

Specialty Cocktails

- Lemon Drop** citrus vodka, fresh squeezed lemon in a chilled martini glass with a sugar rim 10.50 with raspberries or strawberries 11.00
- Ketel One Martini** made with premium vodka 15.00 with blue cheese stuffed olives 15.50
- Haku Vodka Martini** shaken premium vodka 17.00
- Espresso Martini** Ketel One, Kahlua and cold brew 15.00
- Key Lime Martini** vanilla vodka, pineapple juice, lime juice and a splash of sweetness 10.50
- White Chocolate Martini** vanilla vodka and white chocolate liqueur 12.00
- Huckleberry Mule** 44 North Huckleberry vodka, ginger beer and fresh lime served in a chilled mug 11.00
- Orange Creamsicle** vanilla vodka, triple sec and orange juice finished with half & half and orange soda 13.00
- Purple Lotus** 44 North huckleberry vodka, peach schnapps and sprite topped with berries 13.00
- Pear and Elderflower Collins** pear vodka, St. Germaine and agave topped with club soda and fresh squeezed lemon juice 12.00
- Purple Rain** 44 North huckleberry vodka, fresh squeezed lime juice, raspberries and sprite 10.00
- Cosmopolitan** vodka, triple sec, lime juice and cranberry 10.00
- Paloma** Patron, lime juice, grapefruit juice and soda water 13.00
- Cuervo Gold Margarita** Jose Cuervo gold tequila with strawberry, raspberry or classic 10.00
- Guadalajara** 1800 Reposado gold tequila, Grand Marnier, agave, fresh lime and sweet and sour shaken and served in a cayenne and salt rimmed glass 12.00
- Cactus Pear Margarita** Patron tequila, Patron citronage, roses lime, and prickly pear cactus syrup 13.00
- Spicy Margarita** Blanco tequila, orange liqueur, lime juice and agave garnished with a salt rim and jalapeños 13.00
- Cadillac Margarita** 1800 Reposado gold tequila, triple sec and sweet and sour on the rocks with a side shot of Grand Marnier 14.00
- Mojito** Cruzan rum, fresh lime, sugar and fresh mint leaves 11.00 with pineapple, strawberry, raspberry or watermelon 11.50
- Dark and Stormy** Kraken rum and ginger beer garnished with lime wheel 12.00
- Sour Sunrise** Makers Mark, lemon juice, orange juice and simple syrup 13.00
- Belmont Jewel** Woodford Reserve, pomegranate juice and lemonade 11.00
- Dirty Orphan Girl** Crown Vanilla, Orphan Girl Bourbon Cream and Not Your Father's Root Beer 11.00
- Manhattan** a double shot of bourbon, sweet vermouth, and bitters shaken and served up or over ice with a cherry garnish 11.00
- Old Fashion** a double shot of bourbon with muddled orange, cherry, sugar and bitters topped with soda, served on the rocks 11.00
- Apple Manhattan** rye whisky, Crown Apple and a dash of bitters 11.00
- Tennessee Harvest** Jack Daniels Honey bourbon, peach bitters, muddled orange, and cherry shaken and served over ice 10.50

Non Alcoholic Beverages *Coca-Cola*

- Classic Coke, Coke Zero, Diet Coke, Cherry Coke, Sprite, Dr. Pepper, Root Beer 3.00
- Fresh Squeezed Lemonade 3.25 with fruit 3.75
- Iced Tea 3.00 Arnold Palmer 3.25
- Milkshakes - vanilla, strawberry, chocolate, caramel, cheesecake Sm 4.00 Lg 6.00

Draft Beer

- Domestic** - Coors Light, Miller Lite 16oz 4.00 25oz 6.00
- Craft/Import** - Dagger Falls IPA, Blue Moon, Teton Amber, Modelo, Mac & Jacks 16oz 5.00 25oz 7.00
- Ask your server about our rotating taps.**
- Bottled Beer** - 4.00
- Corona, Corona Premium, Coors Light, Miller Lite, Heineken, Budweiser, Modelo, Coors Banquet, Truly, Blue Moon NA, Atmos NA, Edge, Corona NA

Wine by the Glass and Bottle 6oz 9oz Bottle

White	6oz	9oz	Bottle
Jack Reising	8	11	33
Revelry Rose	10	13	39
Willamette Pinot Grigio	10	13	39
Peter Yealands Sauvignon Blanc	9	12	36
Decoy Sauvignon Blanc	10	13	39
Raeburn Chardonnay	10	13	39
Wente Riva Chardonnay	11	14	42

Red	6oz	9oz	Bottle
Willamette Whole Cluster Pinot Noir	12	15	45
Angeline Reserve Pinot Noir	8	11	33
Catena Malbec	9	12	36
Arsonist Red Blend	10	13	39
True Myth Cabernet	12	15	45
Revelry Cabernet	11	14	42
Lan Crianza	10	13	39

Sparkling	split
Zonin Prosecco	8
Veuve du Vernay Brut Rose	9
Castello Moscato	8
Salmon Creek Brut	7

HOUSE WINES BY COPPER RIDGE

9oz pour \$7.50

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet
Pinot Noir by Salmon Creek

All bottled wine opened at the bar.

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 pour your wine for \$4 per 750ml bottle.

MENU

EAT, DRINK AND BE KIND

JAKERS

BAR AND GRILL

At Jakers we are about value and quality. Our restaurants feature premium meats (Double R Ranch & Snake River Farms) and premium seafood (Ocean Beauty). We source locally whenever possible. Enjoy! Jake, Luke, Tyna, LeighAnn, Christina, BreAnn and Peter

Dessert for Two

White Chocolate Brownie 8.95
Crème Brûlée 8.95
Creamy Cheesecake 8.95

Premier Chocolate Cake 10.95
Banana Cream Pie 8.95
Butter Cake 8.95

Appetizers

Tempura Asparagus - hand dipped in tempura, served with chipotle aioli 13.95

Seared Peppered Tuna* - crusted with coarse black pepper and sesame seeds, served rare over rice with wasabi cream and miso vinaigrette 18.95

Tender Steak Bites and Mushrooms - sautéed in garlic herb butter and teriyaki, served with toasted baguettes 16.95

Loaded Potato Skins - crispy potato skins with melted jack and cheddar cheeses topped with bacon and chives served with sour cream 14.95

Spinach and Artichoke Dip - a hot creamy cheesy blend of artichoke hearts and spinach served with seasoned toasted baguettes 14.95 with crab 17.95

Calamari - dusted with seasoned bread crumbs and fried, served with chipotle aioli 18.95

Dragon Tails - chicken hand dipped in tempura, glazed with a sweet and spicy pacific rim sauce, served with blue cheese dressing and celery sticks 16.95

Coconut Prawns - crispy coconut-encrusted prawns served with sweet chili and malibu rum sauces 17.95

Shrimp Cocktail - chilled shrimp served with a wasabi spiked cocktail sauce and celery sticks 18.95

Fish Tacos - grilled cod with house slaw and chipotle aioli served with pico de gallo and southwest rice 15.95

Flatbread Pizza

Margherita - tomato sauce, garlic and olive oil with mozzarella cheese, finished with fresh roma tomatoes, basil, parmesan and cracked pepper 14.95

Perfect Pepperoni - tomato sauce, sprinkled with garlic, topped with pepperoni and mozzarella cheese, finished with fresh parmesan 14.95

Dragon Hawaiian - sliced pineapple, canadian bacon and mozzarella cheese with spicy, tangy Pacific Rim sauce 14.95

Side Soups and Salads

Jakers Baker Potato Soup - potatoes, bacon, onion and cream medium 4.95 large 6.95

French Onion - onion soup with our house made croutons topped with melted fontina and gruyere cheeses medium 4.95 large 6.95

Chicken Tortilla - corn, chicken, onions, jalapeno peppers medium 4.95 large 6.95

Clam Chowder - clams, potatoes, onions, celery and bacon finished with cream and a touch of tobasco medium 6.95 large 8.95

Lobster Bisque - lobster, onion, celery, cream and extra dry sherry medium 6.95 large 8.95

Mixed Green Salad - carrots, cucumbers, tomatoes, house-made croutons and mixed greens with choice of dressing 4.95

Caesar Salad - Caesar dressing, house-made croutons, shredded parmesan and romaine 4.95

Strawberry Salad - feta cheese, candied pecans, red onion, poppyseed dressing and mixed greens 6.95

Wedge Salad - blue cheese crumbles, bacon bites, tomatoes, fried onions, blue cheese dressing and an iceberg wedge 6.95

Entrée Salads

Hot rolls with honey butter upon request.

Thai Noodle Salad* - with ahi tuna or grilled flat iron steak fanned on mixed greens, diced avocado, diced tomatoes, mango, fresh mint, cilantro, cashews and linguini, tossed with spicy thai vinaigrette 19.95

Strawberry Chicken Salad - grilled chicken, tossed greens, fresh sliced strawberries, red onion, feta and candied pecans, served with a side of gourmet poppy seed dressing 18.95

Billion Dollar Salad - avocado, diced tomatoes, bacon, cheddar and jack cheeses, cucumbers, carrots and croutons on tossed greens with blackened chicken and choice of dressing 17.95 sub crab for chicken 21.95

Chopped Blue - grilled chicken, chopped mixed greens, house slaw, blue cheese crumbles, bacon bites, candied pecans tossed with miso vinaigrette 18.95

Sandwiches

Served with a choice of fries, onion rings or potato tots.

B.L.T - bacon, lettuce, tomato and mayo on grilled sourdough 16.95 with avocado 18.95

Avocado and Crab - crab, tomato slices, avocado slices and cheese sauce on grilled sour dough, served open faced 19.95

Turkey and Swiss - sliced roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on grilled sour dough 16.95

Chicken Sandwich - choice of grilled or crispy chicken with fontina cheese, bacon, lettuce, tomato, avocado and mayo 18.95

Turkey, Avocado and Bacon Wrap - sliced roasted turkey, bacon, pepper jack cheese, lettuce, tomato and avocado with chipotle aioli, wrapped in a tomato basil tortilla 18.95

Prime Rib Philly Cheese Steak - thinly sliced medium well prime rib grilled with onions, fontina and our cheese sauce on a fresh grilled hoagie, served with au jus half 14.95 full 20.95

Prime Rib French Dip - fresh shaved prime rib with swiss cheese on a fresh grilled hoagie, served any temperature with au jus. A side of creamy horseradish on request half 16.95 full 22.95

Steak Sandwich - thinly sliced sirloin steak served any temperature, on a grilled hoagie with sauteed onions and mushrooms and a creamy garlic sauce 19.95

Snake River Farms Kobe Burgers

Our burgers are served on a brioche bun and cooked medium well unless requested otherwise. A grilled chicken breast may be substituted. The lettuce wrap can be substituted for the bun on all burgers. For gluten free bun add \$3. Includes choice of fries, onion rings or potato tots.

Avocado Burger - served open faced with tomato and avocado topped with sauteed mushrooms and our cheese sauce 19.95

Some Dude's - cheddar, bacon, avocado, lettuce and our sauce, with or without pickles, onion and tomato slices 6oz 17.95

Campfire - bacon, cheddar cheese, lettuce, crispy fried onions, mayo and our honey sriracha BBQ sauce, with or without pickles, onion and tomato slices 6oz 17.95

Southwest - lettuce, pico de gallo, jalapenos, pepper jack cheese and chipotle aioli 6oz 17.95

Mushroom - topped with sauteed garlic mushrooms and swiss cheese with mayo 6oz 16.95

Cheeseburger - American cheese, lettuce and our sauce, with or without pickles, onion and tomato slices quarter pound 12.95 6oz 15.95 double quarter pound 19.95 add bacon \$2

ENTREES

Hot rolls with honey butter delivered upon request with entrees.

Seafood



Fish & Chips - dipped in tempura batter crisp-fried, served with fries and house slaw, key lime tartar sauce on request 2pc 18.95 3pc 22.95

Seafood Linguini - shrimp, scallops, cod and salmon sautéed in herb-butter and white wine, tossed with alfredo sauce on linguini, choice of soup or salad 26.95

Fresh Idaho Trout - charbroiled with a lemon butter caper sauce or lightly breaded and pan-fried with melted butter, choice of two sides 27.95

Shrimp - choice of coconut-encrusted prawns with sweet chili and malibu rum sauces or tempura dipped with cocktail sauce and choice of two sides 3pc 19.95 5pc 26.95

Fresh Salmon - simply broiled, glazed with our miso-citrus sauce or topped with black pepper garlic butter, served on a bed of jasmine rice and choice of two sides 29.95

Cedar Plank Salmon - grilled and served on a cedar plank, choice of two sides 33.95

Chicken

Chicken Tenders - hand dipped in tempura and deep fried, served with fries and choice of ranch or honey sriracha barbeque sauce 2pc 14.95 3pc 16.95

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on linguini, comes with choice of soup or salad 23.95

Chicken a la Jakers - chicken breast dusted with parmesan bread crumbs, sautéed in white wine and lemon, served on linguini and topped with crab and béarnaise, choice of two sides 33.95

Almond Crusted Chicken - chicken breast rolled in toasted almonds and panko, pan-fried and served on a bed of jasmine rice, topped with béarnaise and choice of two sides 26.95

Steak, Prime Rib and Beef



Includes choice of soup or salad and side dish. Prime Rib, Baked Potatoes and Cap Steaks available after 4pm.

Sirloin - center cut, thick and flavorful 6oz 19.95 10oz 31.95

Garlic Shrimp Sirloin - topped with a creamy garlic shrimp sauce 6oz 27.95 10oz 39.95

Ribeye - heavily marbled, tender and flavorful 10oz 32.95 14oz 45.95

Tenderloin Filet - the leanest and most tender cut 6oz 39.95 9oz 46.95

Flat Iron Steak - full flavored - well marbled 8oz 25.95

Jakers Cap Steak - cap of the ribeye, tender as a filet with the flavor of a ribeye, limited supply 37.95

Chicken Fried Steak - lightly breaded certified angus beef topped with country gravy 11oz 24.95

Short Ribs - tender and flavorful served on garlic mashed topped with demi glaze 8oz 24.95

Meatloaf - made from ground sirloin and italian sausage, served over mashed potatoes with black pepper demi glaze 8oz 24.95

Prime Rib - seared on high heat to seal in the juices, served with au jus. A side of creamy horseradish sauce available on request 8oz 32.95 14oz 48.95

Cowboy Cut Ribeye - 28oz bone-in, a great steak 69.95

Cowboy Cut Ribeye for Two - served with two salads or soup and two side choices 79.95

Add Ons

Sauteed Onions 2.95, Mushrooms 2.95, Sauteed Onions and Mushrooms 4.95, Garlic Shrimp Sauce 7.95

Side Dishes 4.95 a la carte

Baker with Butter and Sour Cream, Mashed, Potato Tots, Broccoli, Southwest Rice, Fries, Onion Rings, Garlic Fries, Mac and Cheese and Sautéed Zucchini

Substitute Premium Side 2.50

Clam Chowder, Lobster Bisque, Strawberry Salad, Wedge Salad, Loaded Baker

Loaded Jakers Bakers 6.95 a la carte

Our one pound Bakers are rubbed in bacon drippings and sprinkled with sea salt and coarse ground pepper. They're baked every 30 minutes assuring our guests a fresh famous Idaho Baker. Baker Toppings - butter, sour cream, bacon bites, chives, shredded cheddar and jack

A 2% processing fee will be added to all non cash payments.

\$2 charge for split entrees. No charge if just an extra plate.

20% gratuity will be added to tables of 10 or more. One check preferred for tables of 10 or more people. *There is an increased risk to health in eating undercooked foods.

JAKERS

BAR AND GRILL

EAT, DRINK AND BE KIND.

VEGETARIAN MENU

APPETIZERS

Sautéed Mushrooms - sautéed in a garlic herb butter and sherry wine with parmesan cheese served with seasoned toasted baguettes 14.95

Veggie Bites - zucchini, mushrooms, broccoli and green onions sautéed in garlic herb butter and teriyaki sauce, served with seasoned toasted baguettes. 15.95

Margherita Flatbread Pizza - tomato sauce, garlic and olive oil, with mozzarella cheese finished with fresh roma tomatoes, basil, parmesan and cracked pepper 14.95

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, tomatoes, carrots, cucumbers and croutons on mixed greens with choice of dressing 14.95

Thai Noodle Salad - mixed greens, tomatoes, diced avocado, mango, fresh mint, cilantro, cashews and linguini tossed with spicy lime vinaigrette 18.95

Strawberry Salad - mixed greens, fresh sliced strawberries, red onion and candied pecans served with a side of gourmet poppy seed dressing 16.95

SANDWICHES

Served with tossed salad, fries, potato tots, garlic mashed, breaded onion rings, garlic fries or sauteed zucchini.

Garden Burger - grilled and served on a toasted bun with choice of cheese, lettuce and mayo, with or without pickles, onions or tomato 16.95

Avocado Melt - avocados, tomatoes and sautéed mushrooms on grilled sour dough, topped with our 4 cheese sauce 15.95

Ultimate Grilled Cheese, Tomato, and Avocado - fresh sliced tomato and avocado with melted Fontina, Cheddar and Swiss, on crispy Parmesan sour dough 16.95

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 18.95

Teriyaki Stir Fry - sautéed onions, mushrooms, broccoli and zucchini with teriyaki ginger sauce over jasmine rice and served with choice of soup or salad 18.95

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 18.95

GLUTEN FREE MENU

APPETIZERS

Calamari - tender calamari strips sautéed in garlic and herb butter with white wine fresh-diced tomatoes and chives 18.95

Shrimp Cocktail - steamed and chilled jumbo prawns garnished with celery sticks and served with wasabi cocktail sauce 18.95

SALADS

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

Billion Dollar Salad - grilled chicken, avocado slices, Cheddar and Jack cheeses, diced tomatoes, carrots, cucumber slices, and chopped bacon on tossed greens with choice of dressing 17.95

Strawberry Chicken Salad - grilled chicken slices, mixed greens, fresh sliced strawberries, red onion and candied pecans served with a side of gourmet poppy seed dressing 19.95

CHARBROILED LETTUCE WRAPPED CHICKEN AND BURGERS*

For a gluten free bun add \$3.

Includes a choice of 6oz kobe burger or charbroiled chicken breast.

Served with choice of salad or steamed broccoli or sauteed zucchini.

BLTA Chicken Sandwich - broiled chicken breast, fontina cheese, bacon, lettuce, tomato, avocado and mayo on the side 18.95

Bacon Cheese Burger* - fresh ground and charbroiled with choice of cheese, bacon, lettuce, tomato and mayo with pickles and red onions on the side 18.95

DINNERS*

Served with choice of salad or any side dish

Salad - Tossed (no croutons)

Side Dishes - Broccoli, Garlic Mashed, Sauteed Zucchini, Jasmine Rice or Baker with Butter & Sour Cream

Loaded Baker - add 3.00

Smothered Chicken - char-broiled chicken breast with sliced mushrooms, bacon, and fontina cheese 25.95

Shrimp Scampi - shrimp sautéed in garlic herb butter and white wine with fresh-diced tomatoes and chives 26.95

Salmon - fresh salmon charbroiled and served over jasmine rice 31.95

Cedar Plank Salmon - roasted and served on a cedar plank 33.95

Sirloin* - hand-cut choice grade sirloin 6oz 19.95 10oz 31.95

Rib Eye* - hand-cut selected from top choice 10oz 32.95 14oz 45.95

Prime Rib* - seared on high heat for sealing in juices, served with creamy horseradish on request 8oz 33.95 14oz 49.95

DESSERT

Crème Brûlée

a smooth rich vanilla flavored custard, served under a warm caramelized brittle topping 8.95

***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”**