

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 7.50

Cosmopolitan

vodka, triple sec, lime and cranberry 7.50

PAMA Tini

vodka, pomegranate liqueur, grapefruit juice and sweet and sour 7.50

Green Apple Martini

Smirnoff Green Apple vodka and Apple Pucker 8.00

Lemon Drop

Sky Citrus, fresh squeezed lemon in a chilled martini glass with a sugar rim 8.00

White Chocolate Martini

ABSOLUT Vanilla and Godiva white chocolate liqueur 8.50

COCKTAILS

Loaded Lemonade

Smirnoff Raspberri vodka and lemonade served frozen 6.50

Bloody Mary or Caesar

vodka with our own excellent mix and jumbo shrimp garnish 7.50

Long Island Iced Tea

vodka, rum, gin and triple sec, sweet n sour, Pepsi and lemon 7.50

Strawberry Daiquiri

strawberries blended with rum, S & S and 7-UP 6.50

Mojito

Cruzan rum, fresh lime, sugar & fresh mint leaves 7.50

Sand In Your Shorts

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

Atomic Iced Tea

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

CREATE A COMBO

choose one or more of our half size appetizers

Calamari -	5.00	Shrimp Wontons -	5.50
Cheddar Bacon Skins -	5.00	Dragon Tails -	6.50
Buffalo Wings -	5.00	Coconut Shrimp -	7.00

APPETIZERS

Gorgonzola Fries

coated and seasoned waffle fries drizzled with our gorgonzola sauce 8.99

Chili Con Queso

spiced ground beef chili cheese served with tortilla chips 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

Buffalo Wings

with celery, blue cheese dressing, and our Louisiana sauce 9.99

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

Coconut Prawns

crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces 11.99

Shrimp and Cream Cheese Wontons

served with sweet chili and wasabi-soy sauces 10.99

Chicken or Beef Nachos

freshly fried tortilla triangles topped with seasoned chicken or spiced ground beef, jack and cheddar cheese, tomatoes, avocados, green onions, black olives, jalapeños, pico de gallo and sour cream 11.99

Crab Stuffed Mushrooms

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

Rim Fire Shrimp Cocktail

steamed and chilled jumbo prawns garnished with celery sticks and served with a wasabi-spiked cocktail sauce 11.99

Hot Crab, Artichoke and Spinach Dip

a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes 12.99

Tender Steak Bites

sirloin sautéed with mushrooms in garlic-herb butter and teriyaki, with toasted baguettes 13.99

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 14.99



We Proudly Brew
STARBUCKS COFFEE



SALADS

our famous soup and salad bar - five house made soups
and salads with multiple accompaniments 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

Teriyaki Chicken Salad

wok-seared chicken breast glazed in teriyaki sauce on
salad greens with japanese cucumbers, mandarin oranges,
crispy rice sticks and our own ginger dressing 12.99

Crab Salad-Stuffed Avocado

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

Evil Jungle Thai Salad

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

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

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 14.99

JAKER'S FUN FOOD

add soup and salad bar 4.99

Chicken, Chutney, & Cheese Quesadillas

grilled chicken breast, shredded cheddar and jack
cheeses, mango-lime chutney and green onions in a
toasted salsa tortilla cut into wedges, with Pico de Gallo
served with southwestern rice 12.99

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 14.99

Tempura Finger Steaks

strips of sirloin dipped in Sriracha-Widmer
tempura and deep fried with chipotle mayo
or ranch, with choice of soup, salad or side dish 14.99

Baked Lobster Mac and Cheese

with a choice of soup, salad or side dish 15.99

Chicken Tenders

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

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 and crab rolled into corn tortillas,
topped with our jalapeño cheese sauce and green
onions served with southwestern rice 14.99

Fish and Chips

dipped in a tempura batter crisp-fried, and
served with key lime tartar sauce,
asian slaw and fries 15.99

CHARBROILED SIRLOIN BURGERS, SANDWICHES AND WRAPS

freshly ground lean sirloin

choice of soup, salad, fries or onion rings, substitute gorgonzola fries for 1.49 - 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

Bacon Cheeseburger

thick sliced bacon, choice of cheese, lettuce, tomato and
mayo with pickles and red onion on the side 12.99

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 12.99

Mushroom Burger

sautéed mushrooms, swiss cheese and mayo 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

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 11.99

B.L.T.A Chicken

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

BBQ Boneless Short Rib Sandwich

slow roasted and tender with our own BBQ,
cheddar and onion straws on telera 13.99

Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut and swiss on
rye, with thousand island dressing on the side 13.99

Philly Steak Sandwich

thin sliced seared sirloin
grilled with peppers and onions and three
cheese sauce in a roll 14.99

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 14.99

Prime Rib French Dip

thin sliced prime rib and swiss on
a grilled roll with au jus 15.99

18% gratuity on parties of 10 or more.

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

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 egg 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

Lobster Alfredo

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

Shrimp Scampi

shrimp sautéed in white wine and garlic herbed butter with chives and diced tomatoes on angel hair 19.99

Seafood Linguini

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

DINNERS

includes choice of soup or salad and side dish, substitute gorgonzola fries for 1.49 substitute soup and salad bar for 3.99 extra

House Made Soups

Gluten Free Vegetable
Chicken Tortilla
Baked Potato Clam Chowder
French Onion Lobster Bisque

Salads

Caesar
Pear and Pecan
Iceberg Wedge
2 piece crab stuffed avocado 2.99

Spinach
Tossed Green
Chopped Bleu

Side Dishes

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

CHICKEN, RIBS AND MEAT LOAF

Rotisserie Chicken

1/2 chicken rubbed with our special seasonings and roasted on our vertical rotisserie 16.99

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 angel hair, 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 angel hair 21.99

Chicken Fried Steak

traditional chicken fry topped with a peppered country gravy, served with mashed potatoes 14.99

Meat Loaf

made from ground sirloin and Italian sausage, served over bistro mashed with a beef demi glace 17.99

Boneless Short Ribs

extremely tender and flavorful served on bistro mashed topped with a horseradish spiked demi-glace 18.99

Baby Back Ribs

slow roasted, then charbroiled and brushed with our barbecue sauce 1/2 rack 21.99 full rack 28.99

SIZZLING STEAKS

Flat Iron Steak

denver cut jaccarded front quarter steak 10 oz 18.99

Sirloin

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

London Broil Sirloin

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

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

Rib Eye

hand-cut selected from top choice 12 oz 27.99

Double R Prime Rib

seared on high heat to seal in the juices, served with au jus and creamy horseradish sauce 8 oz 22.99 12 oz 28.99 16 oz 34.99

SEAFOOD

Almond Crusted Cod

filet of cod rolled in crushed almonds and spiced panko and pan-fried served on jasmine rice with béarnaise 19.99

Clear Spring's Trout

charbroiled or lightly breaded and pan-fried 20.99

Shrimp

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

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 24.99

Seared Sea Scallops

pan-seared and served with garlic-herb butter then baked with a sprinkling of parmesan cheese 25.99

Almond Crusted Halibut

fillet of halibut rolled in crushed almonds and spiced panko and pan-fried served on jasmine rice with béarnaise 26.99

Alaskan King Crab Legs

presplit, this crab rules 1-1/2 lb market price

COMBINATIONS AND ADD ONS

Shrimp - coconut breaded			
tempura-dipped or scampi style	12.99	Sautéed Mushrooms to any steak	1.99
Lobster Alfredo	12.99	Sautéed Onions to any steak	1.99
Seared Scallops	13.99	Sautéed Mushrooms and Onions	2.99
Ahi Tuna	14.99	Blackened with béarnaise sauce	1.99
King Crab - 3/4 lb	market price	Blackened with bleu cheese crumbles	1.99
		A la Jaker's to any steak	4.99

GOURMET STONE FIRED PIZZA

all pizzas 12" thin crust baked fresh in our Woodstone oven,
add one salad bar with each pizza for 4.99 extra

Margherita

tomato sauce, garlic and olive oil with a blend of provolone and mozzarella cheese finished with fresh Roma tomatoes, basil, parmesan and cracked pepper 10.99

BBQ Chicken

Jaker's homemade BBQ sauce, caramelized onions, with a blend of provolone and mozzarella topped with fresh diced cilantro 11.99

Spicy Sausage Italian

spicy grilled Italian sausage, red onions and green peppers topped with provolone and mozzarella. Just before serving we add fresh diced tomatoes and parmesan 11.99

Perfect Pepperoni

tomato sauce, sprinkled with garlic, topped with sliced pepperoni, mozzarella and provolone cheese, finished with fresh parmesan 11.99

Dragon Hawaiian

sliced pineapple, Canadian bacon, mozzarella and provolone cheese with a spicy, tangy Pacific rim sauce 11.99

All Vegetable

fresh sliced roma tomatoes, mushrooms, red onions, green peppers and artichoke hearts with fresh provolone, mozzarella and feta cheese, finished with basil and parmesan 11.99

Pesto Chicken

real pesto base with blackened chicken, fresh roma tomatoes and portabella mushrooms with feta and mozzarella cheese finished with fresh basil, parmesan and diced tomatoes 11.99

All Meat

ham, bacon, pepperoni, sausage and tomato sauce with mozzarella and provolone cheese 12.99

WINE MENU

Beringer White Zinfandel - California - dry fruit and well balanced hints of peach and apricot	6.00 - 16
Mission Mountain Johannesburg Riesling - Montana - apricot and honey aromas, semisweet fruit flavors	6.50 - 18
Matua Valley Sauvignon Blanc - New Zealand - lively palate of gooseberry and apple, hints of green melon	8.00 - 23
Ecco Domani Pinot Grigio - Italy - clear straw yellow color, with pleasant floral and tropical fruit aromas	7.50 - 22
Hess Select Chardonnay - California - tropical aromas of pineapple, green apple and lemon with hints of vanilla	8.00 - 23
Kendall Jackson Chardonnay - California - hints of oak, vanilla and pineapple overtones	10.00 - 29
Hangtime Pinot Noir - California - intense flavors of raspberries, red currants, nutmeg and clove with a deep lingering finish	10.00 - 29
Gascon Malbec - Argentina - intense violet color with dark red tones, black cherry fruit with a vanilla and chocolate finish	8.00 - 23
Layer Cake Primitivo (Zinfandel) - Italy - very creamy and ripe with whipped cream on the nose with spice and a bit of tartness on the finish	9.00 - 26
The Show Cabernet - California - An easy drinking cabernet. Fruit forward flavors of black cherry and hints of spice and oak	8.00 - 26
Liberty School Cabernet - California - aromas of blackberry, layered with dark cherry, chocolate and cassis	9.00 - 26
Louis Martini Cabernet - California - round, seductive mouth feel, filled with red cherry and a slight accent of vanilla	10.00 - 29
Sterling Merlot - California - ripe blackberry, jammy red fruit, vanilla, and toasty oak	9.00 - 26
McWilliam's Hanwood Shiraz - Australia - vibrant brick red with crimson hues. Intense lifted cherry and plum fruit combined with cinnamon and vanilla oak flavors	7.50 - 23
Menage a Trois - California - fresh, ripe jam like fruit in a complex blend of zinfandel, merlot and cabernet sauvignon	7.50 - 23

WINES BY THE BOTTLE

Maso Canali Pinot Grigio - Italy - brilliant copper color with a very pleasant nose marked by tropical fruit and floral aromas. The wine exhibits fresh, dry flavors with elegant balance	33
Trimbach Johannesburg Riesling - France - the classic grape of Alsace. Delicate and vital	31
White Haven Sauvignon Blanc - New Zealand - light straw-color with classic grassy and ripe citrus accents that refresh the palate with a clean, lingering finish	35
Sonoma Cutrer Chardonnay - Russian River, CA - hints of honey, flowers, kiwi and lemon zest. Crisp and to the point	36
La Crema Chardonnay - California - enticing aromas of citrus, butterscotch, lemon peel and slight spicy quality	32
Banyan Gewurztraminer - California - Rose petals, honeysuckle, peaches and cloves make for a very aromatic wine	22
Markham Merlot - California - a juicy wine, with vibrant vanilla, toasty oak and hints of smoke	40
Mac Murray Ranch Pinot Noir - California - this is a lighter wine, which has the characteristic cherry fruit and low tannins of Pinot Noir	36
Jed Steele Pinot Noir - California - this is a lighter wine, which has the characteristic cherry fruit and low tannins of Pinot Noir	39
Rodney Strong Cabernet - California - aromas of blackberry, cocoa and cedar lead to a rich layered mouth feel	44

All bottled wine opened in our bar.