

JAKERS

BAR AND GRILL

MARGARITAS

PAMA Margarita

tequila, pomegranate liqueur, Triple Sec
lime and sweet n sour on the rocks 6.99

Cuervo Gold Margarita

gold tequila, triple sec, lime and
sweet n sour on the rocks 7.99

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 9.99

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 7.99

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

Long Island Iced Tea

vodka, rum, gin and triple sec,
sweet n sour, Pepsi and lemon 6.99

Bloody Mary or Caesar

vodka with our own excellent mix
and jumbo shrimp garnish 6.99

Loaded Lemonade

ABSOLUT Raspberri vodka and lemonade
served frozen 6.49

Strawberry Daiquiri

strawberries blended with rum,
sweet n sour and 7-UP 6.99

Atomic Iced Tea

ABSOLUT vodka, Bacardi rum, Tanqueray gin and
Bacardi 151, triple sec, sweet n sour,
Pepsi and lemon 8.49

Jaker's Hurricane

Southern comfort, Yukon Jack, Wild Turkey,
Sloe Gin & fruit juice. 7.49

Tropical Obsession

a blend of tropical rum, melon liqueur, raspberry
schnapps topped with cranberry juice and a splash
of pineapple 7.49

CREATE A COMBO

choose one or more of our smaller appetizers

Calamari -	4.50
Pot Stickers -	4.50
Bacon Skins -	4.50

Dragon Tails -	5.00
Shrimp Wontons -	5.50
Coconut Shrimp -	6.00

APPETIZERS

Gorgonzola Fries

coated and seasoned waffle fries drizzled
with our gorgonzola sauce 7.99

Battered Zucchini and Mushrooms Combo

button mushrooms and tender zucchini hand
dipped in our batter, crisp-fried and served
with a side of ranch dressing 7.99

Calamari

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

Shanghai Chicken in Lettuce Wraps

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

Crab Stuffed Mushrooms

large sautéed mushrooms stuffed with crab and
topped with parmesan and jack cheeses 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 10.99

Pot Stickers

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

Cheddar Bacon Skins

crispy potato skins with melted jack and cheddar
cheeses, bacon, chives and sour cream 8.99

Pecan and Orange Baked Brie

creamy brie cheese topped with a
caramel orange glaze and candied pecans
then baked and served with fresh pears
and toasted baguettes 9.99

Chicken Nachos

corn tortilla chips covered with our special
jalapeño 3 cheese sauce and a generous portion
of our chicken, topped with fresh pico
de gallo, olive slices and sour cream 9.99

Shrimp and Cream Cheese Wontons

with sweet chili and wasabi-soy sauces 9.99

Hot Crab, Artichoke and Spinach Dip

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

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



We Proudly Brew
STARBUCKS COFFEE

There is an increased risk to health in eating undercooked foods

JAKERS

BAR AND GRILL

SALADS

Our Famous Soup and Salad Bar

five house made soups and salads
with multiple accompaniments 10.99

Mandarin Crispy Chicken Salad

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

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

Cabo Chicken Taco Salad

mixed greens with cilantro, mixed cheese, corn,
green onions, black beans, avocado, pico de gallo,
sour cream and spicy seasoned chicken 11.99

Crab Salad Stuffed Avocado

avocado quarters topped with rock crab salad 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

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

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

JAKER'S FEEL GOOD FOOD

Add soup and salad bar for 3.99

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

Fish and Chips

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

Mango Shrimp Tacos

tender bay shrimp sautéed with honey and lime served
with pico de gallo, mangos, avocado and asian slaw, in
two crisp flour tortillas with southwestern rice 13.99

Tempura Finger Steaks

strips of sirloin dipped in Sriracha-Widmer tempura and
deep fried with chipotle mayo or ranch, with fries 13.99

Baked Lobster Mac and Cheese

three cheese sauce, chipotle and jalapeños sautéed with
lobster meat, served with a choice of salad 14.99

CHARBROILED 1/2 lb BURGERS AND SANDWICHES

fresh ground and approximately 10% - 12% fat content
choice of soup, salad, 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 10.99 with cherry wood bacon 11.99

Chipotle Pepper Burger

with pepper-jack cheese, lettuce, tomato, chipotle aioli
and onion straws on a grilled bun 10.99

Sourdough Frisco Burger

All marinated burger served on sourdough with
cheddar, onion straws, lettuce and tomato 10.99

Hickory Burger

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

Avocado Burger

topped with sautéed mushrooms, avocado
and tomato slices and hot cheese sauce,
served open-faced 11.99

Turkey, Avocado and Bacon Wrap

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

Prime Rib French Dip

thin sliced prime rib and swiss
on a grilled roll with 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

Hot Turkey Sandwich

fresh roasted turkey sliced, on sour dough with
mashed potatoes topped with gravy,
served with a side of cranberry 9.99

Hot Pastrami Reuben

thinly sliced and piled high with sauerkraut and 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 3 cheese sauce and
served open-faced on a grilled roll 13.99

Hot Crab and Avocado

crab, tomato slices, avocado slices and hot three
cheese sauce on grilled whole wheat or telera
served open faced 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

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

Chicken Artichoke Bacon Penne

chicken breast, artichoke hearts and bacon sautéed in black pepper butter and white wine, tossed with our creamy garlic penne alfredo, topped with fresh tomatoes, basil, bacon and parmesan cheese 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

Blackened Chicken Alfredo

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

Seafood Linguini

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

Tenderloin with Creamy Gorgonzola Penne

seared tenderloin, shitake mushrooms, artichokes and asparagus sautéed and mixed with a creamy gorgonzola sauce 18.99

Shrimp Scampi

shrimp sautéed in white wine and garlic herbed butter with chives and diced tomatoes on angel hair 18.99

DINNERS

Homemade Soups

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

Salads

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

Side Dishes

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

CHICKEN, RIBS, ETC

Rotisserie Chicken

double breast of chicken rubbed with our seasonings and roasted on our rotisserie 14.99

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

Almond-Crusted Chicken

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

Chicken Fried Steak

traditional chicken fry topped with a peppered country gravy, served with mashed potatoes 13.99

Meat Loaf

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

Boneless Short Ribs

oven braised and extremely tender, 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 PRIME RIB

Sirloin

hand-cut choice grade sirloin topped with sautéed mushrooms 8 oz 14.99 12 oz 18.99

Cajun Bacon Wrapped Sirloin

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

London Broil Sirloin

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

Flat Iron Steak

denver cut jaccarded front quarter steak 10 oz 15.99

Filet

the leanest and most tender cut 8 oz 27.99 with crab, asparagus and béarnaise 8 oz 31.99

Rib Eye

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

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

Manhattan Filet

8 oz cut filet from the new york, served sizzling and topped with a Dijon mushroom cream sauce 19.99

FISH

Fresh Clear Spring's Idaho Trout

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

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

Shrimp

crispy coconut prawns with sweet chili and Malibu rum sauces or Widmer tempura-dipped and fried 19.99

Parmesan Baked Salmon and Halibut

smothered in a creamy parmesan sauce and baked golden brown 19.99

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

King Crab Legs

pre-split, this crab rules 1 1/2 lbs market price

COMBINATIONS AND ADD ONS

Add any of the following to any dinner entrée.

Trout - charbroiled or lightly breaded & pan fried	11.99	Sautéed Mushrooms to any steak	1.99
Shrimp-coconut or Widmer tempura	11.99	Sautéed Onions to any steak	1.99
Shrimp - scampi style	11.99	Sautéed Mushrooms and Onions	2.99
Lobster Alfredo	11.99	Crab, asparagus and béarnaise	3.99
Seared Tuna	12.99	Blackened with béarnaise	1.99
King Crab Legs 3/4 lb	market price	Blackened with bleu cheese crumbles	1.99

JAKERS

BAR AND GRILL

HOUSE WINES BY COPPERIDGE

Chardonnay, White Zinfandel, Merlot, Cabernet Glass 5.49

All bottled wine opened in our bar.

WHITE WINES

	Glass	Bottle
Beringer, White Zinfandel CA	5.99	17.00
Anything Goes Riesling, GER	7.99	23.00
Superstition Riesling, Pinot Blanc Blend, GER	6.99	19.00
Erath Pinot Gris, OR	8.99	26.00
Villa Maria Sauvignon Blanc, NZ	9.99	26.00
14 Hands Chardonnay, WA	7.99	23.00
Kendall Jackson Chardonnay, CA	8.99	26.00

RED WINES

Coppola Santé Pinot Noir, CA	8.99	26.00
Kendall Jackson Merlot, CA	10.99	32.00
Villa Giada Suri, Barbera d'Asti, IT	8.99	26.00
Da Vinci Opula Red Blend, IT	7.99	23.00
Bistro Rouge Red Table Wine, WA	8.99	26.00
Don Miguel Gascón Malbec, ARG	9.99	29.00
Bogle Petite Sirah, CA	7.99	23.00
Cycles Gladiator Zinfandel, CA	6.99	20.00
Louis Martini Cabernet Sauvignon, Sonoma County, CA	8.99	26.00
Liberty School Cabernet Sauvignon, Paso Robles, CA	10.99	32.00
Kendall Jackson Cabernet Sauvignon, CA	11.99	35.00

CHAMPAGNE AND SPARKLING WINE

Innocent Buystander Moscato, AU		16.00
Cooks Brut Champagne	split	5.00
Mumm Napa Brut Prestige, CA		39.00
Moët and Chandon Impérial, France		45.00

MANAGERS CHOICE

CLINE CASHMERE, CA - a southern Rhone style blend of Mourvèdre, Syrah and Grenache that is flavorful and smooth with cherry, raspberry and chocolate notes \$26

JUSTIN ISOSCELES, CA - an iconic Bordeaux blend of Merlot, Cabernet Franc and Cabernet Sauvignon featuring black and blue fruits with oak notes and hints of roasted coffee \$80

A BY ACACIA PINOT NOIR, CA - lush aromas of ripe plum and dark cherry with hints of oak; rich and medium bodied with smooth, supple tannins \$33

CONUNDRUM, CALIFORNIA WHITE WINE, CA - this proprietary blend of Chardonnay, Sauvignon Blanc, Muscat, Viognier and Semillon is lush and creamy with bright tropical fruit flavors of melon, pineapple and pear \$39

ZACA MESA SYRAH, CA - a full-bodied Syrah that displays rich blackberry fruit with sage spice and hints of smoky oak \$35

STAG'S LEAP MERLOT, CA - rich red fruit flavors, toasted almonds and rosemary with a hint of black truffles. Yum! \$55

PEND d'OREILLE CABERNET SAUVIGNON, WA - vinified in Sandpoint Idaho with Washington grapes, this smooth wine has layers of blackberry and plum; it's full bodied with fine grained tannins \$33

BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON, CA - well made, complex and hearty; a delicious Cabernet for those who love the traditional style \$39

STAG'S LEAP CABERNET SAUVIGNON, CA - flavors of plum, spice, green tea and cocoa with a velvety structure \$70

CAYMUS NAPA CABERNET SAUVIGNON, CA - a wonderful wine made in the Caymus style; fully rich yet supple with spice, and vanilla oak; always a favorite \$90

ROBERT MONDAVI PRIVATE RESERVE CABERNET SAUVIGNON, CA - a powerful wine with elegance and grace showing blackberry and huckleberry with a hint of earthiness; tannins are firm and generous \$105

CAKEBREAD CHARDONNAY, CA - fresh Granny Smith apples, pears and melon fruit accented by mineral and warm oak spices \$60

General Manager PATTI JENNINGS
Chef / Kitchen Manager TAMMY SORENSON



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STARBUCKS COFFEE