

DINNER

EAT, DRINK AND BE KIND

Dessert for Two

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

Appetizers

Seared Pepered 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 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 malibu rum and sweet chili sauces 17.95

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

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 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 substitute crab 21.95

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

Cheeseburger* - American cheese, lettuce and our sauce, with or without pickles, onion and tomato slices quarter pound 12.95 8oz 15.95 add bacon \$2

Some Dude's Burger* - cheddar, bacon, avocado, lettuce and our sauce, with or without pickles, onion and tomato slices 8oz 17.95

Campfire Burger* - bacon, cheddar cheese, lettuce, crispy fried onions, mayo and our honey sriracha BBQ sauce, with or without pickles, onion and tomato slices 8oz 17.95

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, with a choice of soup or salad 26.95

Fresh Idaho Trout - grilled with a lemon butter caper sauce, includes choice of two side dishes 27.95

Shrimp - choice of coconut-encrusted prawns with malibu rum and sweet chili sauces or tempura dipped served with cocktail sauce, includes choice of two side dishes 5pc 26.95

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

Cedar Plank Salmon - grilled and served on a cedar plank, with choice of two side dishes 31.95

Chicken

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 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, served with choice of two side dishes 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, served with choice of two side dishes 26.95

Steak, Prime Rib and Beef



Includes choice of two side dishes

Bacon Wrapped Meatloaf - made from fresh ground hamburger and italian sausage, wrapped in bacon, 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

Garlic Shrimp Sirloin* - topped with a creamy garlic shrimp sauce 6oz 33.95 10oz 39.95

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 8oz 43.95

Ribeye* - heavily marbled, tender and flavorful 12oz 42.95

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

Prime Rib* - seared on high heat to seal in the juices. A side of creamy horseradish on request 8oz 32.95 14oz 48.95

Substitute Signature Side Dish an additional 3.00

Add Ons

Demi Glaze 1.95 Sautéed Onions 2.95, Mushrooms 2.95
Sautéed Onions and Mushrooms 4.95 and 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, Sautéed Zucchini and Mac and Cheese

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

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 Reising	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, Diet Dr. Pepper, Dr. Pepper, Sprite, 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 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

POCATELLO

TWIN FALLS

MERIDIAN

IDAHO FALLS

GREAT FALLS