

JAKERS

BAR AND GRILL

BEVERAGES

Pepsi products, Iced Tea or Starbucks Coffee -	2.5
Fruit Teas - fresh brewed iced tea with strawberries, raspberries, mixed berries or peach puree	3
Mint Sweet Tea - Fresh brewed sweetened iced tea shaken with mint leaves	3
Fresh Squeezed Lemonade - on the rocks or blended	3
Fruit Lemonade - choice of raspberry, strawberry, mixed berry, peach or mango on the rocks or blended	3.5
Smoothies - your choice of strawberry, mango, raspberry, mixed berry, peach or banana with ice cream in a cool frozen concoction	3.5
Shakes - vanilla, chocolate, strawberry, raspberry, or mixed berry made with ice cream	4

SIDE SOUPS

	cup	bowl
Baked Potato	3.5	5
Gluten Free Veg	3.5	5
Chicken Tortilla	4.5	6
French Onion	4.5	6
Clam Chowder	4.5	6
Lobster Bisque	5	6.5

SIDE SALADS

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

CREATE A COMBO

choose one or more of our smaller appetizers

Calamari -	4.5	Shrimp Wontons -	4.5
Bacon Skins -	4.5	Dragon Tails -	5.5
Pot Stickers -	4.5	Coconut Shrimp -	6

Sweet Potato Fries 3

APPETIZERS AS MEALS

add soup and salad bar for 3.99

Gorgonzola Fries - coated and seasoned waffle fries drizzled with our gorgonzola sauce	8
Bacon Skins - crispy potato skins with melted Jack and Cheddar cheeses, bacon, chives and sour cream	9
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.	9
Dragon Tails - breaded chicken tenders glazed with a sweet and spicy asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy	9
Calamari - calamari dusted with seasoned breadcrumbs, crisp-fried and served with chipotle aioli	9
Pot Stickers - steamed chicken and vegetable dumpling served with soy sesame and a side of sweet chili sauce	9
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
Shrimp and Cream Cheese Wontons - with sweet chili and wasabi-soy sauces	9
Crab Stuffed Mushrooms - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses	10
Coconut Prawns - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces	11
Rim Fire Shrimp Cocktail - chilled jumbo shrimp in a wasabi-spiked cocktail sauce with celery sticks	11
BBQ Rib Bites - individual ribs baked and finished in the deep fryer and brushed with our BBQ sauce, served with fries	12
Hot Crab, Artichoke and Spinach Dip - a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes	12
Sirloin Steak Bites - sautéed with mushrooms in garlic-herb butter and teriyaki, served with toasted baguettes	13
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	13

JAKERS

BAR AND GRILL

SALADS

Our Famous Soup and Salad Bar - five house made soups and salads with multiple accompaniments 8.99

Iceberg Wedge - iceberg lettuce topped with bleu cheese dressing, bleu cheese crumbles, diced bacon and diced tomatoes accompanied by thinly sliced broiled chicken breast 8.99

Caesars - crisp romaine topped with freshly shredded parmesan cheese with blackened chicken sm 8.99 lg 10.99
with shrimp scampi or grilled salmon sm 10.99 lg 13.99

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 sm 8.99 lg 10.99

Mandarin Crispy Chicken Salad - cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, green onions, sesame-teriyaki dressing with sliced crispy chicken sm 8.99 lg 10.99

Crab-Stuffed Avocado Salad - avocado quarters topped with rock crab salad sm 8.99 lg 11.99

Billion Dollar Salad - avocado, tomatoes, bacon, croutons, cheddar and Jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens with blackened chicken sm 9.99 lg 11.99
with shrimp or crab sm 11.99 lg 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 sm 11.99 lg 13.99

Evil Jungle Thai Noodle Salad - mixed asian greens, tomatoes, diced avocado, mint, cilantro, mango, and peanuts tossed with spicy lime vinaigrette with grilled marinated sirloin 13.99
with Ahi tuna 14.99

FUN FOOD

add soup and salad bar for 3.99

Baked Macaroni and Cheese - fontina, American, cheddar and jalapeño cheese sauce with diced bacon, served with a salad 9.99

Fish 'n' Chips - cod dipped in a Widmer tempura, deep-fried and served with fries and key-lime tartar sauce 2 pc 10.99 3 pc 13.99

Maui 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 13.99

Tempura Finger Steaks - strips of sirloin dipped in Sriracha-Widmer tempura and deep fried, with chipotle mayo or cocktail sauce, served with fries 13.99

CHARBROILED BURGERS

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

add soup and salad bar for 3.99

Lettuce Wrapped Burger - in a lettuce cup, choice of cheese, tomato and mayo with pickles and red onion on the side 7.99

Cheeseburger - choice of cheese, lettuce, tomato and mayo with pickles and red onion on the side 8.99
with thick sliced bacon 10.99

Chipotle Burger - with pepper-jack cheese, lettuce, tomato, chipotle mayo and onion straws 8.99

Mushroom Burger - topped with sautéed mushrooms and swiss cheese with mayo 9.99

Hickory Burger - thick sliced bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 10.99

California Burger - with lettuce, tomato, mayo, fontina cheese, sliced avocado and thick sliced bacon 10.99



We Proudly Brew
STARBUCKS COFFEE

There is an increased risk to health in eating undercooked foods.
18% gratuity will be added to parties of 10 or more.

JAKERS

BAR AND GRILL

SANDWICHES AND WRAPS

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

- Ultimate Grilled Cheese** - melted fontina, cheddar, swiss and pepper jack cheese with sliced tomatoes and bacon on sour dough or whole wheat half 7.99 full 10.99
- The C.A.T** - roasted chicken, lettuce, avocado, tomato and sun-dried tomato mayo on grilled wheat half 6.99 full 8.99
- B.L.T** - thick sliced bacon, lettuce, tomato and sun dried tomato mayo on grilled whole wheat or sourdough half 7.99 full 9.99
- Turkey and Swiss** - fresh roasted turkey, sun dried tomato mayo, lettuce and tomato topped with melted swiss cheese and served on grilled telera 8.99
- 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 9.99
- Meatloaf Sub Sandwich** - thick sliced sirloin and sausage meatloaf with onion straws on a grilled roll with horseradish spiked demi glace on the side 10.99
- Hot Pastrami Reuben** - thinly sliced and piled high with sauerkraut and swiss on rye, thousand island dressing on the side half 9.99 full 11.99
- B.L.T.A. Chicken** - it's a BLT with fontina cheese, avocado, sun dried tomato mayo and grilled chicken breast on telera 11.99
- BBQ Boneless Short Rib Sandwich** - slow roasted and tender with our own BBQ, cheddar and onion straws, on a bun 11.99
- Philly Cheese Steak Sandwich** - thin sliced seared sirloin with sautéed onions and peppers topped with our jalapeño cheese sauce and served open-faced on a grilled roll half 9.99 full 12.99
- Classic Club** - sliced turkey and swiss, prime rib and cheddar, thick sliced bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat half 9.99 full 12.99
- Crab Salad Sandwich** - crab salad, avocado and tomato slices, with lettuce on telera half 9.99 full 12.99
- Tri Tip Steak Sandwich** - the most flavorful part of the sirloin with chipotle mayo, lettuce and tomato on a grilled roll 12.99
- Tri Tip Steak Dip** - again, a flavorful sirloin on a grilled roll with onion straws. Served with a side of creamy horseradish sauce and au jus on the side 12.99
- Prime Rib French Dip** - thin sliced prime rib and swiss on a grilled roll or baguette with au jus half 9.99 full 12.99

PASTA

served with a salad
substitute soup and salad bar for 2.99

- Drunken Noodles** - seared chicken breast, bell peppers, onions, tomatoes and fresh basil tossed with linguini in a spicy thai chile sauce. 10.99
- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 11.99
- Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 14.99

ENTREES

soup or salad and fries, sweet potato fries or onion rings,
substitute gorgonzola fries for 1.49
substitute soup and salad bar for 2.99

- Boneless Short Ribs** - baked for four hours and extremely tender and flavorful, served on Bistro mashed with a horseradish spiked demi-glace 13.99
- 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 13.99
- Sirloin** - hand-cut choice grade sirloin topped with sautéed mushrooms 6 oz 13.99
- Shrimp** - coconut-breaded or Widmer tempura battered 13.99
- Fresh Salmon** - glazed with our miso-citrus or black pepper garlic sauce or simply broiled, on jasmine rice 14.99
- Filet** - the leanest and most tender cut 5 oz 19.99

JAKERS

BAR AND GRILL

HOUSE WINES BY COPPERIDGE

Chardonnay, White Zinfandel, Pinot Grigio
Merlot, Cabernet

9 oz. pour by the glass 5.5

All bottled wine opened in our bar.

Glass Bottle

IDAHO WINES

Riesling - Ste. Chapelle	6	15
Gewurztraminer - Sawtooth	6	15
Syrah - Sawtooth	7	19
Merlot - 3 Horse Ranch		36
Syrah - Hells Canyon "Deer Slayer"		39

OREGON WINES

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

WASHINGTON WINES

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

CALIFORNIA WINES

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

INTERNATIONAL WINES

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

DESSERT AND SPARKLING WINES

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

KAMALA JONAS General Manager



We Proudly Brew
STARBUCKS COFFEE

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