

JAKERS

BAR AND GRILL

MARGARITAS

Cuervo Gold Margarita - gold tequila, triple sec, lime and sweet n sour on the rocks	6.99
Caribbean Margaritas - gold tequila, mango, strawberry, triple sec and sweet and sour in a sugared rim glass	6.99
PAMA Margarita - gold tequila, pomegranate liqueur, Triple Sec, lime and sweet n sour on the rocks	6.99
Sun Burned Margarita - premium 18K Gold Reserve, triple sec, lime, sweet n sour and cranberry juice on the rocks	7.99
Cadillac Margarita - 1800 Gold Reserve Tequila, triple sec and sweet n sour on the rocks with a side shot of Grand Marnier	8.99

MARTINIS

Classic Martini - made with gin or vodka and a splash of dry vermouth	6.99
PAMA Tini - vodka, pomegranate liqueur, grapefruit juice and sweet and sour	6.99
Cosmopolitan - ABSOLUT, triple sec, lime and cranberry	6.99
Lemon Drop - ABSOLUT Citron, fresh squeezed lemon in a chilled martini glass with a sugar rim	6.99
Key Lime Martini - ABSOLUT vanilla vodka with pineapple and lime juice and a splash of sweetness	6.99
White Chocolate Martini - ABSOLUT Vanilla and Godiva white chocolate liqueur	7.99

COCKTAILS

Mojito - Cruzan rum, fresh lime, sugar & fresh mint leaves	6.99
Sand In Your Shorts - raspberry and melon liqueurs, peach schnapps, vodka, triple sec, cranberry and orange juices	7.49
Bloody Mary or Caesar - vodka with our own excellent mix and jumbo shrimp garnish	6.99
Purple Rain - 44 North Huckleberry vodka, fresh squeezed lime juice, mixed berries and Sierra Mist	6.99
Atomic Iced Tea - ABSOLUT vodka, Bacardi rum, Tanqueray gin and Bacardi 151, triple sec, sweet n sour, Pepsi and lemon	8.49

CREATE A COMBO

choose one or more of our smaller appetizers

Calamari -	4.00	Shrimp Wontons -	4.50
Cholula Wings -	4.00	Dragon Tails -	5.00
Pot Stickers -	4.00	Coconut Shrimp -	6.00

APPETIZERS

add soup and salad bar 3.99

Gorgonzola Fries - coated and seasoned waffle fries drizzled with our gorgonzola sauce	7.99
Chili Con Queso - spiced ground beef chili cheese served with tortilla chips	7.99
Jumbo Onion Rings - seasoned rings dipped into Sriracha-Widmer tempura and served with bon fire sauce	Sm 4.99 Lg 7.99
Sliders - miniature cheeseburgers with ketchup, onions and pickles, served with fries	2 5.99 3 7.99
Dragon Tails - lightly breaded chicken tenders glazed with a sweet and spicy asian sauce served with celery sticks, blue cheese dressing and wasabi-soy	8.99
Shanghai Chicken in Lettuce Wraps - pan-seared seasoned chicken breast, crisp vegetables, water chestnuts, and shiitake mushrooms served on rice sticks with cool lettuce wraps and soy-sesame sauce	8.99
Cholula Buffalo Wings - the sauce is a magic combination of Cholula, tobasco and sweet chili	8.99
Pot Stickers - steamed chicken and vegetable dumpling served with soy sesame and a side of chili sauce	8.99
Calypso Calamari - calamari dusted with seasoned breadcrumbs, crisp-fried and served with chipotle aioli	8.99
Crab Stuffed Mushrooms - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses	9.99
Margherita or Pepperoni Pizza - made with flat bread, extra thin	9.99
Spicy Beef or Chicken Nachos - corn tortilla chips covered with our special jalapeño cheese sauce and generous portion of our spicy beef or chicken, topped with fresh Pico de Gallo, olive slices, diced avocados and sour cream	9.99
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
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
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

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



We Proudly Brew
STARBUCKS COFFEE

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SALADS

Mandarin Crispy Chicken Salad - cucumbers, toasted almonds, wonton strips, green onions, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken	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
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
Chopped Asian Salad - sliced chicken breast, mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks and sesame seeds tossed with miso vinaigrette	10.99
with Ahi tuna	13.99
Crab Salad Stuffed Avocado - avocado quarters topped with rock crab salad	11.99
Billion Dollar Salad - avocado, tomatoes, bacon, cheddar, and Jack cheeses, black olives, cucumbers, carrots, marinated mushrooms, and mixed greens with blackened chicken	11.99
with shrimp or crab	13.99
Shrimp-Avocado Salad - shrimp on mixed greens with grape tomatoes, cucumbers, parmesan cheese and avocado, tossed with spicy-Thai vinaigrette	12.99
Salmon Spinach Salad - fresh spinach leaves tossed with our red wine and olive vinaigrette with shredded jack cheese, mandarin oranges, sliced almonds and slices of fresh grilled salmon	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	13.99
with Ahi tuna	14.99

FUN FOOD

add soup and salad bar 3.99

Fiesta Enchiladas - seasoned chicken or ground beef rolled into corn tortillas and topped with our own New Mexico chile sauce, cheddar and jack cheeses, chopped green onions and black olives served with Southwestern rice	10.99
Tempura Finger Steaks - strips of sirloin dipped in Sriracha-Widmer tempura and deep fried with chipotle mayo or ranch, with fries	13.99
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
Baked Lobster Mac and Cheese - lobster meat mixed with a fontina, american, cheddar and jalapeño cheese sauce, served with a salad	14.99
Seafood Enchiladas - shrimp, crab and lobster rolled into corn tortillas, topped with our jalapeño cheese sauce and green onions served with southwestern rice	14.99
Fish and Chips - cod dipped in a Widmer tempura and crisp-fried, served with fries, Asian slaw and key lime tartar sauce	14.99

CHARBROILED BURGERS, CHICKEN AND SANDWICHES

freshly ground lean sirloin burgers

a charbroiled chicken breast may be substituted for no charge

choice of soup, salad, fries or sweet potato fries, substitute gorgonzola fries for 1.49 - add soup and salad bar 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 with cherry wood bacon	9.99
Chipotle Pepper Burger - pepper-jack cheese, lettuce, tomato, chipotle aioli and onion straws	10.99
Mushroom Burger - topped with sautéed mushrooms and swiss cheese with mayo	11.99
Hickory Burger - bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo	11.99
Surf and Turf Burger - topped with rock crab, avocado and tomato slices and hot cheese sauce, served open-faced	12.99
Ultimate Grilled Cheese - melted fontina, cheddar, pepper jack and swiss cheese on sourdough or whole wheat with mayo on the side	8.99
with sliced tomatoes and bacon	10.99
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, cherry wood bacon, pepper-jack cheese, lettuce, tomato and avocado with chipotle mayo wrapped in a tomato basil tortilla	10.99
Hot Pastrami Reuben - thinly sliced and piled high with sauerkraut & swiss on rye, choice of thousand island dressing or Dijon mustard on the side	12.99
Classic Club - sliced turkey and swiss, prime rib and cheddar, cherry wood bacon, tomato, lettuce and mayo between 3 slices of grilled sourdough or whole wheat	12.99
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	13.99
Tri Tip Steak Sandwich - the most flavorful part of the sirloin with chipotle mayo, lettuce and tomato on a grilled roll	13.99
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
Prime Rib French Dip - thin sliced prime rib and swiss on a grilled roll with au jus	13.99

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PASTA

served with a salad
substitute soup and salad bar 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
Blackened Chicken Alfredo - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne	15.99
King Crab and Shrimp Pasta - in a gorgonzola spiked alfredo sauce on angel hair	18.99
Seafood Linguini - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce on linguini	18.99
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 2.99

Homemade Soups

Soup of the Day
Gluten Free Vegetable
Baked Potato Clam Chowder
French Onion Lobster Bisque

Salads

Caesar Spinach
Pear and Pecan Tossed Green
Iceberg Wedge Chopped
Crab Stuffed Avocado 1.99

Side Dishes

Onion Rings Broccoli
Bistro Mashed Mac & Cheese
Fries or Baker Hashbrowns or Rice
Sweet Potato Fries Seasonal Vegetable

CHICKEN, PORK ETC

Chicken Fried Steak - traditional chicken fry topped with country gravy, served with hash browns	14.99
Rotisserie Chicken - rubbed with our special seasonings and roasted on our vertical rotisserie then split, serving size is 1/2 chicken	14.99
Southern Fried Chicken Breast - pan fried and served with country gravy and bistro mashed	16.99
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
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
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
Baby Back Ribs - slow roasted with our BBQ sauce then char broiled	1/2 rack 19.99 full rack 24.99

SIZZLING STEAKS AND PRIME RIB

Crushed Red Pepper and Garlic Rubbed Flat Iron - denver cut front quarter steak	10 oz 16.99
Ground Starbucks Coffee Rubbed Tri Tip Steak - from the sirloin	10 oz 17.99
Sirloin - hand-cut choice grade sirloin topped with sautéed mushrooms	8 oz 15.99 12 oz 19.99
Peppercorn Sirloin - topped with a creamy peppercorn sauce	8 oz 17.98 12 oz 21.98
Cajun Bacon Wrapped Sirloin - sirloin wrapped in bacon dusted in cajun seasoning and topped with onion straws	8oz 17.99 12oz 21.99
London Broil Sirloin - fanned on Bistro mashed potatoes with black pepper-garlic demi-glace	10 oz 19.99
Rib Eye - hand-cut from top choice grilled	12 oz 24.99 16 oz 28.99
Filet - the leanest and most tender cut	8 oz 27.99
Filet Ala Jaker's - topped with crab, asparagus and béarnaise	31.99
New York Steak For Two - one of the most flavorful cuts	24 oz 39.99
Double R Ranch Prime Rib - 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	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
Fresh Salmon - glazed with our miso-citrus or black pepper garlic sauce or simply broiled on jasmine rice 19.99 or cedar plank salmon 20.99	
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, pan-fried and served on jasmine rice with béarnaise	24.99
King Crab Legs - one pound of steamed and scored crab legs	market price*
Canadian Lobster Tail - 10 oz	market price*

PAIRINGS

add any of the following to any dinner entrée

Crab, Asparagus and Bearnaise	3.99
Shrimp - coconut or Widmer tempura	10.99
Shrimp Scampi	10.99
Trout - charbroiled or pan-fried	11.99
Seared Tuna	12.99
King Crab Legs -	market price*
Lobster Tail -	market price*

ADD ONS

add any of the following to any dinner entree

Horseradish Spiked Demi Glace	1.99
Béarnaise or Peppercorn Sauce	1.99
Ground Starbucks Coffee Rub	1.99
Crushed Red Pepper and Garlic Rub	1.99
Blackened with bleu cheese crumbles	1.99
Sautéed Mushrooms or Onions	1.99
Sautéed Mushrooms and Onions Combo	2.99

*on the day of your birthday present your I.D. and receive 25% off market priced items and 50% off all other entrées

JAKERS

BAR AND GRILL

All bottled wine opened in our bar
HOUSE WINES BY COPPER RIDGE
 9oz pour by the glass
 Chardonnay, White Zinfandel, Merlot, Cabernet
 5.00

LIGHT TO FULL INTENSITY WHITE WINES

	Glass	Bottle
White Zinfandel, Beringer CA	5	15
Riesling Special Harvest, St Chappell ID	6	16
Pinot Grigio, Ecco Domani IT	7	19
Sauvignon Blanc, Geyser Peak AUS	6	16
Moscato, Risque France	9	27
Chardonnay, Kendall Jackson CA	8.5	25
Chardonnay, La Crema CA	9.5	28

LIGHT TO FULL INTENSITY RED WINES

Pinot Noir, Hob Knob France	6	18
Pinot Noir, Firesteed OR	9.5	28
Pinot Noir, McMurray CA	11	32
Chianti, Da Vinci IT	7.5	22
Zinfandel, Windmill Old Vine CA	9	27
Merlot, 14 Hands WA	7	21
Merlot, Clos Du Boise CA	9	27
Merlot, Kendall Jackson CA	9.5	28
Petite Syrah, Crusher CA	9	27
Syrah, Sawtooth ID	8	23
Shiraz Cabernet, Penfolds AUS	7.5	22
Malbec, Ruta 22 Argentina	8	23
Malbec, Gascón Argentina	9.5	28
Cabernet, Louis Martini CA	8.5	25
Cabernet, Chateau Ste. Michelle WA	9	27
Cabernet, Kendall Jackson CA	9	27
Cabernet, Root I Chile	8.5	25
Blend, Menage Trois CA	7.5	22
Bordeaux, Hi-Roller Red CA	11	32

CHAMPAGNE

Cooks	6	
Chandon Brut	8	28
Moet Chandon White Star		53

MANAGERS CHOICE

Hells Canyon Chardonnay, ID	43
Cakebread Chardonnay, CA	60
King Estate Pinot Noir, OR	45
Rombauer Vineyards Zinfandel, CA	46
Napa Cellars Merlot, CA	35
Freemark Abbey Merlot, CA	42
Dead Arm Shiraz, AU	62
Stags Leap Petite Syrah, Napa Valley	64
Ferrari Carano Cabernet, CA	44
Silver Oak Cabernet, Alexander Valley, CA	80
Robert Mondavi Reserve Cabernet, CA	105

Joe DeBoard, General Manager

All bottled wine opened in our bar.



We Proudly Brew
 STARBUCKS COFFEE

There is an increased risk to health in eating undercooked foods.