

JAKERS

BAR AND GRILL

SIGNATURE 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

Titos, triple sec, lime juice and cranberry 12.00

Cuervo Gold Margarita

Jose Cuervo gold tequila with strawberry, raspberry or classic 10.00

Paloma

Patron, lime juice, grapefruit juice and soda water 13.00

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, orange liqueur, 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 Makers Mark, sweet vermouth, and bitters shaken and served up or over ice with a cherry garnish 12.00

Old Fashion

a double shot of Jim Beam with muddled orange, cherry, sugar and bitters topped with soda, served on the rocks 12.00

Apple Manhattan

Bulleit rye whisky, Crown Apple and a dash of bitters 13.00

Vanilla Old Fashion

Crown Royal, Vanilla Crown Royal, topped with orange bitters and served on the rocks 13.00

Wine by the Glass & Bottle

White

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

Red

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

NON ALCOHOLIC BEVERAGES

Classic Coke, Coke Zero, Diet Coke, Cherry Coke, Sprite, Dr. Pepper, Root Beer 3.00

Jones Orange Cream Soda 4.00

Fresh Squeezed Lemonade 3.25 with fruit 3.75

Iced Tea 3.00 Arnold Palmer 3.25

Milkshakes - vanilla, strawberry, chocolate and caramel hazelnut 6.00



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, BreAnn, Peter and Malcom

MERIDIAN

TWIN FALLS

POCATELLO

IDAHO FALLS

GREAT FALLS

LUNCH

EAT, DRINK AND BE KIND

Dessert for Two

Premier Chocolate Cake 10.95 White Chocolate Brownie 8.95
Crème Brulee 8.95 Creamy Cheesecake 8.95

Appetizers and Flatbread Pizza

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 seasoned toasted baguettes 17.95

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

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 malibu rum sauce 18.95

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

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

Tacos

Includes house made tortilla chips and pico de gallo

Blackened Chicken - house slaw, pico de gallo, mango, spicy lime vinaigrette and lime 7.95

Cod or Shrimp - chipotle aioli, house slaw, pico de gallo and lime 7.95

Prime Rib - jalapeños, pico de gallo, queso fresco and lime 8.95

Sandwiches and Kobe Burgers

Includes choice of side dish

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

Some Dude's - cheddar, bacon, avocado, lettuce and our sauce, with or without pickles, onion and tomato slices 8oz 18.95

Campfire - bacon, cheddar cheese, lettuce, crispy fried onions, mayo and our honey sriracha BBQ sauce, with or without pickles, onion and tomato slices 8oz 18.95

Cheeseburger - American cheese, lettuce and our sauce, with or without pickles, onion and tomato slices quarter pound 13.95 8oz 16.95 add bacon \$2

Salads

Thai Noodle Salad* - with ahi tuna or grilled sirloin 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 19.95

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

Entrées

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 and linguini, includes a choice of soup or salad 28.95

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 side dishes 31.95

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

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and alfredo sauce on linguini, with choice of soup or salad 24.95

Cavatappi and Cheese - blackened chicken breast, house made cheese sauce and our creamy alfredo tossed with cavatappi pasta, includes choice of soup or salad 24.95

Meatloaf - made from fresh ground hamburger and italian sausage, served over mashed potatoes with black pepper demi glaze and choice of two side dishes 8oz 24.95

Signature Sirloin - center cut, thick and flavorful, served with choice of two side dishes 6oz 25.95

Tenderloin Filet - the leanest and most tender cut, served with a choice of two side dishes 6oz 39.95

Substitute Signature Side Dish 3.00

Side Dishes - a la carte 4.95

Potato Soup, Chicken Tortilla Soup, French Onion Soup, Green Salad, Caesar Salad, Rice, Broccoli, Mashed Potatoes, Potato Tots, Fries, Onion Rings,

Signature Side Dishes - a la carte 7.95

Lobster Bisque Soup, Strawberry Salad, Wedge Salad

A 2% processing fee will be added to all non cash payments, except gift cards.

\$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.**

DINNER

EAT, DRINK AND BE KIND

Dessert for Two

Premier Chocolate Cake 10.95 White Chocolate Brownie 8.95
Crème Brulee 8.95 Creamy Cheesecake 8.95

Appetizers and Flatbread Pizza

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 seasoned toasted baguettes 17.95

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

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 malibu rum sauce 18.95

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

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

Tacos

Includes house made tortilla chips and pico de gallo

Blackened Chicken - house slaw, pico de gallo, mango, spicy lime vinaigrette and lime 7.95

Cod or Shrimp - chipotle aioli, house slaw, pico de gallo and lime 7.95

Prime Rib - jalapeños, pico de gallo, queso fresco and lime 8.95

Entrée Salads

Thai Noodle Salad* - with ahi tuna or grilled sirloin 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 19.95

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

Sandwiches and Kobe Burgers

Includes choice of side dish

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

Some Dude's - cheddar, bacon, avocado, lettuce and our sauce, with or without pickles, onion and tomato slices 8oz 18.95

Campfire - bacon, cheddar cheese, lettuce, crispy fried onions, mayo and our honey sriracha BBQ sauce, with or without pickles, onion and tomato slices 8oz 18.95

Cheeseburger - American cheese, lettuce and our sauce, with or without pickles, onion and tomato slices quarter pound 13.95 8oz 16.95 add bacon \$2

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 and linguini, includes a choice of soup or salad 28.95

Fresh Idaho Trout - grilled with a lemon butter caper sauce, includes choice of two side dishes 29.95

Shrimp - coconut-encrusted prawns with malibu rum sauce and choice of two side dishes 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 side dishes 31.95

Cedar Plank Salmon - grilled and served on a cedar plank and choice of two side dishes 33.95

Chicken

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

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and alfredo sauce on linguini, with choice of soup or salad 24.95

Cavatappi and Cheese - blackened chicken breast, house made cheese sauce and our creamy alfredo tossed with cavatappi pasta, includes choice of soup or salad 24.95

Steak, Prime Rib and Beef

Includes choice of two side dishes

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

Signature Sirloin - center cut, thick and flavorful 6oz 25.95 10oz 31.95

Center-Cut Ribeye - flavorful and tender, cut from the middle of the prime rib 10oz 38.95

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

Ribeye - heavily marbled, tender and flavorful 14oz 45.95

Jakers Cap Steak - cap of the prime rib, tender as a filet with the flavor of a ribeye, limited supply 39.95

Prime Rib - seared on high heat to seal in the juices, served with au jus. A side of creamy horseradish on request 8oz 33.95 14oz 49.95

Substitute Signature Side Dish 3.00

Add Ons

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

Side Dishes - a la carte 4.95

Potato Soup, Chicken Tortilla Soup, French Onion Soup, Green Salad, Caesar Salad, Rice, Broccoli, Mashed Potatoes, Potato Tots, Baker with Butter and Sour Cream, Fries, Onion Rings, Mac and Cheese, Sauteed Zucchini

Signature Side Dishes - a la carte 7.95

Lobster Bisque Soup, Strawberry Salad, Wedge Salad and Loaded Jakers Baker

Jakers Bakers

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 potato.

Toppings - butter, sour cream, bacon bites, chives, shredded cheddar and jack cheeses

A 2% processing fee will be added to all non cash payments, except gift cards.

\$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 13.95

Veggie Bites - zucchini, mushrooms, broccoli and green onions sautéed in garlic herb butter and teriyaki sauce, served with seasoned toasted baguettes. 14.95

Margherita Flatbread Pizza - tomato sauce, garlic and olive oil, with mozzarella cheese finished with fresh roma tomatoes, basil, parmesan and cracked pepper 15.95

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 16.95

Strawberry Salad - mixed greens, fresh sliced strawberries, red onion and candied pecans served with a side of gourmet poppy seed dressing 15.95

SANDWICHES

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

Garden Burger - grilled and served on a toasted bun with choice of cheese, lettuce and mayo, with or without pickles, onions or tomato 14.95

Avocado Melt - avocados, tomatoes and sautéed mushrooms on grilled sour dough, topped with our 4 cheese sauce 13.95

Ultimate Grilled Cheese, Tomato, and Avocado - fresh sliced tomato and avocado with melted Fontina, Cheddar and Swiss, on crispy Parmesan sour dough 14.95

ENTRÉES

Baked Mac and Cheese - cavatappi 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 linguini, 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, cucumbers, 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, sauteed zucchini or steamed broccoli.

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, Jasmine Rice, Sauteed Zucchini or Baked Potato 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 29.95

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”**