

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita

Jose Cuervo Gold tequila, triple sec, lime and sweet n sour on the rocks 7.00

Pomegranate Margarita

tequila, pomegranate liqueur, triple sec lime and sweet n sour on the rocks 7.50

Sun Burned Margarita

premium 18K Gold Reposado, triple sec, lime, sweet n sour and cranberry juice on the rocks 8.00

Cadillac Margarita

1800 Gold Reserve tequila, triple sec and sweet n sour on the rocks with a side shot of Grand Marnier 9.00

MARTINIS

Our Classic 3oz Martini

made with gin or vodka and a splash of dry vermouth 7.00

Cosmopolitan

ABSOLUT, triple sec, lime and cranberry 7.00

PAMA Tini

vodka, pomegranate liqueur, grapefruit juice and sweet and sour 7.75

Apple Pear Martini

ABSOLUT Pear vodka and Apple Pucker 7.75

Lemon Drop

ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim 8.00

White Chocolate Martini

ABSOLUT Vanilla and Godiva white chocolate liqueur 8.00

COCKTAILS

Loaded Lemonade

ABSOLUT Raspberri vodka and lemonade served frozen 6.50

Mojito

Cruzan rum, fresh lime, sugar & fresh mint leaves 7.00

Bloody Mary or Caesar

vodka with our own excellent mix and jumbo shrimp garnish 7.00

Long Island Iced Tea

vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon 7.00

Atomic Iced Tea

ABSOLUT vodka, Bacardi rum, Tanqueray gin and Bacardi 151, triple sec, sweet n sour, Pepsi and lemon 8.50

Strawberry Daiquiri

strawberries blended with rum, sweet n sour and 7-UP 6.50

Sand In Your Shorts

raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices 7.50

Jaker's Hurricane

Southern comfort, Yukon Jack, Wild Turkey, Sloe Gin & fruit juice. 7.50

Tropical Obsession

a blend of tropical rum, melon liqueur, raspberry schnapps topped with cranberry juice and a splash of pineapple 7.50

APPETIZERS

Jumbo Onion Rings

seasoned rings dipped into Sriracha-Widmer tempura. Served with bon fire sauce Sm 5.99 Lg 9.99

Sizzling Potstickers

steamed chicken and vegetable dumplings served sizzling with soy-sesame and a side of sweet chili sauce 9.99

Cheddar Bacon Skins

crispy potato skins with melted jack and cheddar cheeses, bacon, chives with sour cream and ranch 9.99

Calamari

calamari dusted with seasoned breadcrumbs, crisp-fried and served with chipotle aioli 9.99

Shanghai Chicken in Lettuce Wraps

pan-seared minced chicken, water chestnuts and shiitake mushrooms served with lettuce cups and sesame-soy 9.99

Shrimp and Cream Cheese Wontons

served with sweet chili and wasabi-soy sauces 10.99

Chicken Nachos

freshly fried tortilla triangles topped with jack and cheddar cheese, avocados, green onions, black olives, jalapeños, pico de gallo, and sour cream 10.99

Ground Beef Nachos

freshly fried tortilla triangles topped with spicy ground beef, our jalapeño cheese sauce, avocados, green onions, black olives, jalapeños, pico de gallo, and sour cream 10.99

Dragon Tails

lightly breaded chicken tenders glazed with a sweet and spicy asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy 10.99

Hot Crab, Artichoke and Spinach Dip

a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes 11.99

Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses 11.99

Coconut Prawns

crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 12.99

Rim Fire Shrimp Cocktail

steamed and chilled jumbo prawns garnished with celery sticks and served with a wasabi-spiked cocktail sauce 12.99

Tender Steak Bites

sirloin sautéed with mushrooms in garlic-herb butter and teriyaki, with toasted baguettes 12.99

Fresh Seared Peppered Tuna

sushi-grade Ahi crusted with course ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle 14.99

Jaker's Combo

Shrimp Wontons, Dragon Tails, Coconut Shrimp and Calypso Calamari 16.99



We Proudly Brew
STARBUCKS COFFEE

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SALADS

Our famous soup and salad bar 11.99.

Mandarin Crispy Chicken Salad

cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 12.99

Pear and Pecan

fresh sliced pear, candied pecans, blue cheese crumbles and sweet red bell peppers on salad greens drizzled with raspberry-walnut oil vinaigrette with broiled chicken 12.99

Caesars

crisp romaine topped with freshly shredded parmesan cheese with blackened chicken 12.99 with shrimp scampi or grilled salmon 14.99

Chopped Asian Salad

mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks and sesame seeds tossed with miso vinaigrette with sliced chicken breast 12.99 with Ahi tuna 15.99

Crab Salad-Stuffed Avocado

fanned avocado quarters over fresh tossed greens topped with rock crab salad served with choice of dressing 12.99

Shrimp-Avocado Salad

salad shrimp on mixed greens with grape tomatoes, cucumbers, parmesan cheese and avocado, tossed with spicy-thai vinaigrette 13.99

Evil Jungle Thai Salad

grilled marinated sirloin fanned on mixed asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, peanuts and linguini tossed with spicy lime vinaigrette 14.99 with Ahi Tuna 15.99

Billion Dollar Salad

avocado, tomatoes, bacon, cheddar and jack cheeses, black olives, cucumbers, carrots & mushrooms, on tossed greens with choice of dressing with blackened chicken 12.99 with rock crab 15.99

JAKER'S FUN FOOD

Add soup and salad bar 4.99.

Chicken Tenders

breaded and deep-fried and served with a choice of sauce and a side dish 11.99

Maui Mahi Surf Tacos

grilled marinated mahi mahi, shredded cheddar and jack cheeses, shredded lettuce, pico de gallo, chopped cucumbers and chipotle mayo in crisp flour tortillas served with southwestern rice 13.99

Fish and Chips

dipped in a tempura batter, crisp-fried and served with key lime tartar sauce, asian slaw and fries 14.99

Fiesta Enchiladas

seasoned chicken or spiced ground beef rolled into corn tortillas and topped with our own New Mexico chile sauce, cheddar and jack cheeses, served with southwestern rice 12.99

Seafood Enchiladas

shrimp, crab and lobster rolled into corn tortillas, topped with our jalapeño cheese sauce and green onions served with southwestern rice 13.99

Baked Lobster Mac and Cheese

with a choice of soup, salad or side dish 14.99

CHARBROILED 1/2 lb SIRLOIN BURGERS, SANDWICHES AND WRAPS

Fresh ground and approximately 10% - 12% fat content.

Served with a choice of soup, salad, fries, potato salad, or onion rings. Add soup and salad bar 4.99

Lettuce Wrapped Burger

served in a lettuce cup with a choice of cheese, lettuce, tomato and mayo with pickles and red onion 10.99

Cheeseburger

choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 10.99

Mushroom Burger

sautéed mushrooms, swiss cheese and mayo 11.99

Bacon Cheeseburger

thick sliced bacon, choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 11.99

Chipotle Pepper Burger

pepper-jack cheese, lettuce, tomato, chipotle aioli and onion straws 11.99

Patty Melt

on rye with swiss cheese and sautéed onions, 1000 island on the side 11.99

Hickory Burger

bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 12.99

California Avocado Burger

topped with sautéed mushrooms, avocado, tomato slices and hot cheese sauce, served open-faced 12.99

Classic Club

sliced turkey and swiss, prime rib and cheddar, bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat 12.99

Turkey, Avocado and Bacon Wrap

sliced roasted turkey, bacon, pepper-jack cheese, lettuce, tomato and avocado with chipotle mayo wrapped in a tomato basil tortilla 10.99

Cordon Bleu

broiled chicken breast topped with a slice of ham and melted swiss cheese on ciabatta with Dijon mayo, lettuce and tomato 11.99

Grilled Ham & 4 Cheese

sliced grilled ham with melted fontina, cheddar, pepper jack and swiss cheese on sourdough or whole wheat with Dijon mayo on the side 12.99

Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut & swiss on rye, choice of thousand island dressing or Dijon mayo on the side 12.99

Philly Steak Sandwich

thin sliced Double R Ranch seared sirloin grilled with peppers and onions and three cheese sauce in a roll 13.99

Tri Tip Steak Sandwich

the most flavorful part of the sirloin on a grilled roll with onion straws. Served with a side of creamy horse radish sauce and au jus 13.99

Prime Rib French Dip

thin sliced Double R Ranch prime rib and swiss cheese, on a grilled roll with au jus 14.99

JAKERS

BAR AND GRILL

PASTA

Served with a choice of soup or salad. Substitute soup and salad bar for 3.99 extra.

Drunken Noodles

seared chicken breast, bell peppers, onions, fresh basil and tomatoes tossed with noodles in a spicy thai chile sauce. 16.99

Blackened Chicken Alfredo

mushrooms and zucchini sautéed in herb butter combined with our alfredo and strips of blackened chicken breast, on penne 16.99

Seafood Linguini

shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 19.99

Lobster Alfredo

lobster sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce, topped with diced tomato, on penne 21.99

DINNERS

Includes choice of any soup or salad and any side dish. Substitute soup and salad bar for 3.99 extra.

Homemade Soups

Chicken Tortilla
Vegetable Beef Creamy Tomato
Baked Potato Clam Chowder
French Onion Lobster Bisque

Salads

Caesar
Pear and Pecan
Iceberg Wedge
Spinach Tossed Green
Chopped Bleu
2 piece crab stuffed avocado 2.99

Side Dishes

Linguini
Onion Rings
Bistro Mashed
Fries or Baker
Broccoli
Asparagus
Mac & Cheese
Choice of Rice

CHICKEN, RIBS AND MEAT LOAF

Rotisserie Chicken

1/2 chicken rubbed with our special seasonings and roasted on our vertical rotisserie 17.99

Almond-Crusted Chicken

marinated then rolled in toasted almonds and pan-fried, topped with béarnaise sauce on jasmine rice 18.99

Chicken Parmesan

breast of chicken dusted in parmesan bread crumbs and pan-fried, on linguini. Topped with marinara sauce, fontina, fresh basil, diced tomatoes and parmesan 18.99

Chicken a la Jaker's

breast of chicken dusted with parmesan bread crumbs, sautéed in white wine and lemon and topped with crab, asparagus and béarnaise sauce served on a bed of linguini 21.99

Meat Loaf

made from ground sirloin and Italian sausage, served over Bistro mashed with a beef demi glace 16.99

Boneless Short Ribs

extremely tender and flavorful served on Bistro mashed topped with a horseradish spiked demi glace 17.99

Baby Back Ribs

slow roasted, then charbroiled and brushed with our barbecue sauce 1/2 rack 20.99 full rack 27.99

Asian BBQ Glazed Ribs

baby back ribs slow-roasted and pan glazed with our Asian BBQ sauce, on jasmine rice 1/2 rack 20.99 full rack 27.99

Rack of Lamb

charbroiled spring lamb seasoned with garlic and rosemary 28.99

SIZZLING STEAKS AND PRIME RIB



London Broil Sirloin

sliced, marinated choice grade top sirloin fanned on Bistro mashed with black pepper-garlic demi-glace 10 oz 20.99

Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 18.99 12 oz 23.99

Filet

the leanest and most tender cut 8 oz 29.99

Filet a la Jaker's

filet topped with crab, asparagus and béarnaise sauce 8 oz 34.99

Prime Rib

seared on high heat to seal in the juices, 8 oz 22.99 10 oz 25.99 14 oz 31.99

New York

just grilled or crusted with cracked pepper and grilled, topped with demi glace 12 oz 27.99

Rib Eye

hand-cut selected from top choice 12oz 27.99 16oz 32.99

Islander Rib Eye

charbroiled and glazed with a ginger Yoshida sauce 12 oz 28.99 16 oz 33.99

SEAFOOD

Clear Spring's Trout

charbroiled or lightly breaded and pan-fried 19.99

Shrimp

jumbo prawns dipped in Malibu rum-spiced batter, rolled in coconut or Widmer tempura-dipped and crisp-fried 20.99

Parmesan-Crusted Walleye

fillet of Walleye rolled in parmesan cheese and bread crumbs, pan-fried in olive oil with jasmine rice 21.99

Fresh Salmon

glazed with our miso-citrus or black pepper garlic sauce or simply broiled, on Jasmine rice 21.99
Cedar Plank Salmon 22.99

Fresh Seared Peppered Tuna

sushi-grade ahi crusted with coarse ground black pepper and sesame seeds and pan-seared. Served rare on jasmine rice with wasabi cream and a miso vinaigrette drizzle 22.99

Seared Sea Scallops

pan-seared and served with garlic-herb butter then baked with a sprinkling of parmesan cheese 23.99

Almond-Crusted Halibut

fillet of halibut rolled in crushed almonds and spiced panko and pan-fried served on jasmine rice with béarnaise or simply broiled 24.99

COMBINATIONS AND ADD ONS

Shrimp - shrimp scampi style, coconut breaded or tempura-dipped

Lobster Alfredo

Parmesan-Crusted Walleye

Seared Scallops

Ahi Tuna

11.99

11.99

11.99

12.99

14.99

Sautéed Mushrooms to any steak

Sautéed Onions to any steak

Sautéed Mushrooms and Onions

Blackened with béarnaise sauce

Blackened with bleu cheese crumbles

A la Jaker's to any steak

1.99

1.99

2.99

1.99

1.99

4.99

18% gratuity on parties of 10 or more.

There is an increased risk to health in eating under cooked foods.

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WINE MENU

HOUSE WINES BY COPPER RIDGE Glass \$5.75

All bottled wine opened in our bar.

	Glass	Bottle
New Age White	\$8.00	\$24.00
White Merlot, Beringer - California	\$7.50	\$22.00
White Zinfandel, Beringer - California	\$7.50	\$22.00
Johannesburg Riesling, Mission Mountain - MT	\$7.50	\$22.00
Fume Blanc, Ferrari Carano - Sonoma	\$8.50	\$25.00
Sauvignon Blanc, Whitehaven - New Zealand	\$10.00	\$29.00
Pinot Grigio, Ecco Domani - Italy	\$8.00	\$23.00
Chardonnay, St Clement - Napa	\$10.50	\$31.00
Chardonnay, Chateau St Jean - Alexander Valley	\$12.00	\$36.00
Pinot Noir, Fat Monk - Central Coast California	\$9.50	\$28.00
Pinot Noir, Forefront - California	\$12.00	\$36.00
Merlot, Frei Brothers - Northern Sonoma	\$9.50	\$28.00
Merlot, Villa San Juliette - California	\$10.00	\$29.00
Merlot, Melbrandt - Washington	\$12.00	\$36.00
Zinfandel, WTF (Wednesday thru Friday) - Solana Cellars CA	\$9.50	\$28.00
Zinfandel, Joel Gott - California	\$10.50	\$31.00
Shiraz, Annie's Lane - Clare Valley, Australia	\$9.50	\$28.00
Malbec, Dona Paula Estate - Argentina	\$9.50	\$28.00
Cabernet, Murphy Goode - California	\$10.00	\$29.00
Cabernet, Wild Horse - Paso Robles, California	\$11.00	\$33.00
Blend, Phantom, Sirah, Zin, and Mourvedre - California	\$10.00	\$29.00
Barbera, St. Amant - California	\$12.00	\$36.00
Sangiovese, Santa Christina - Cortona, Italy	\$10.00	\$29.00
Aglianico, Jacuzzi - Paso Robles, California	\$10.50	\$31.00

CHAMPAGNE

Cooks	\$6.00	
Chandon Brut	\$9.00	\$26.00
Dom Perignon Champagne, France		\$155.00

MANAGERS CHOICE

Chardonnay, Cakebread, CA	70.00
Pinot Noir, McMurry, CA	38.00
Pinot Noir, Willamette Valley (whole cluster), OR	45.00
Pinot Noir, Bell Glos, Las Alturas CA	73.00
Zinfandel, Seghesio, Sanoma	47.00
Zinfandel, Charles Krug, CA	52.00
Merlot, Ghost Pines, CA	38.00
Merlot, Waterbrook, Columbia Valley	48.00
Merlot, St Clement, Napa Valley	51.00
Merlot, Pepper Bridge, Walla Walla, WA	85.00
Merlot, Beringer Bancroft Ranch, Napa CA	95.00
Barbera, Seghesio, Alexander Valley	49.00
Cabernet, Amavi, WA	45.00
Cabernet, Charles Krug, CA	47.00
Cabernet, Justin, Paso Robles, CA	51.00
Cabernet, William Hill, Napa Valley, CA	52.00
Cabernet, Ferrari Carano, CA	70.00
Cabernet, Saddleback Cellars, CA	72.00
Cabernet, Robert Mondavi Reserve, CA	130.00
Cabernet, Lamborn, Napa Valley CA	184.00
Cabernet, Caymus Special Selection, Rutherford CA	214.00

Doug Collier Managing Partner
Breann Vogl Assisting Manager
Ken Tri Kitchen Manager



We Proudly Brew
STARBUCKS COFFEE