaves Anejo Tequila, Grand Marnier, agave, fresh lime and sweet and sour shaken and served in a cayenne and salt rimmed glass	9.00
<b>Carribbean Margarita</b> - Tres Agaves tequila, strawberry, mango, triple sec and sweet n sour in a sugared rim glass	8.50

### MARTINIS

<b>Our Classic 3oz Martini</b> - made with gin or vodka with blue cheese stuffed olives	8.25
<b>Key Lime Martini</b> - Smirnoff vanilla vodka, pineapple juice, lime juice and a splash of sweetness	7.75
<b>Ginger Lemon Drop</b> - Sky Citrus vodka, muddled ginger and fresh squeezed lemons	7.75
<b>Kiwi Martini</b> - Cruzan Rum, lime, coconut cream and Da Vinci's Kiwi Syrup	8.00
<b>Caramel Apple Martini</b> - Smirnoff Apple vodka, butterscotch Schnapps and Apple Pucker served in a caramel rimmed martini glass	8.75
<b>Cosmopolitan</b> - vodka, triple sec, lime and cranberry	7.75
<b>Lemon Drop</b> - Sky Citrus, fresh squeezed lemon in a chilled martini glass with a sugar rim	7.75
<b>Chocolate Martini</b> - Smirnoff Vanilla vodka and Godiva chocolate liqueur	9.75

### COCKTAILS

<b>Bloody Mary or Caesar</b> - vodka with our own excellent mix and a shrimp garnish	8.00
<b>Strawberry Daiquiri</b> - strawberries blended with rum, sweet and sour and 7-UP	7.00
<b>Sand In Your Shorts</b> -raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices	8.00
<b>Long Island Iced Tea</b> - vodka, rum, gin and triple sec, sweet and sour, Pepsi and lemon	8.00
<b>Cucumber Ginger Cooler</b> - Whyte Laydie gin, Crater Lake ginger vodka, fresh muddled cucumber, fresh lime juice, Cheri's organic agave nectar and ginger beer served over ice	8.00
<b>Dirty Orphan Girl</b> - Crown Royal, Orphan Girl Bourbon Cream and Not Your Father's Root Beer	8.00
<b>Mojito</b> - Cruzan rum, fresh lime, sugar and mint leaves	8.00
<b>Moscow Mule</b> - Russian Standard vodka, ginger beer, and fresh lime juice served in a chilled mug	8.00

### APPETIZERS

<b>Gorgonzola Fries</b> - coated and seasoned waffle fries drizzled with our gorgonzola sauce	9.95
<b>Sizzling Potstickers</b> - steamed chicken and vegetable dumplings served sizzling with soy-sesame and a side of sweet chili sauce	10.95
<b>Cheddar Bacon Skins</b> - crispy potato skins with melted jack and cheddar cheeses, bacon, chives with sour cream and ranch	10.95
<b>Calamari</b> - calamari dusted with seasoned breadcrumbs, crisp-fried and served with chipotle aioli	10.95
<b>Dragon Tails</b> - hand battered chicken tenders glazed with a sweet and spicy asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy	10.95
<b>Shrimp and Cream Cheese Wontons</b> - served with sweet chili and wasabi-soy sauces	11.95
<b>Chicken or Beef Nachos</b> - freshly fried tortilla triangles topped with seasoned chicken or spiced ground beef, jack and cheddar cheese, tomatoes, avocados, green onions, black olives, jalapeños, pico de gallo and sour cream	11.95
<b>Crab Stuffed Mushrooms</b> - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses	14.95
<b>Shrimp Cocktail</b> - steamed and chilled jumbo prawns garnished with celery sticks and served with a wasabi-spiked cocktail sauce	14.95
<b>Coconut Prawns</b> - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces	14.95
<b>Hot Crab, Artichoke and Spinach Dip</b> - a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes	12.95
<b>Tender Steak Bites</b> - sirloin sautéed with mushrooms in garlic-herb butter and teriyaki, with toasted baguettes	12.95
<b>Bacon Wrapped Shrimp</b> - six shrimp wrapped in honey smoked bacon with cocktail sauce	16.95
<b>Seared Peppered Tuna*</b> - sushi-grade Ahi 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	13.95
<b>Lump Crab Cakes</b> - served over black pepper garlic butter with house slaw	14.95



We suggest 18% gratuity on parties of 10 or more.  
\*There is an increased risk to health in eating under cooked foods.

# JAKERS

## BAR AND GRILL

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

### SALADS

#### OUR FAMOUS FRUITS, VEGETABLE, SALAD BAR AND SOUPS

Includes five house made soups and several salads including Caesar, tossed, potato and asian slaw. There are multiple accompaniments; fresh fruit, vegetables, cheeses, salad shrimp, seasoned thin sliced chicken, julienned ham, marinated artichoke hearts, cashews and more Your server will deliver any of our house made soups to your table fresh from the kitchen. 14.95

**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.**

- Mandarin Crispy Chicken Salad** - cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 14.95  
with Coconut Shrimp 16.95
- Crab Salad-Stuffed Avocado** - fanned avocado quarters over fresh tossed greens topped with rock crab salad served with choice of dressing 14.95
- Strawberry Salad** - thin sliced crispy chicken, mixed greens, fresh sliced strawberries, red onion, candied pecans, feta cheese and red bell peppers served with a side of gourmet poppy seed dressing 14.95
- Billion Dollar Salad** - avocado, grape tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots & mushrooms, on tossed greens with choice of dressing with blackened chicken 14.95  
with shrimp 16.95
- Thai Noodle Salad** - grilled marinated sirloin fanned on mixed asian greens, grape tomatoes, avocado, mango, fresh mint, cilantro, cashews and linguini tossed with spicy lime vinaigrette 15.95  
\*with Ahi Tuna 16.95

### JAKERS FUN FOOD

- Chicken Tenders** - hand-dipped and deep fried and served with a choice of sauce and a side dish 14.95
- Sautéed Cod or Shrimp Tacos** - with smoked chipotle cheddar, house slaw and chipotle mayo in crisp flour tortillas with shredded lettuce and pico de gallo with sautéed cod 15.95  
with sautéed shrimp 15.95  
shrimp and cod combo 16.95
- Fish and Chips** - dipped in a tempura batter crisp-fried, and served with key lime tartar sauce, asian slaw and fries 17.95
- Baked Lobster Mac and Cheese** - lobster meat mixed with a fontina, american, cheddar and jalapeño cheese sauce, served with soup or salad 18.95
- Teriyaki Steak Tips** - tender charbroiled sirloin strips glazed with ginger sesame teriyaki served over white rice with fries 15.95

### CHARBROILED SIRLOIN BURGERS, SANDWICHES AND WRAPS \*

half pound, freshly ground lean sirloin served with a choice of soup, salad or side dish  
substitute premium soup, salad or side dish for 2

- Lettuce Wrapped Burger** - served in a lettuce cup with a choice of cheese, tomato and our sauce with pickles and red onion 12.95
- Cheeseburger** - American cheese, lettuce, tomato and our sauce with pickles and red onion on the side 12.95
- Bacon Cheeseburger** - thick sliced bacon, choice of cheese, lettuce, tomato and our sauce with pickles and red onion on the side 14.95
- Some Dude's Burger** - smoked chipotle cheddar, bacon, avocado and our sauce 14.95
- Mushroom Burger** - sautéed mushrooms, swiss cheese and mayo 14.95
- Steakhouse Burger** - cheddar, bacon, onion straws, creamy horse radish A-I sauce, lettuce and tomato 14.95
- Bacon Bleu Cheese Burger** - seared with bacon on top and bottom then topped with bleu cheese and onion straws with mayo 14.95
- Hickory Burger** - bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 14.95
- Big Ass Cheeseburger** - two 1/2lb patties with American cheese, lettuce tomato and our sauce with pickles and red onion on the side 18.95
- Turkey, Avocado and Bacon Wrap** - sliced roasted turkey, bacon, smoked chipotle cheddar, lettuce, tomato and avocado with chipotle mayo wrapped in a tomato basil tortilla 13.95
- Hot Pastrami Reuben** - thinly sliced and piled high with sauerkraut and our sauce with swiss on rye 14.95
- Prime Rib Melt** - thinly sliced fresh prime rib on a grilled roll with sautéed onions and peppers covered with melted fontina cheese, served open-faced 19.95

### JAKERS SIGNATURE SANDWICH

#### Prime Rib French Dip \*

half pound of thinly sliced prime rib cut to order with swiss cheese on a grilled roll served between medium and medium rare with au jus and a side of creamy horseradish sauce 21.95

### PASTA

served with a choice of soup or salad, substitute premium soup or salad for 2

- Drunken Noodles** - seared chicken breast, bell peppers, onions, fresh basil and tomatoes tossed with noodles in a spicy thai chile sauce. 18.95
- Blackened Chicken Alfredo** - mushrooms and zucchini sautéed in herb butter combined with our alfredo and strips of blackened chicken breast, on penne 21.95
- Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 24.95
- Lobster Alfredo** - lobster meat sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce, topped with diced tomato, on linguini 26.95

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# JAKERS

## BAR AND GRILL

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 dish for 2

### **STEAKS\***

**We hand cut our steaks daily. We use Double R Ranch beef for our steaks and Prime Rib. Our beef is source certified and selected from top choice then aged to our 28 day specification. We chose Double R Ranch because their beef comes from Northwest states including Montana and for their commitment to quality, sustainability and animal well-being.**

<b>Sirloin</b> - center cut, thick and flavorful	10 oz	22.95
<b>London Broil Sirloin</b> - marinated, charbroiled top sirloin sliced over mashed with black pepper-garlic demi glace	10 oz	24.95
<b>Garlic Shrimp Sirloin</b> - topped with a creamy garlic shrimp sauce	10 oz	28.95
<b>New York Strip</b> - just grilled or crusted with cracked pepper and grilled, topped with demi glace	14 oz	31.95
<b>Tenderloin Filet</b> - the leanest and most tender cut	9 oz	38.95
<b>Petite Filet</b> - modest, tender and lean	6oz	29.95
<b>Filet a la Jakers</b> - filet topped with crab, asparagus and béarnaise sauce	6oz 9oz	34.95 43.95
<b>Ribeye</b> - heavily marbled, very tender and flavorful	14 oz	36.95
<b>Cap Steak</b> - cap of the ribeye, tender as a filet with the flavor of a ribeye		29.95

### **STEAK ADD ONS**

A La Jakers 5	Béarnaise 2	Sauteed Mushrooms or Onions 2
Garlic Shrimp Sauce 6	Black Pepper Demi Glace 2	Sauteed Mushrooms and Onions 3



### **PRIME RIB \***

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce  
8 oz 26.95 12 oz 34.95 16 oz 42.95

## **LAND AND SEA COMBINATIONS**

	6oz Sirloin*	8oz Prime Rib*	6oz Filet*
<b>Gulf Shrimp (any style)</b>	<b>33.95</b>	<b>39.95</b>	<b>42.95</b>
<b>Alaskan King Crab Legs**</b>	<b>45.95</b>	<b>51.95</b>	<b>54.95</b>
<b>Canadian Lobster Tail**</b>	<b>57.95</b>	<b>63.95</b>	<b>66.95</b>

} with

### **SEAFOOD**

<b>Parmesan-Crusted Walleye</b> - fillet of Walleye rolled in parmesan cheese and bread crumbs, pan-fried in olive oil with jasmine rice	22.95
<b>Gulf Shrimp</b> - choice of coconut encrusted or tempura dipped	24.95
<b>Fresh Salmon</b> - glazed with our miso-citrus, black pepper garlic sauce or simply broiled, on Jasmine rice	23.95
<b>Cedar Plank Salmon</b> - roasted and served on a cedar plank	25.95
<b>Seared Sea Scallops</b> - pan-seared and served with garlic-herb butter then baked with a sprinkling of parmesan cheese	29.95
<b>Blackened Salmon a la Jaker's</b> - blackened salmon topped with crab, asparagus and béarnaise, served on a bed of rice	29.95
<b>Seared Peppered Tuna*</b> - sushi-grade ahi crusted with coarse ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle	26.95
<b>Almond Crusted Halibut</b> - fillet of halibut rolled in crushed almonds and spiced panko and pan-fried served on jasmine rice with béarnaise	27.95
<b>Alaskan King Crab Legs**</b> - 1 1/2 pounds of steamed and split crab legs	** 49.95
<b>Oven Roasted Canadian Lobster**</b> - 10 to 12oz	** 47.95

### **RED BIRD CHICKEN, RIBS - ETC.**

We use all natural, vegetable fed, Red Bird chicken.

<b>Almond-Crusted Chicken</b> - marinated then rolled in toasted almonds and pan-fried, topped with béarnaise sauce on jasmine rice	23.95
<b>Chicken Parmesan</b> - breast of chicken dusted in parmesan bread crumbs and pan-fried, on angel hair, topped with marinara sauce, fontina, fresh basil, diced tomatoes and parmesan	23.95
<b>Chicken a la Jaker's</b> - breast of chicken dusted with parmesan bread crumbs, sautéed in white wine and lemon and topped with crab, asparagus and béarnaise sauce served on a bed of angel hair	25.95
<b>Chicken Fried Steak</b> - with country gravy	19.95
<b>Baby Back Ribs</b> - slow roasted with our BBQ sauce then charbroiled	1 lb 22.95 2 lbs 32.95

### **SALADS**

Tossed Green - Included  
Substitute Strawberry Salad, Caesar or Spinach for \$2  
Crab Stuffed Avocado for \$4

### **HOUSE MADE SOUPS**

French Onion, Tomato, Featured Soup, Baked Potato, Chicken Tortilla or Gluten Free Vegetable - Included  
Substitute Clam Chowder or Lobster Bisque for \$2

### **SIDE DISHES**

**Jaker's 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.**

#### **OUR BAKERS CAN BE PREPARED 3 DIFFERENT WAYS;**

1. with butter, sour cream, bacon bites and chives
2. with our four cheese sauce and bacon bites
3. with salsa, sour cream, cheddar and jack cheeses

#### **Other Side Dishes**

Fries, Garlic Mashed, Baked Potato, Broccoli, Onion Rings, Rice - Included

#### **Substitute Premium Sides for \$2**

Asparagus, Garlic Fries, Cheese Fries, Sweet Potato Fries, Gorgonzola Fries or Mac & Cheese

\*There is an increased risk to health in eating raw or undercooked foods  
\*\*On the day of your birthday present I.D. and receive 25% off Crab Legs, Lobster Tail and Land and Sea Combinations and 50% off all other entrées

# JAKERS

BAR AND GRILL

## WINE MENU

**HOUSE WINES BY COPPER RIDGE Glass \$6.00**

All bottled wine opened in our bar.

Wine Flights - \$4.50 per 3oz Pour.

	Glass	Bottle
White Merlot, Beringer - California	\$8.50	\$24.50
White Zinfandel, Beringer - California	\$8.50	\$24.50
Rosé, Elouan - California	\$12.00	\$36.00
Moscato, Arido - California	\$11.00	\$33.00
Riesling, Johannesburg - Mission Mountain, Montana	\$8.50	\$24.50
Pinot Grigio, Luna - California	\$8.50	\$24.50
Sauvignon Blanc, Honig - Napa Valley, California	\$12.00	\$36.00
Chardonnay, Mer Soleil - California	\$12.00	\$36.00
Chardonnay, Steele - California	\$12.00	\$36.00
Chardonnay, Route Stock Cellars - Carneros	\$12.00	\$36.00
Pinot Noir, Heron - California	\$11.00	\$33.00
Merlot, Hahn - Central Coast, California	\$11.00	\$33.00
Merlot, Blacksmith - Walla Walla, Washington	\$12.00	\$36.00
Zinfandel, Opolo - Paso Robles, California	\$11.00	\$33.00
Zinfandel, Klinker Brick - California	\$11.50	\$34.00
Syrah, Sixth Sense Lodi Appellation - California	\$11.50	\$34.00
Malbec, Felino (Paul Hobbs) - Argentina	\$12.00	\$36.00
Malbec, Vistalba Cortec - Argentina	\$12.00	\$36.00
Malbec, Jakers - California	\$12.00	\$36.00
Cabernet, Jakers - Paso Robles, California	\$12.00	\$36.00
Cabernet, Fabre Montmayou - Mendoza Argentina	\$12.00	\$36.00
Cabernet, Wild Horse - Paso Robles, California	\$12.00	\$36.00
Sangiovese, Santa Christina - Cortona, Italy	\$10.50	\$31.00

## MANAGERS CHOICE BY THE GLASS

Wine Flights - \$5.00 per 3oz Pour.

Zinfandel, Earthquake - Lodi Appellation	\$14.00	\$42.00
Chardonnay, Landmark - California	\$14.00	\$42.00
Pinot Noir, Jezebel - Oregon	\$14.00	\$42.00
Cabernet, Sean Minor - Napa Valley, California	\$14.00	\$42.00
Cabernet, Meadowcroft - Sonoma County, California	\$14.00	\$42.00

## CHAMPAGNE

Cooks	\$7.00	
Prosecco, Lamarca - Italy	\$12.00	36.00
Chandon Brut	\$12.00	\$51.00

## WINES BY THE BOTTLE

Riesling, Richard Bocking Devon	45.00
Pinot Grigio, Corsa "Falzarego"	39.00
Sauvignon Blanc, Purety - Napa Valley, California	39.00
Sauvignon Blanc, White Haven - New Zealand	42.00
Chardonnay, Butternut - California	36.00
Chardonnay, Wedell Cellars - Santa Maria Valley	52.00
Chardonnay, Cakebread - California	70.00
Chardonnay, Chalk Hill - Russian River Valley, California	60.00
Chardonnay, Hoopla	41.00
Chardonnay, Vila Botanica	36.00
Verdot, Native Sun Petite	85.00
Pinot Noir, Willamette Valley Vinyards (whole cluster) - Oregon	94.00
Pinot Noir, Paul Hobbs - Napa Valley, California	94.00
Pinot Noir Portlandia	38.00
Grenache, Shatter	48.00
Merlot, San Juliette - Paso Robles California	36.00
Merlot, Lazarre - Paso Robles California	56.00
Merlot, Forgeron - Washington	66.00
Merlot, Pepper Bridge - Walla Walla, Washington	82.00
Merlot, Freemark Abbey - Napa Valley, California	56.00
Merlot, Shafer - Napa Valley, California	80.00
Malbec, Pizzella - Mendoza, Argentina	39.00
Malbec, Durigutti Reserva - Mendoza, Argentina	48.00
Malbec, Tikal - Mendoza, Argentina	62.00
Malbec Blend, Amalaya - Argentina	33.00
Zinfandel, Joel Gott - California	34.50
Zinfandel, Bianchi - California	36.00
Zinfandel, Coppola Directors Cut	54.00
Shiraz Mitolo Jester - McLaren Vale	34.00
Cabernet, Michel-Schlumberger	45.00
Cabernet, Eberle - Paso Robles, California	42.00
Cabernet, Charles Krug - Yountville, California	56.00
Cabernet, Forgeron - Washington	68.00
Cabernet, Chateau Montelena - Napa Valley, California	69.00
Cabernet, Robert Keenan - Spring Mountain, California	74.00
Cabernet, Liparita - Yountville, Napa Valley	98.00
Cabernet, Ghost Block Oakville - Napa Valley, California	96.00
Cabernet, Caymus - Napa Valley, California	98.00
Cabernet, Stewart - Napa Valley, California	115.00
Cabernet, Justin Isosceles - Paso Robles, California	145.00
Cabernet, Stewart Nomad - California	210.00
Cabernet, Coup de Foudre Lightning Bolt - Napa Valley, California	260.00
Savant, Justin - Paso Robles, California	85.00
Sangiovese, Sun River - Washington	66.00
Sangio Vetta, Pure Cru - Napa Valley, California	66.00
Estate Cuve' Red Blend, L Aventure - Paso Robles, California	120.00
Red Blend, Vin Perdu - Napa Valley California	152.00
Cuvee, Coup de Foudre - Napa Valley California	152.00
Cote A Cote Estate, LAventure - Paso Robles, California	145.00

**DOUG COLLIER - Managing Partner / BREANN VOGL - Assisting Manager**

**JEFF PAGE - Kitchen Manager**