

LUNCH

EAT, DRINK AND BE KIND

Dessert

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 and pico de gallo 17.95

Steak Burgers | Sandwiches

Includes choice of side dish

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 19.95

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 19.95

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

B.L.T - bacon, lettuce, tomato and mayo on grilled sourdough half 13.95 with avocado 14.95 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 14.95 full 18.95

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

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 chips and guacamole 23.95

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 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 DOUBLE R RANCH

Northwest Beef

Fish & Chips - dipped in tempura batter crisp-fried, served with fries and house slaw, key lime tartar sauce on request 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 27.95

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 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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Lemon Cake 9.95

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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 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

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Entrée Salads

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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 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 35.95

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 27.95 10oz 33.95

Garlic Shrimp Sirloin* - topped with a creamy garlic shrimp sauce 6oz 35.95 10oz 41.95

Prime Rib*

Seared on high heat to seal in the juices, served with au jus. A side of creamy horseradish on request 8oz 35.95 14oz 49.95

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

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

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Sandwiches | Steak Burgers

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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 27.95

Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and alfredo sauce on linguini 24.95

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 29.95

Almond Crusted Chicken - chicken breast rolled in toasted almonds and panko, pan-fried and served on a bed of jasmine rice, topped with béarnaise 28.95



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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 3.95, Mushrooms 3.95, Sautéed Onions and Mushrooms 5.95

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 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 11.00 with raspberries or strawberries 11.50	Paloma Patron, lime juice, grapefruit juice and soda water 13.00
Ketel One Martini made with premium vodka 15.50 with blue cheese stuffed olives 16.00	Guadalajara 1800 Reposado gold tequila, Grand Marnier, agave, fresh lime and sweet and sour shaken and served in a cayenne and salt rimmed glass 13.00
Haku Vodka Martini shaken premium vodka 17.00	Cactus Pear Margarita Patron tequila, orange liqueur, roses lime, and prickly pear cactus syrup 14.00
Espresso Martini Ketel One, Kahlua and cold brew 16.00	Spicy Margarita Blanco tequila, orange liqueur, lime juice and agave garnished with a salt rim and jalapeños 14.00
Key Lime Martini vanilla vodka, pineapple juice, lime juice and a splash of sweetness 11.00	Cadillac Margarita 1800 Reposado gold tequila, triple sec and sweet and sour on the rocks with a side shot of Grand Marnier 15.00
White Chocolate Martini vanilla vodka and white chocolate liqueur 13.00	Mojito Cruzan rum, fresh lime, sugar and fresh mint leaves 11.50 with pineapple, strawberry, raspberry or watermelon 12.00
Huckleberry Mule 44 North Huckleberry vodka, ginger beer and fresh lime served in a chilled mug 13.00	Dark and Stormy Kraken rum and ginger beer garnished with lime wheel 12.00
Orange Creamsicle vanilla vodka, triple sec and orange juice finished with half & half and orange soda 13.00	Sour Sunrise Makers Mark, lemon juice, orange juice and simple syrup 13.00
Purple Lotus 44 North huckleberry vodka, peach schnapps and sprite topped with berries 13.00	Belmont Jewel Woodford Reserve, pomegranate juice and lemonade 11.00
Pear and Elderflower Collins pear vodka, St. Germaine and agave topped with club soda and fresh squeezed lemon juice 12.00	Dirty Orphan Girl Crown Vanilla, Orphan Girl Bourbon Cream and Not Your Father's Root Beer 11.00
Purple Rain 44 North huckleberry vodka, fresh squeezed lime juice, raspberries and sprite 11.00	Manhattan a double shot of Makers Mark, sweet vermouth, and bitters shaken and served up or over ice with a cherry garnish 13.00
Cosmopolitan Titos, triple sec, lime juice and cranberry 12.00	Old Fashion a double shot of Jim Beam with muddled orange, cherry, sugar and bitters topped with soda, served on the rocks 13.00
Cuervo Gold Margarita Jose Cuervo gold tequila with strawberry, raspberry or classic 11.00	Apple Manhattan Bulleit rye whisky, Crown Apple and a dash of bitters 14.00
	Vanilla Old Fashion Crown Royal, Vanilla Crown Royal, topped with orange bitters and served on the rocks 14.00

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 \$8.00

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