

JAKERS

BAR AND GRILL

SMART PLATES

House Made Soups

Featured Soup, Creamy Tomato, Gluten Free Vegetable, Chicken Tortilla or Baked Potato - Included
Substitute Clam Chowder, French Onion or Lobster Bisque for 1.95

Salads

Tossed Green, Caesar or Spinach - Included
Substitute Chopped Bleu, Caesar with Anchovies or Strawberry Salad for 1.95 Crab Stuffed Avocado 3.95

Side Dishes

Garlic Mashed, Broccoli, Hand-Cut Fries, Garlic Fries, Baked Potato, Rice, Sherry Mushrooms, Onion Rings - Included
Substitute Parmesan Truffle Potato Tots, Cheese Fries, Sweet Potato Fries, Gorgonzola Fries or Mac and Cheese for 1.95

DINNERS

includes choice of soup or salad and side dish
substitute premium soup, salad or side dish for 1.95

Shrimp - crispy coconut-encrusted prawns with Malibu rum sauce or tempura-dipped and fried with wasabi-spiked cocktail sauce	16.95
Fresh Salmon - glazed with our miso-citrus or black pepper garlic sauce or simply broiled, on jasmine rice	18.95
Almond Crusted Chicken - marinated then rolled in toasted almonds and pan-fried, served with béarnaise sauce on jasmine rice	16.95
Chicken Parmesan - 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	16.95
Liver and Onions* - calves liver and onions sautéed, topped with bacon	14.95
Meat Loaf - made from ground sirloin and italian sausage, served with a beef demi-glace	14.95
Chicken Fried Steak - topped with country gravy	15.95
Sirloin* - hand-cut choice grade sirloin topped with sautéed mushrooms	6oz 18.95
London Broil Sirloin* - sliced, marinated choice grade top sirloin fanned on garlic mashed potatoes with black pepper-garlic demi glace	18.95
Petite Filet* - modest, tender and lean	6oz 29.95
Prime Rib* - slow roasted and served with au jus	6oz 21.95



We Proudly Brew
STARBUCKS COFFEE

*There is an increased risk to health in eating under cooked foods.

*On the day of your birthday present I.D. and receive 50% off on all Smart Plate entrées.

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SALADS

OUR FAMOUS FRUITS, VEGETABLE, SALAD BAR AND SOUPS

includes five house made soups and several salads including caesar, tossed, spinach, potato and asian slaw. There are multiple accompaniments; fresh fruit, vegetables, cheeses, salad shrimp, thin sliced seasoned chicken, julienned ham, marinated artichoke hearts, cashews and more. 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 **11.95**
- Strawberry Chicken 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 **11.95**
- Small Billion Dollar Salad** - avocado, tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens
- with blackened chicken **12.95**
with shrimp or crab **14.95**

FUN FOOD AND PASTA

JAKER'S SIGNATURE SANDWICH

*Small Prime Rib French Dip

thinly sliced fresh 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, choice of fries or onions rings **14.95**

- Fish and Chips** - cod dipped in a Widmer tempura, crisp-fried and served with fries, key lime tartar sauce and asian slaw **13.95**
- Drunken Noodles** - seared chicken breast, bell peppers, onions, tomatoes and fresh basil tossed with noodles in a spicy thai chile sauce with soup or salad **13.95**
- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne with soup or salad **15.95**
- Lobster Alfredo** - lobster arm and claw meat sautéed in herb-butter and white wine tossed with mushrooms and zucchini with alfredo sauce, topped with diced tomatoes on linguini with soup or salad **18.95**

**Doug Collier - Managing Partner / Breann Vogl - Assisting Manager
Bill Olson & Jeff Page - Kitchen Managers**