

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 9.95
Lemon Cake 9.95

Appetizers

Order just an appetizer or order an appetizer as a meal. Appetizer as a meal with a choice of soup or salad add \$4.95. Substitute signature soup or salad for an additional \$3.

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 16.95

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

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 and sweet chili sauces 17.95

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, red peppers and candied pecans, served with a side of gourmet poppy seed dressing 18.95

Billion Dollar Salad - avocado, 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

Seafood | Chicken

Includes a side dish and choice of soup or salad. Substitute signature soup, salad or side dish for an additional \$3.

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

Fresh Idaho Trout - grilled with a lemon butter caper sauce or black pepper garlic butter 27.95

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

Cedar Plank Salmon - grilled and served on a cedar plank 31.95

Lobster Tail - served with drawn butter 5oz 34.95

Twin Lobster Tails - two 5oz tails served with drawn butter 59.95

Surf and Turf

Add to steaks or prime rib.

5oz Lobster Tail - 25 4pc Tempura or Coconut Shrimp - 15 Crab & Bearnaise - 9

Steak | Prime Rib | Beef

Includes a side dish and choice of soup or salad. Substitute signature soup, salad or side dish for an additional \$3.

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

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

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

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 | Kobe Burgers

Includes choice of side dish. Substitute signature side dish for an additional \$3

Prime Rib Philly Cheesesteak - thinly sliced grilled, medium well prime rib with sautéed onions and peppers, our cheese sauce and melted fontina 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 2.5oz 7.95 double 2.5oz 9.95 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

Pastas

Includes choice of soup or salad. Substitute signature soup or salad for an additional \$3

Seafood Linguini - shrimp, scallops, cod and salmon sautéed in herb-butter and white wine, tossed with alfredo sauce and linguini 26.95

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and alfredo sauce on linguini 23.95

Shrimp - coconut-encrusted prawns with malibu rum and sweet chili sauces 5pc 26.95

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

Chicken Parmesan - chicken breast dusted in parmesan bread crumbs and pan-fried, on linguini topped with marinara sauce, fontina, fresh basil and parmesan 28.95

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



Side Dishes - a la carte 4.95

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

Signature Side Dishes - a la carte 7.95

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

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

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 and shredded cheddar & jack cheeses

\$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	Red	9oz	Bottle
Jack Reisling	11	33	Willamette Whole Cluster Pinot Noir	15	45
Revelry Rose	13	39	Angeline Reserve Pinot Noir	11	33
Willamette Pinot Grigio	13	39	Catena Malbec	12	36
Peter Yealands Sauvignon Blanc	12	36	Arsonist Red Blend	13	39
Decoy Sauvignon Blanc	13	39	True Myth Cabernet	15	45
Raeburn Chardonnay	13	39	Revelry Cabernet	14	42
Wente Riva Chardonnay	14	42	Lan Crianza	13	39

Sparkling Splits

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.

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

JAKERS

KID'S MENU

Meals Include

Celery and Tortilla Chips with Ranch Dressing
Ages 12 & Under

Linguini Alfredo	6
Spaghetti	6
Macaroni & Cheese	6
(choice of House Made or )	
Green Salad	2

The items below include fries or broccoli.

Corn Dog	4
Grilled Cheese	6
Chicken Tenders	6
Cheeseburger	6
Kid's Steak	9

Kids Drinks

Cherry Coke or Sprite	1.5
Hawaiian Gold	2
Coco Berry	2
Raspberry or Strawberry Lemonade	2
Strawberry Smoothie	2
Milk or Chocolate Milk	2
Hot Fudge Sundae	1