

# JAKERS

## BAR AND GRILL

### MARGARITAS

#### Classic Margarita

triple sec, lime, sweet n sour  
with your choice of tequila

#### Blue Turf Margarita

gold tequila, blue Curacao, lime and sweet n sour  
on the rocks with an orange slice 6.5

#### Pomegranate Margarita

tequila, pomegranate liqueur, triple sec  
lime and sweet n sour on the rocks 7

#### Sun Burned Margarita

premium 18K Gold Reserve, triple sec,  
lime, sweet n sour and cranberry  
juice on the rocks 8

#### Cadillac Margarita

Don Julio Reposado tequila, triple sec and sweet n sour  
on the rocks with a side shot of Grand Marnier 10

### CLASSIC COCKTAILS

#### Classic Martini

your choice of gin or vodka  
and a splash of dry vermouth

#### Cosmopolitan

triple sec, lime, cranberry and your choice of vodka

#### Long Island Iced Tea

vodka, rum, gin and triple sec,  
sweet n sour, and Pepsi 7

#### Bloody Mary or Caesar

vodka with our own excellent mix  
and jumbo shrimp garnish 7

#### Classic Mojito

Cruzan rum, fresh lime, sugar and fresh mint leaves 7

#### Lemon Drop

Absolut Citron, fresh squeezed lemon in a  
chilled martini glass with a sugar rim 8

### SIGNATURE COCKTAILS

#### Pomegranate Tini

vodka, pomegranate liqueur, grapefruit  
juice and sweet and sour 7

#### Strawberry Bliss

strawberry vodka, real strawberries and  
fresh basil on the rocks 7

#### Purple Rain

huckleberry vodka, fresh squeezed  
lime juice, mixed berries and Sierra Mist 7

#### Sedona Sun

Absolut Peppar, cucumber, cilantro  
and grapefruit juice on the rocks 7

#### Purple Viking

grape vodka with soda, lime and a  
splash of raspberry liquor 7

#### Pineapple Fusion

Pinnacle whipped vodka, pineapple  
and mango in a sugar rimmed martini glass 7

#### Ambrosia

spiced rum, sweet tea and pear vodka  
with apple juice and cinnamon 8

#### Huckleberry Lemonade

huckleberry vodka, simple syrup  
and sweet and sour 7

### CREATE A COMBO

choose one or more of our smaller appetizers

<b>Calamari -</b>	4.50	<b>Shrimp Wontons -</b>	4.50
<b>Bacon Skins -</b>	4.50	<b>Dragon Tails -</b>	5.50
<b>Pot Stickers -</b>	4.50	<b>Coconut Shrimp -</b>	6.00

**Sweet Potato Fries** 3.00

### APPETIZERS

add soup and salad bar 3.99

#### Gorgonzola Fries

coated and seasoned waffle fries drizzled  
with our gorgonzola sauce 7.99

#### Shanghai Chicken in Lettuce Wraps

pan-seared seasoned chicken breast, crisp  
vegetables and shiitake mushrooms served  
on rice sticks with cool lettuce wraps and  
soy-sesame sauce. 8.99

#### 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 8.99

#### Chicken Nachos

corn tortilla chips covered with our special cheese  
mix and topped with fresh Pico de Gallo, olive slices,  
avocados, green onions, jalapeños and sour cream 9.99

#### Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and  
topped with parmesan and jack cheeses 9.99

#### Rim Fire Shrimp Cocktail

chilled jumbo shrimp in a wasabi-spiked  
cocktail sauce with celery sticks 11.99

#### Hot Crab, Artichoke and Spinach Dip

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

#### Bacon Skins

crispy potato skins with melted Jack and Cheddar  
cheeses, bacon, chives and sour cream 8.99

#### Calamari

calamari dusted with seasoned breadcrumbs,  
crisp-fried and served with chipotle aioli 8.99

#### Pot Stickers

steamed chicken and vegetable dumplings served  
with soy sesame and a side of sweet chili sauce 8.99

#### Shrimp and Cream Cheese Wontons

with sweet chili and wasabi-soy sauces 9.99

#### Coconut Prawns

crispy coconut-encrusted prawns served with  
sweet chili and Malibu rum sauces 10.99

#### BBQ Rib Bites

individual ribs baked and finished in the deep fryer and  
brushed with our BBQ sauce, served with fries 11.99

#### Sirloin Steak Bites

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

#### 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 12.99

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## BAR AND GRILL

### SIDE SOUPS

	Cup	Bowl
Baked Potato	3.5	5
Gluten Free Vegetable	3.5	5
Clam Chowder	4.5	6
Chicken Tortilla	4.5	6
French Onion	4.5	6
Lobster Bisque	5	6.5

### SIDE SALADS

Tossed Greens	4
Caesar	4
Spinach	5
Iceberg Wedge	5
Chopped Bleu	5
Pear and Pecan	5

### ENTREE SALADS

#### OUR FAMOUS SOUP AND SALAD BAR

five house made soups and salads with multiple accompaniments 10.99

#### Iceberg Wedge

iceberg lettuce topped with bleu cheese dressing, bleu cheese crumbles, diced bacon and diced tomatoes accompanied by thinly sliced broiled chicken breast 9.99

#### Caesars

crisp romaine topped with freshly shredded parmesan cheese with blackened chicken 10.99  
with shrimp scampi or grilled salmon 13.99  
with London broil 14.99

#### Mandarin Crispy Chicken Salad

cucumbers, toasted almonds, wonton strips, green onions, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 11.99

#### Crab Salad Stuffed Avocado

avocado quarters topped with rock crab salad 11.99

#### 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 11.99

#### Billion Dollar Salad

avocado, tomatoes, bacon, cheddar, and Jack cheeses, black olives, cucumbers, carrots, mushrooms, and mixed greens with blackened chicken 11.99  
with shrimp or crab 13.99

#### Salmon Spinach Salad

fresh spinach leaves tossed with our red wine and olive oil vinaigrette with shredded jack cheese, mandarin oranges, sliced almonds and slices of fresh grilled salmon 13.99

#### Evil Jungle Thai Salad

mixed Asian greens, tomatoes, diced avocado, mango, fresh mint, cilantro, peanuts, rice sticks and linguini tossed with spicy lime vinaigrette with grilled sirloin 14.99  
with Ahi tuna 15.99

### FUN FOOD

add soup and salad bar for 3.99

#### Fish and Chips

cod dipped in a Widmer tempura and crisp-fried, served with fries, Asian slaw and key lime tartar sauce 14.99

#### Tempura Finger Steaks

strips of sirloin dipped in Sriracha-Widmer tempura and deep fried with chipotle mayo or cocktail sauce, served with fries 14.99

#### Baked Lobster Mac and Cheese

fontina, american, cheddar and jalapeño cheese sauce, served with a salad 14.99

#### Maui Mahi Surf Tacos

sautéed marinated mahi mahi, shredded cheddar and Jack cheeses, shredded lettuce, Pico de Gallo, chopped cucumbers and chipotle mayo in crisp flour tortillas 14.99

### CHARBROILED BURGERS AND SANDWICHES

our burgers are made from freshly ground lean sirloin  
choice of soup, salad, fries, sweet potato fries or onion rings, substitute gorgonzola fries for 1.49  
add soup and salad bar for 3.99

#### Lettuce Wrapped Burger

in a lettuce cup, choice of cheese, lettuce, tomato and mayo with pickles and red onion 9.99

#### Cheeseburger

choice of cheese, lettuce, tomato and mayo with pickles and red onion 9.99  
with thick sliced bacon 11.99

#### Chipotle Pepper Burger

pepper-jack cheese, lettuce, tomato, chipotle mayo and onion straws 10.99

#### Mushroom Burger

topped with sautéed mushrooms and swiss cheese with mayo 11.99

#### Hickory Burger

thick sliced bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 11.99

#### California Burger

with lettuce, tomato, mayo, fontina cheese, sliced avocado and thick sliced bacon 11.99

#### Tri Tip Steak Dip

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

#### Turkey and Swiss

fresh roasted turkey, mayo, lettuce and tomato topped with melted swiss cheese and served on toasted telera 9.99

#### Turkey, Avocado and Bacon Wrap

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

#### B.L.T.A. Chicken

it's a B.L.T with fontina cheese, avocado, sun-dried tomato mayo and grilled chicken breast on telera 12.99

#### Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut and swiss on rye, with thousand island dressing on the side 12.99

#### Philly Cheese Steak Sandwich

sliced seared sirloin with sautéed onions and peppers topped with our jalapeño cheese sauce and served open-faced on a grilled roll 13.99

#### Prime Rib French Dip

thin sliced prime rib and swiss on a grilled roll with au jus and creamy horseradish sauce 13.99



We Proudly Brew  
STARBUCKS COFFEE



DOUBLE R RANCH  
Northwest Beef

18% gratuity will be added to parties of 10 or more.

# JAKERS

## BAR AND GRILL

### PASTA

served with a salad, substitute soup and salad bar for 2.99

#### Drunken Noodles

seared chicken breast, bell peppers, onions, fresh basil and tomatoes tossed with linguini in a spicy Thai chile sauce. 13.99

#### Seafood Linguini

shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 18.99

#### Blackened Chicken Alfredo

blackened chicken breast, zucchini, mushrooms and our Alfredo sauce on penne 15.99

#### Lobster Alfredo

lobster sautéed in herb-butter and wine tossed with mushrooms and zucchini with alfredo sauce, on linguini topped with diced tomato 19.99

### DINNERS

choice of soup or salad and any side dish, substitute gorgonzola fries for 1.49, substitute soup and salad bar for 2.99

### SIDE DISHES

#### Fries

Baker or Mashed  
Sweet Potato Fries

#### Linguini

Onion Rings  
Mac & Cheese

#### Rice

Broccoli  
Seasonal Vegetable

### CHICKEN, RIBS, ETC

#### Chicken Parmesan

breast of chicken dusted in parmesan bread crumbs and pan-fried on angel hair, topped with marinara sauce, fontina, fresh basil, diced tomatoes and Parmesan 17.99

#### Peppercorn Chicken

chicken topped with a creamy peppercorn sauce on mashed potatoes 17.99

#### 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, on angel hair 20.99

#### Almond-Crusted Chicken

marinated then rolled in toasted almonds and pan-fried, topped with béarnaise sauce on jasmine rice 17.99

#### Chicken Fried Steak

traditional chicken fry topped with a country gravy 14.99

#### Meat Loaf

made from ground sirloin and Italian sausage, with bistro mashed potatoes and a beef demi glace 16.99

#### Boneless Short Ribs

baked for four hours, extremely tender and flavorful served on Bistro mashed with a horseradish spiked demi glace 17.99

#### Baby Back Ribs

slow roasted, then charbroiled and brushed with our barbecue sauce 1/2 rack 19.99 full rack 24.99

### SIZZLING STEAKS AND ADD ONS

Sautéed Mushrooms or onions to any steak 1.99

Sautéed Mushrooms and Onions 2.99

Crab, asparagus and béarnaise 3.99

#### Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 15.99 12 oz 19.99

#### Creamy Peppercorn Sirloin

sirloin topped with peppercorn sauce 8 oz 17.99 12 oz 21.99

#### Cajun Bacon Wrapped Sirloin

choice sirloin wrapped in thick sliced bacon dusted in cajun seasoning and topped with onion straws 8 oz 17.99 12 oz 21.99

#### Rib Eye

hand-cut from top choice grilled 12 oz 25.99 16 oz 29.99

Béarnaise or Peppercorn sauce 1.99

Blackened with béarnaise 2.99

Blackened with bleu cheese crumbles 2.99

#### Flat Iron Steak

denver cut front quarter steak, charbroiled and seasoned with cracked pepper 10 oz 15.99

#### London Broil Sirloin

sliced, marinated choice grade top sirloin fanned on Bistro mashed potatoes with black pepper-garlic demi-glace 10 oz 18.99

#### Filet

the leanest and most tender cut one of Jaker's most popular steaks 8 oz 27.99

#### Filet a la Jaker's

with crab, asparagus and béarnaise 8 oz 31.99

### DOUBLE R RANCH PRIME RIB

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce 8 oz 20.99 12 oz 25.99 16 oz 30.99

### FISH

#### Fresh Clear Spring's Idaho Trout

charbroiled or lightly breaded and pan-fried with a choice of lemon butter caper sauce or melted butter 18.99

#### Shrimp

crispy coconut-encrusted prawns with sweet chili and Malibu rum sauces or Widmer tempura-dipped and fried with wasabi-spiked cocktail sauce 19.99

#### Seared Sea Scallops

pan-seared and served with garlic-herb butter then baked with a sprinkling of parmesan cheese 24.99

#### Alaskan King Crab Legs

pre-split, this crab rules 1 lb market price

#### Fresh Salmon

glazed with our miso-citrus or black pepper garlic sauce or simply broiled, on jasmine rice 19.99 or cedar plank salmon 21.99

#### 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

#### 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

Add any of the following to any dinner entrée.

Trout - pan fried or charbroiled

11.99

Shrimp - coconut, tempura or scampi style

11.99

King Crab 1/2 lb

market price

Lobster Alfredo

11.99

Seared Tuna

12.99

Seared Scallops

13.99

# JAKERS

## BAR AND GRILL

All bottled wine opened in our bar

### HOUSE WINES BY COPPERIDGE

Chardonnay, White Zinfandel, Pinot Grigio, Merlot, Cabernet  
9 oz pour by the glass 5.5

	Glass	Bottle
<b>IDAHO WINES</b>		
Riesling - Ste. Chapelle	6	15
Gewurztraminer - Sawtooth	6	15
Syrah - Sawtooth	7	19
Merlot - 3 Horse Ranch		36
Syrah - Hells Canyon "Deer Slayer"		39
<b>OREGON WINES</b>		
White Blend - "Evolution" by Sokol Blosser *Organic	11	30
Red Blend - "Meditrina" by Sokol Blosser *Organic	11	30
Pinot Gris - King Estates	12	32
Pinot Noir - A to Z	12	32
Pinot Noir - Argyle Willamette Valley		41
Pinot Noir - Lachini Estate Willamette Valley		77
<b>WASHINGTON WINES</b>		
Merlot - "The Velvet Devil" by Charles Smith	8.5	24
Cabernet - 14 Hands	8.5	24
Sauvignon Blanc - Gordon Brothers	9	25
Red Blend - "Kamiak" by Gordon Brothers	9	25
Chardonnay - Buried Cane	10.5	29
Sangiovese - Kestrel		43
Red Blend - D2 by Delille		73
Cabernet - Woodward Canyon		83
<b>CALIFORNIA WINES</b>		
White Zinfandel - Montevina	6	15
Zinfandel - Gnarly Head	7	19
Chardonnay - Souverain	9	25
Merlot - Murphy Goode - Alexander Valley *Organic	9	25
Cabernet - Louis Martini - Sonoma	10.5	29
Merlot - Charles Krug - Napa		39
Chardonnay - Sonoma Cutrer		40
Zinfandel - Seghesio		41
Pinot Noir - Gary Farrell - Russian River		78
<b>INTERNATIONAL WINES</b>		
Australia - Shiraz - McWilliams	7	20
Argentina - Malbec - Gascon	10	26
New Zealand - Pinot Noir - Oyster Bay		29
Spain - Tempranillo - Vina Gormaz		29
Australia - Shiraz - "Footbolt" by D'Arenberg		37
Italy - Chianti - Peppoli by Antinori		48
France - Rhone - Gigondas by Guigal		59
<b>DESSERT AND SPARKLING WINES</b>		
Cava - Segura Viudas Brut - Spain	Split 5	
Champagne - Cooks Brut - California	Split 5	
Port - Penfolds Club Reserve Tawny - Australia	Glass 5	
Moscato - Michele Chiarlo - Italy		27
Prosecco - Lamarca - Italy		29
Champagne - Domain Chandon Brut - California		37

General Manager **KAMALA JONAS**



We Proudly Brew  
STARBUCKS COFFEE

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