

JAKERS

BAR AND GRILL

BEVERAGES

Fresh Squeezed Lemonade -	2.99
add strawberries, raspberries or a fruit blend	3.29
Iced Tea -	2.49
add strawberries, raspberries or a fruit blend	2.99
Smoothies - strawberry, raspberry, peach or tropical with ice cream	3.49

CREATE A COMBO

choose one or more of our smaller appetizers

Calamari -	4.50	Dragon Tails -	5.00
Pot Stickers -	4.50	Shrimp Wontons -	5.50
Bacon Skins -	4.50	Coconut Shrimp -	6.00

APPETIZERS AS MEALS

Add soup and salad bar for 3.99

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
Bacon Skins - crispy potato skins with melted Jack and Cheddar cheeses, bacon, chives and sour cream	8.99
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 - breaded chicken tenders glazed with a sweet and spicy asian sauce and served with celery sticks, blue cheese dressing and wasabi-soy	8.99
Calamari - calamari dusted with seasoned bread crumbs, crisp-fried and served with chipotle aioli	8.99
Pot Stickers - steamed chicken and vegetable dumpling served with soy sesame and a side of chili sauce	8.99
Pecan and Orange Baked Brie Cheese - creamy brie cheese topped with caramel orange glaze and candied pecans then baked and served with fresh pears and toasted baguettes	9.99
Crab Stuffed Mushrooms - large sautéed mushrooms stuffed with crab and topped with parmesan and jack cheeses	9.99
Chicken Nachos - corn tortilla chips covered with our special jalapeño 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
Coconut Prawns - crispy coconut-encrusted prawns served with sweet chili and Malibu rum sauces	10.99
Rim Fired Shrimp Cocktail - chilled jumbo shrimp in a wasabi-spiked cocktail sauce with celery sticks	10.99
Hot Crab, Artichoke and Spinach Dip - a hot creamy cheesy blend of crab, artichoke hearts and spinach served with seasoned toasted baguettes	11.99

FISH

Add soup and salad bar for 3.99

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



We Proudly Brew
STARBUCKS COFFEE

JAKERS

BAR AND GRILL

SALADS

- Our Famous Soup and Salad Bar** - five house made soups and salads with multiple accompaniments 8.99
- Caesars** - crisp romaine topped with freshly shredded parmesan cheese with blackened chicken 8.99
with shrimp scampi or grilled salmon 10.99
- 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 rotisserie chicken 8.99
- Mandarin Crispy Chicken Salad** - cucumbers, toasted almonds, wonton strips, mandarin oranges, salad greens, sesame-teriyaki dressing with sliced crispy chicken 8.99
- Asian Chopped Salad** - mixed greens, shredded cabbage, carrots, red bell peppers, green onions, tomatoes, crispy wontons, rice sticks, sesame seeds and sliced chicken tossed with miso vinaigrette
with roasted chicken 8.99
with Ahi tuna 11.99
- Crab-Stuffed Avocado Salad** - avocado quarters topped with rock crab salad 8.99
- Billion Dollar Salad** - avocado tomatoes, bacon, cheddar and Jack cheeses, black olives, cucumbers, carrots, mushrooms, mixed greens with blackened chicken 9.99
with shrimp or crab 11.99
- 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 10.99
- Evil Jungle Thai Noodle Salad** - grilled marinated sirloin fanned on mixed asian greens, tomatoes, diced avocado, mint, cilantro, mango, and peanuts tossed with spicy lime vinaigrette 13.99
with Ahi tuna 14.99

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
- 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 11.99
- Blackened Chicken Alfredo** - blackened chicken breast, zucchini, mushrooms and our alfredo sauce on penne 11.99
- Shrimp Scampi** - shrimp sautéed in white wine and garlic herbed butter with chives and diced tomatoes on angel hair with salad 13.99
- Seafood Linguini** - shrimp, crab, scallops, cod and salmon sautéed in herb-butter and white wine tossed with alfredo sauce, on linguini 14.99
- Tenderloin with Creamy Gorgonzola Penne** - seared tenderloin, shitake mushrooms, artichokes and asparagus sautéed and mixed with a creamy gorgonzola sauce 14.99

CHARBROILED BURGERS

fresh ground and approximately 10% - 12% fat content 1/3 lb
choice of soup, salad, 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, lettuce, 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 cherry wood bacon 10.99
- Chipotle Pepper Burger** - ground sirloin, with pepper-jack cheese, lettuce, tomato, chipotle aioli and onion straws 8.99
- Sourdough Frisco Burger** - AI marinated burger served on sourdough with cheddar, onion straws, lettuce and tomato 8.99
- Mushroom Burger** - topped with sautéed mushrooms and swiss cheese with mayo 9.99
- Hickory Burger** - bacon, cheddar and onion straws with our BBQ sauce with lettuce, tomato and mayo 9.99
- Avocado Burger** - topped with sautéed mushrooms, avocado and tomato slices and three cheese sauce, served open-faced 9.99

JAKERS

BAR AND GRILL

SANDWICHES AND WRAPS

choice of soup, salad, fries or onion rings, substitute gorgonzola fries for 1.49
add soup and salad bar for 3.99

The C.A.T - rotisserie chicken, lettuce, avocado, tomato
and sun-dried tomato mayo on grilled wheat half 6.99 full 8.99

B.L.T - cherry wood bacon, lettuce, tomato and sun dried tomato
mayo on grilled whole wheat or sourdough half 6.99 full 8.99

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 9.99

Hot Turkey Sandwich - fresh roasted turkey sliced, on
sour dough with mashed potatoes topped with gravy
served with a side of cranberry half 6.99 full 8.99

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,
cherry wood bacon, pepper-jack cheese, lettuce, tomato and avocado
with chipotle mayo wrapped in a salsa tortilla 9.99

Hot Pastrami Reuben - thinly sliced and piled high with
sauerkraut & swiss on rye, choice of thousand
island dressing or Dijon mustard on the side half 9.99 full 11.99

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 half 9.99 full 11.99

Avocado and Crab - crab, tomato slices, avocado slices, and our
three cheese sauce on grilled whole wheat or telera half 9.99 full 12.99

Philly Cheese Steak Sandwich - thin sliced seared sirloin with
sautéed onions and peppers topped with our three cheese sauce and
served open-faced on a grilled roll sm 9.99 full 12.99

Prime Rib French Dip - thin sliced prime rib and
swiss on a grilled roll with au jus sm 9.99 full 12.99

Tri Tip Steak Dip - the most flavorful part of the sirloin
on a grilled roll with onion straws. Served with a side of creamy
horseradish sauce and au jus 13.99

ENTREES

choice of soup or salad and fries or onion rings, substitute gorgonzola fries for 1.49
substitute soup and salad bar for 2.99

CHICKEN, RIBS AND MEATLOAF

Almond Crusted Chicken - breast of chicken rolled in
crushed almonds and spiced panko pan fried and
served on jasmine rice with béarnaise sauce 13.99

Meat Loaf - made from ground sirloin and italian sausage
with Bistro mashed potatoes and a beef demi glace 12.99

Boneless Short Ribs - oven braised and extremely
tender served on Bistro mashed with a
horseradish spiked demi-glace 13.99

STEAKS

Sirloin - hand-cut choice grade sirloin topped
with sautéed mushrooms 6 oz 12.99

Filet - the leanest and most tender cut 5 oz 19.99

SEAFOOD

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



There is an increased risk to health in eating undercooked foods.
15% gratuity will be added to parties of 10 or more.

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, Sonoma County, CA	8.99	26.00
Liberty School Cabernet, Paso Robles, CA	10.99	32.00
Kendal Jackson Cabernet, CA	11.99	35.00

CHAMPAGNE AND SPARKLING WINE

Innocent Bystander 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, 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**