

LUNCH

EAT, DRINK AND BE KIND

DESSERT

Premier Chocolate Cake 11.95	Creamy Cheesecake 10.95
Crème Brûlée 9.95	Mudd Pie 11.95
Bananas Foster Cheesecake 11.95	Carrot Cake 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.

Finger Steaks - crisp-fried and tender, served with cocktail sauce 18.95

Loaded Potato Skins - crispy potato skins with melted jack and cheddar cheeses topped with bacon and chives served with sour cream 16.95

Seared Peppered Tuna* - crusted with coarse black pepper and sesame seeds, served rare over rice with wasabi cream and miso vinaigrette 19.95

Tender Steak Bites and Mushrooms - sautéed in garlic herb butter and teriyaki, served with seasoned toasted baguettes 18.95

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

Chile Verde Pork - succulent pork, queso fresco, roasted tomatillo-jalapeño sauce, warm tortillas 18.95

Coconut Prawns - crispy coconut-encrusted prawns served with malibu rum and sweet chili sauces 19.95

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

Fresh Steamer Clams - with an herb butter and wine sauce, served with toasted baguettes 21.95

TACOS

Tacos include house made tortilla chips, pico de gallo and 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

SALADS

Thai Noodle Salad* - with ahi tuna or grilled sirloin steak fanned on romaine, diced avocado, tomatoes, mango, fresh mint, cilantro, cashews and linguini, tossed with miso vinaigrette 19.95

Strawberry Chicken Salad - grilled chicken, romaine, 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, carrots and croutons on romaine with blackened chicken and choice of dressing 18.95

Caesar Salad - romaine topped with shaved parmesan cheese, croutons and blackened chicken 18.95 with grilled shrimp or grilled salmon 21.95

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 25.95



STEAK BURGERS | SANDWICHES

Our burgers are cooked medium well unless requested otherwise. Includes choice of side dish. Substitute signature side dish for an additional \$3

Cheeseburger* - American cheese and our sauce, with or without pickles, onion and tomato slices single 10.95 double 17.95 add bacon \$3.50

Some Dude's Burger* - cheddar, bacon, avocado and our sauce, with or without pickles, onion and tomato slices single 12.95 double 19.95

Steakhouse Burger* - cheddar, bacon, crispy fried onions, creamy horseradish and A-1 sauce, with or without pickles, onion and tomato single 12.95 double 19.95

Campfire Burger* - bacon, cheddar cheese, crispy fried onions, mayo and our BBQ sauce, with or without pickles, onion and tomato slices single 12.95 double 19.95

Jalapeño Burger* - pepperjack cheese, guacamole, jalapeños, and chipotle aioli, with or without pickles, onions and tomato slices single 12.95 double 19.95

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

B.L.T - bacon, tomato and mayo on grilled sourdough half 13.95 with avocado 14.95 full 16.95 with avocado 18.95

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

Turkey, Avocado and Bacon Wrap - sliced roasted turkey, bacon, pepper jack cheese, 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, served with au jus 21.95

Philly Cheesesteak - thinly sliced grilled, medium well prime rib with sautéed onions and peppers, 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 and a side of creamy horseradish 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 house slaw and key lime tartar sauce 2pc 20.95 3pc 23.95

Shrimp - choice of crispy coconut-encrusted prawns served with malibu rum and sweet chili sauces or grilled and served with butter or cocktail sauce 5pc 29.95

Fresh Salmon - simply grilled, glazed with our miso-citrus sauce or topped with black pepper garlic butter, served on a bed of jasmine rice 30.95

Breaded Chicken Tenders - hand dipped and crisp fried, served with choice of ranch or barbeque sauce 3pc 18.95

Hamburger Steak - wrapped with bacon, topped with black pepper demi glaze and sautéed mushrooms and onions 8oz 27.95

Signature Sirloin* - center cut, thick and flavorful 6oz 29.95

Tenderloin Filet* - the leanest and most tender cut 6oz 43.95

SIDE DISHES

Potato Soup, Chicken Tortilla Soup, Green Salad, Caesar Salad, Broccoli, Sauteed Zucchini, Fries, Potato Tots, Rice, Mac & Cheese, Mashed Potatoes, Onion Rings and Sliced Strawberries & Bananas

SIGNATURE SIDES

Lobster Bisque, Clam Chowder, Strawberry Salad and Wedge Salad

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

\$3 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

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DESSERT

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Caesar Salad - crisp romaine topped with shaved parmesan cheese, croutons and blackened chicken 18.95 sub grilled shrimp or grilled salmon 21.95

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

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Turkey, Avocado and Bacon Wrap - sliced roasted turkey, bacon, pepper jack cheese, 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 cheese on parmesan crusted sour dough, served with au jus 21.95

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Prime Rib French Dip* - fresh shaved prime rib with swiss cheese on fresh grilled hoagie, served any temperature with au jus and creamy horseradish half 17.95 full 23.95



ENTREES

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

Hamburger Steak* - wrapped with bacon, topped with sautéed mushrooms and onions and black pepper demi glaze 8oz 27.95

Signature Sirloin* - center cut, thick and flavorful 6oz 29.95 10oz 35.95

Garlic Shrimp Sirloin* - topped with a creamy garlic shrimp sauce 6oz 37.95 10oz 43.95

Ribeye* - heavily marbled, tender and flavorful 14oz 49.95

Jakers Cap Steak* - cap of the prime rib, tender as a filet with the flavor of a ribeye, limited supply 42.95

Tenderloin Filet* - the leanest and most tender cut 6oz 43.95 9oz 50.95

Steak Flight - medallions of tenderloin, ribeye and sirloin, includes a choice of 3 compound butters 55.95

Prime Rib* - seared on high heat to seal in the juices, served with au jus and a side of creamy horseradish 8oz 37.95 14oz 51.95

Compound Butters - add to any steak for \$2
Blue Cheese | A1 Steakhouse | Chimichurri Lemon Caper
Garlic Black Pepper | Citrus Chipotle

Fish & Chips - dipped in tempura batter crisp-fried, served with house slaw and key lime tartar sauce 2pc 20.95 3pc 23.95

Fresh Idaho Trout - grilled with a lemon butter caper sauce or black pepper garlic butter, limited availability 29.95

Fresh Salmon - simply grilled, glazed with our miso-citrus sauce or topped with black pepper garlic butter and served on a bed of jasmine rice 30.95

Shrimp - choice of coconut-encrusted prawns with malibu rum and sweet chili sauces or grilled served with butter or cocktail sauce 5pc 29.95

Breaded Chicken Tenders - hand dipped and crisp fried, served with fries and choice of dipping sauce 3pc 18.95

Almond Crusted Chicken - chicken breast, rolled in toasted almonds and panko, pan-fried and served on a bed of jasmine rice, topped with bearnaise 29.95

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

SURF & TURF

Add 3 jumbo shrimp to any steak choice.

Grilled Shrimp	8.95
Coconut Shrimp	9.95
Garlic Sauce with Shrimp	10.95

ADD ONS

Add to any steak or entrée.

Sautéed Mushrooms	3.95	Demi Glaze	2.95
Sautéed Mushrooms & Onions	5.95	Bearnaise	2.95
Crab and Bearnaise	9.95	Sauteed Onions	3.95

SIDE DISHES - Broccoli, Mashed Potatoes, Fries, Potato Tots, Rice, Onion Rings, Sauteed Zucchini, Mac & Cheese, Green Salad, Caesar Salad, Potato Soup and Chicken Tortilla Soup

JAKERS BAKERS - with butter and sour cream

Our one pound Bakers are rubbed in bacon drippings, sprinkled with sea salt and coarse ground pepper. They’re baked every 30 minutes assuring our guests a fresh famous Idaho potato.

SIGNATURE SIDE DISHES - for an additional \$3

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

LOADED JAKERS BAKER - for an additional \$3

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

\$3 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.

TWIN FALLS

MERIDIAN

POCATELLO

IDAHO FALLS

GREAT FALLS

JAKERS

BAR AND GRILL

SIGNATURE COCKTAILS

Lemon Drop - citrus vodka, fresh squeezed lemon in a chilled martini glass with a sugar rim 14.00 with raspberries or strawberries 14.50

Ketel One Martini - made with premium vodka 16.50 with blue cheese stuffed olives 17.00

Haku Vodka Martini - shaken premium vodka 18.00

Espresso Martini - Ketel One, Kahlua and cold brew 17.00

Key Lime Martini - vanilla vodka, pineapple juice, lime juice and a splash of sweetness 15.00

White Chocolate Martini - vanilla vodka and white chocolate liqueur 14.00

Huckleberry Mule - 44 North Huckleberry vodka, ginger beer and fresh lime served in a chilled mug 14.00

Orange Creamsicle - vanilla vodka, triple sec and orange juice finished with half & half and orange soda 14.00

Pear and Elderflower Collins - pear vodka, St. Germaine and agave topped with club soda and fresh squeezed lemon juice 14.00

Purple Rain - 44 North huckleberry vodka, fresh squeezed lime juice, raspberries and sprite 14.00

Mojito - Cruzan rum, fresh lime, sugar and fresh mint leaves 14.00 with pineapple, strawberry, raspberry or watermelon 14.50

Mai Thai - white rum, orange and pineapple juices, triple sec, lime juice, almond liqueur and a float of Myers dark rum 14.00

Strawberry Fizz - strawberry vodka, strawberry puree, simple syrup and lime juice topped with prosecco 13.00

Hugo Spritz - prosecco, elderflower liqueur, club soda and fresh mint served over ice with a lime garnish 13.00

Chiquita Margarita - tequila, triple sec, lime and sweet and sour served on the rocks 9.00

Cuervo Gold Margarita - Jose Cuervo gold tequila with strawberry, raspberry or classic 14.00

Cactus Pear Margarita - Patron tequila, orange liquer, roses lime and prickly pear cactus syrup 17.00

Spicy Margarita - Blanco tequila, orange liqueur, lime juice and agave garnished with a salt rim and jalapeños 17.00

Cadillac Margarita - 1800 Reposado gold tequila, triple sec and sweet and sour on the rocks with a side shot of Grand Marnier 18.00

Manhattan - a double shot of Makers Mark, sweet vermouth, and bitters shaken and served up or over ice with a cherry garnish 14.00

Old Fashioned - a double shot of Buffalo Trace with muddled orange, cherry, sugar and bitters topped with soda, served on the rocks 15.00

Vanilla Old Fashioned - Vanilla Crown Royal, topped with orange bitters and served on the rocks 16.00

Idaho Old Fashioned - Day's Defile Idaho Bourbon, aromatic bitters, orange bitters, simple syrup, orange peel, and a bordeaux cherry served over big rock ice 17.00

GLASS WINE | BOTTLE WINE

White

Jack Reisling
Beringer White Zinfandel
Ecco Domani Pinot Grigio
Langaria Pinot Grigio
Miha Sauvignon Blanc
Decoy Sauvignon Blanc
Raeburn Chardonnay
William Hill Chardonnay

6oz

8
7
10
9
7
10
10
10

9oz

11
10
13
12
10
13
13
13

Bottle

33
30
39
36
30
39
39
39

Red

Willamette Whole Cluster Pinot Noir
Angeline Reserve Pinot Noir
14 Hands Merlot
Ruta 22 Malbec
Conundrum Red Blend
Z Alexander Brown Cabernet
Revelry Cabernet
Lan Crianza

6oz

12
8
8
13
13
9
11
10

9oz

15
11
12
13
15
12
14
13

Bottle

45
33
36
39
45
36
42
39

Sparkling Splits

Zonin Prosecco \$8 Veuve du Vernay Brut Rose \$9 Castello Moscato \$8 Salmon Creek Brut \$7

HOUSE WINES BY COPPER RIDGE

6oz pour \$5.00 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 \$8 per 750ml bottle.

NON ALCOHOLIC BEVERAGES



Classic Coke, Coke Zero, Diet Coke, Cherry Coke, Dr. Diet Dr Pepper, Dr Pepper, Sprite, Root Beer 4.50

Fresh Squeezed Lemonade 4.75 with fruit 5.25

Iced Tea 4.50 Arnold Palmer 4.75

Milkshakes - vanilla, strawberry, chocolate and caramel hazelnut 7.00

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, Malcom, Tyna, LeighAnn, BreAnn and Peter