

LUNCH

EAT, DRINK AND BE KIND

DESSERT

Premier Chocolate Cake 10.95
Crème Brûlée 8.95

Creamy Cheesecake 9.95
Mudd Pie 10.95

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

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

Shrimp and Cream Cheese Wontons - served with sweet chili and wasabi soy sauces 16.95

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

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

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

TACOS | ENCHILADAS

Tacos include house made tortilla chips and choice of pico de gallo or guacamole

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

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 - shredded birria beef, mixed cheeses and pico de gallo, served with tortilla 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 miso 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, diced 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

Salad Bar - choice of several salads and condiments 14.95 with soup 19.95

Salad Bar can be added to any entree for 9.95 with soup 14.95
The add on price cannot be applied to split or shared meals.



STEAK BURGERS | SANDWICHES

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



Cheeseburger* - American cheese, lettuce and our sauce, with or without pickles, onion and tomato slices
4oz 10.95 double 4oz 17.95 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 BBQ sauce, with or without pickles, onion and tomato slices 8oz 19.95

Steakhouse Burger* - cheddar, bacon, crispy fried onions, creamy horse radish and A-1 sauce, with or without pickles, onion and tomato slices 8oz 19.95

Jalapeno Burger* - pepperjack cheese, guacamole, jalapeños, chipotle aioli and lettuce, with or without pickles, onions and tomato slices 8oz 19.95

Turkey and Swiss Panini - sliced roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on sour dough half 14.95 full 18.95

Crispy Chicken Sandwich - crispy chicken breast with lettuce and mayo, with or without tomato slices and pickles 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, 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

Prime Rib Grilled Cheese Panini - thin sliced grilled prime rib with melted pepperjack on parmesan crusted sour dough 21.95

Prime Rib Cheesesteak - thinly sliced grilled, medium well prime rib with sautéed onions and peppers, melted cheddar and cheese sauce 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

ENTRÉES

Substitute premium 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 20.95

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 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 and choice of two side dishes 29.95

Breaded Chicken Tenders - served with fries and choice of ranch or bbq sauce 3pc 18.95

Chicken Fried Steak - lightly breaded certified angus beef topped with country gravy, served with choice of two side dishes 11oz 25.95

Hamburger Steak - topped with sautéed mushrooms and onions and black pepper demi glaze, served with choice of two side dishes 8oz 23.95

Signature Sirloin* - center cut, thick and flavorful, served with choice of two side dishes 6oz 27.95

Tenderloin Filet* - the leanest and most tender cut, served with choice of two side dishes 6oz 42.95

SIDE DISHES - a la carte 4.95

Potato Soup, Rotating Soup, Green Salad, Caesar Salad, Broccoli, Sautéed Zucchini, Fries, Potato Tots, Rice, Mac & Cheese, and Mashed Potatoes

SIGNATURE SIDES - a la carte 7.95

Lobster Bisque, Clam Chowder (available Friday), Strawberry Salad and Wedge Salad

ADD ONS - Demi Glaze 2.95, Sautéed Onions 3.95, Mushrooms 3.95, Sautéed Onions and Mushrooms 5.95

\$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.

JAKERS

BAR AND GRILL

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

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

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

Shrimp and Cream Cheese Wontons - served with sweet chili and wasabi soy sauces 16.95

Beef Flautas - savory shredded beef, wrapped in golden-fried flour tortillas, served with jalapeño cilantro crema and pico de gallo 17.95

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

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

Ketel One Martini - made with premium vodka 15.50 with blue cheese stuffed olives 16.00

Haku Vodka Martini - shaken premium vodka 17.00

Espresso Martini - Ketel One, Kahlua and cold brew 16.00

Key Lime Martini - vanilla vodka, pineapple juice, lime juice and a splash of sweetness 11.00

White Chocolate Martini - vanilla vodka and white chocolate liqueur 13.00

Huckleberry Mule - 44 North Huckleberry vodka, ginger beer and fresh lime served in a chilled mug 13.00

Orange Creamsicle - vanilla vodka, triple sec and orange juice finished with half & half and orange soda 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 11.00

Mojito - Cruzan rum, fresh lime, sugar and fresh mint leaves 11.50 with pineapple, strawberry, raspberry or watermelon 12.00

Dark and Stormy - Kraken rum and ginger beer garnished with lime 12.00

Cuervo Gold Margarita - Jose Cuervo gold tequila with strawberry, raspberry or classic 11.00

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 13.00

Cactus Pear Margarita - Patron tequila, orange liqueur, roses lime, and prickly pear cactus syrup 14.00

Spicy Margarita - Blanco tequila, orange liqueur, lime juice and agave garnished with a salt rim and jalapeños 14.00

Cadillac Margarita - 1800 Reposado gold tequila, triple sec and sweet and sour on the rocks with a side shot of Grand Marnier 15.00

Sour Sunrise - Makers Mark, lemon juice, orange juice and simple syrup 13.00

Manhattan - a double shot of Makers Mark, sweet vermouth, and bitters shaken and served up or over ice with a cherry garnish 13.00

Old Fashion - a double shot of Jim Beam with muddled orange, cherry, sugar and bitters topped with soda, served on the rocks 13.00

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

GLASS WINE | BOTTLE WINE

White	9oz	Bottle	Red	9oz	Bottle
Rose, Carano	13	38	Pinot Noir, Heron - Ca	15	39
Moscato, D'Anquino - Ca	12	36	Pinot Noir, Jezebel - Or	11	45
Riesling, Tattoo Girl - Mt	10	30	Merlot, Hahn - Central Coast Ca	12	39
Pinot Gris, Tangent - Ca	11	33	Merlot, J-Lohr - Paso Robles Ca	13	39
Pinot Grigio, Firesteed - Or	10	30	Zinfandel, Klinker Brick - Ca	15	39
Sauvignon Blanc, Honig - Napa Valley	14	41	Zinfandel, Earthquake	14	41
Sauvignon Blanc, Rodney Strong - Ca	13	39	Syrah, Sixth Sense - Ca	13	38
Chardonnay, Rodney Strong - Sonoma	14	41	Malbec, Felino - Argentina	14	41
Chardonnay, Twenty Acres	14	41	Malbec, Vistalba Corte C - Argentina	14	41
Sparkling	Spit		Cabernet, Ammunition - Ca	14	41
Chandon	9		Cabernet, A Squared - Wa	14	41
Prosecco	8		Sangiovese, Santa Christina - Italy	12	35

HOUSE WINES BY COPPER RIDGE

9oz pour \$8.00

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

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, Dr. 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

DINNER

EAT, DRINK AND BE KIND

DESSERT

Premier Chocolate Cake 10.95 Crème Brûlée 8.95
Creamy Cheesecake 9.95 Mudd Pie 10.95

TACOS | ENCHILADAS

Tacos include house made tortilla chips and choice of pico de gallo or guacamole.

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

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

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

Birria Enchiladas - shredded birria beef, mixed cheeses and pico de gallo, served with tortilla chips and guacamole 23.95

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 miso 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

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STEAK BURGERS | SANDWICHES

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

Cheeseburger* - American cheese, lettuce and our sauce, with or without pickles, onion and tomato slices
4oz 10.95 double 4oz 17.95 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 barbeque sauce, with or without pickles, onion and tomato slices 8oz 19.95

Steakhouse Burger* - cheddar, bacon, crispy fried onions, creamy horse radish and A-1 sauce, with or without pickles, onion and tomato slices 8oz 19.95

Jalapeño Burger* - pepperjack cheese, guacamole, jalapeños, chipotle aioli and lettuce, with or without pickles, onions and tomato slices 8oz 19.95

Crispy Chicken Sandwich - crispy chicken breast, lettuce and mayo, with or without tomato slices and pickles 18.95

Prime Rib Grilled Cheese Panini - thin sliced grilled prime rib with melted pepperjack cheese on parmesan crusted sour dough 21.95

Prime Rib Cheesesteak - thinly sliced grilled, medium well prime rib with sautéed onions and peppers, melted cheddar and cheese sauce 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

PASTAS

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

Seafood Linguini - shrimp, scallops, crab, 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



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.



Chicken Fried Steak - lightly breaded certified angus beef topped with country gravy 11oz 25.95

Hamburger Steak* - topped with sautéed mushrooms and onions and black pepper demi glaze 8oz 23.95

Prime Rib* - Available Friday, Saturday and Sunday Nights.
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

BBQ Roasted Meaty Prime Rib Bones - (limited quantity) 2pc 24.95

Signature Sirloin* - center cut, thick and flavorful 6oz 27.95 10oz 33.95

Center-Cut Ribeye* - flavorful and tender, cut from the middle of the prime rib, limited supply 10oz 39.95

Ribeye* - heavily marbled, tender and flavorful 14oz 48.95

Jakers Cap Steak* - cap of the prime rib, tender as a filet with the flavor of a ribeye, limited supply 40.95

Tenderloin Filet* - the leanest and most tender cut 6oz 42.95 9oz 49.95

CHICKEN | SEAFOOD

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 20.95

Parmesan-Crusted Walleye - fillet of Walleye rolled in parmesan cheese and bread crumbs, pan-fried in olive oil with jasmine rice 28.95

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

Shrimp - choice of coconut-encrusted prawns with malibu and sweet chili sauces, tempura dipped with cocktail sauce or pan fried served with butter 5pc 27.95

Breaded Chicken Tenders - served plain or dragon style with fries and choice of dipping sauce 3pc 18.95

Smothered Chicken - grilled chicken breast with sliced mushrooms, bacon and garlic parmesan cheese sauce 28.95

Chicken Schnitzel - chicken breast breaded and pan fried with sautéed sherry cream mushrooms 27.95

SHRIMP ADDITIONS

3 Piece 9.95

Coconut Shrimp

Garlic Shrimp Sauce

Pan-Fried Shrimp

ADD ONS

Demi Glaze 2.95

Sautéed Mushrooms 3.95

Sauteed Onions 3.95

Sautéed Mushrooms & Onions 5.95

Sherry Cream Mushroom Sauce 5.95

SIDE DISHES - a la carte 4.95

Potato Soup, Rotating Soup, Green Salad, Caesar Salad, Rice, Broccoli, Mac and Cheese, Mashed Potatoes, Fries, Potato Tots and Sautéed Zucchini

SIGNATURE SIDE DISHES - a la carte 7.95

Lobster Bisque Soup, Clam Chowder (available Friday), Wedge Salad and Strawberry Salad

JAKERS BAKERS - with butter and sour cream 4.95

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.

LOADED JAKERS BAKER - 7.95

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

\$2 charge for split entrees. No charge if just an extra plate. *There is an increased risk to health in eating undercooked foods.
20% gratuity will be added to tables of 10 or more. One check for tables of 10 or more people.

GREAT FALLS

TWIN FALLS

MERIDIAN

POCATELLO

IDAHO FALLS

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