

LUNCH

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 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 17.95

Beef Flautas - savory shredded beef, wrapped in golden-fried flour tortillas, served with jalapeno-cilantro crema, charred corn and black bean salsa and pico de gallo 17.95

Tacos | Enchiladas

Tacos include house made tortilla chips and pico de gallo

Prime Rib Taco - jalapeños, pico de gallo, queso fresco and jalapeño cilantro crema 9.95

Cod or Shrimp Taco - chipotle aioli, house slaw, pico de gallo and lime 8.95

Chicken Taco - house slaw, pico de gallo, mango and jalapeño-cilantro crema 7.95

Birria Enchiladas - choice of shredded birria beef or chicken, mixed cheeses and pico de gallo, served with black beans and cilantro-lime rice 22.95

Sandwiches and Steak Burgers



Includes choice of side dish

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

B.L.T - bacon, lettuce, tomato and mayo on grilled sourdough half 12.95 with avocado 13.95 full 16.95 with avocado 18.95

Turkey and Swiss - sliced roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on grilled sour dough half 12.95 full 16.95

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

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 15.95 full 21.95

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 17.95 full 23.95

Cheeseburger - American cheese, lettuce and our sauce, with or without pickles, onion and tomato slices 2.5oz 8.95 double 2.5oz 10.95 8oz 17.95 add bacon \$2

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

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 18.95

Salads

Cabo Salad - mixed greens served in a crisp-fried tortilla shell, grilled chicken, charred corn and black beans, mixed cheeses, avocado and pico de gallo, topped with jalapeno-cilantro crema 18.95

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 pepper 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, black olives, sliced eggs, carrots and croutons on tossed greens with blackened chicken and choice of dressing 18.95 substitute crab 22.95

Salad Bar with Soup

This includes choice of four house made soups and several salads including caesar, tossed, broccoli salad, pasta salads and house slaw. There are multiple accompaniments; fresh fruit, vegetables, cheeses, salad shrimp, seasoned chicken, marinated artichoke hearts and more 14.95

Soup and Salad Bar can be added to any entree for 9.95.
The add on price cannot be applied to split or shared meals.

Entrées



Fish & Chips - dipped in tempura batter crisp-fried, served with fries and house slaw, key lime tartar sauce on request 2pc 19.95 3pc 23.95

Coconut Prawns - crispy coconut encrusted prawns served with malibu rum and sweet chili sauces. with choice of two side dishes 5pc 27.95

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

Chicken Tenders - hand dipped in tempura and deep fried, served plain or dragon style with fries and choice of dipping sauce 3pc 18.95

Bacon Wrapped Meatloaf - made from fresh ground hamburger and italian sausage, wrapped in bacon, served over mashed potatoes with black pepper demi glaze and choice of two side dishes 8oz 25.95

Signature Sirloin - center cut, thick and flavorful, with choice of two side dishes 6oz 26.95

Substitute Signature Side Dish an additional 3.00

Side Dishes - a la carte 4.95

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

Signature Side Dishes - a la carte 7.95

Lobster Bisque Soup, Clam Chowder, Strawberry Salad and Wedge Salad

\$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
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Tender Steak Bites and Mushrooms - sautéed in garlic herb butter and teriyaki, served with seasoned toasted baguettes 17.95

Spinach and Artichoke Dip - a hot creamy cheesy blend of artichoke hearts and spinach served with seasoned toasted baguettes 15.95 with crab 18.95

Loaded Potato Skins - crispy potato skins with melted jack and cheddar cheeses topped with bacon and chives served with sour cream 15.95

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

Beef Flautas - savory shredded beef, wrapped in golden-fried flour tortillas, served with jalapeno-cilantro crema, charred corn and black bean salsa and pico de gallo 17.95

Dragon Tails - chicken hand dipped in tempura, glazed with a sweet and spicy pacific rim sauce, served with blue cheese dressing and celery sticks 17.95

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

Entrée Salads

Cabo Salad - mixed greens served in a crisp-fried tortilla shell, grilled chicken, charred corn and black beans, mixed cheeses, avocado and pico de gallo. Topped with jalapeno-cilantro crema 18.95

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

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Salad Bar with Soup

This includes choice of four house made soups and several salads including caesar, tossed, broccoli salad, pasta salads and house slaw. There are multiple accompaniments; fresh fruit, vegetables, cheeses, salad shrimp, seasoned chicken, marinated artichoke hearts and more 19.95

Soup and Salad Bar can be added to any entree for 12.95. The add on price cannot be applied to split or shared meals.

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 19.95 3pc 23.95

Shrimp - coconut-encrusted prawns with malibu rum and sweet chili sauces 5pc 27.95

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

Lobster Tail - served with drawn butter 5oz 34.95

Surf and Turf

Add to steaks or prime rib.

5oz Lobster Tail - 25 4pc Coconut Shrimp - 15 Garlic Shrimp Sauce - 8 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 25.95

Signature Sirloin* - center cut, thick and flavorful 6oz 26.95 10oz 32.95

Garlic Shrimp Sirloin* - topped with a creamy garlic shrimp sauce 6oz 34.95 10oz 40.95

Prime Rib*

Seared on high heat to seal in the juices, served with au jus. A side of creamy horseradish on request 8oz 34.95 14oz 48.95

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

Tacos | Enchiladas

Tacos include house made tortilla chips and pico de gallo

Prime Rib Taco - jalapeños, pico de gallo, queso fresco and jalapeño cilantro crema 9.95

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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

Chicken Tenders - hand dipped in tempura and deep fried, served with fries and choice of ranch or honey sriracha barbeque sauce 3pc 18.95

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 27.95

SRF | 極
SNAKE RIVER FARMS.

DR DOUBLE R RANCH
Northwest Beef

\$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.

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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