

DINNER ~ FRIDAY, NOVEMBER 20, 2009

APPETIZERS

SELECTION OF IMPORTED AND DOMESTIC CHEESE Ask your Server for our Special Cheese Menu	MRKT
OREGON GOLDEN CHANTERELLES Grilled Brioche Cherry Tomatoes, Sherry Mustard Cream Sauce ...	7.95
JUMBO PRAWN COCKTAIL Cocktail Sauce and Lemon	12.95
FRIED CALAMARI Trio of Dipping Sauces	7.95
DUNGENESS CRAB COCKTAIL Cocktail Sauce and Lemon	15.95
AHI AND HAMACHI SASHIMI PLATE Asian Salads with Wasabi and Ginger	12.95
OYSTERS ON THE HALF SHELL Gigamoto Oysters, Hood Canal, Washington	12.65
Little Creek Oysters, Hood Canal, Washington	12.65
STEAMED PENN COVE MUSSELS Red Curry Sauce and Tomatoes	8.95
DUNGENESS CRAB AND BAY SHRIMP CAKES Roasted Red Pepper Aioli	15.95
STEAMED MANILA CLAMS with White Wine and Herb Butter	9.95
FRUITS OF THE SEA Chilled Seafood Platter, Serves 4-6	39.95
ANGEL HAIR ONION RINGS with Barbecue Sauce	7.95
PORK BELLY CONFIT AND SOFT POLENTA with An Over Easy Egg, Basil Oil and Micro Greens	8.95

SOUPS AND SALADS

CLAM CHOWDER Cup or Bowl	4.45.....5.45
SPLIT PEA SOUP Cup or Bowl	3.45.....4.45
CLASSIC SLOW BAKED FRENCH ONION SOUP Baked Golden Brown with Swiss Cheese	6.45
CÆSAR SALAD Parmesan and Garlic Croutons	7.95
MARINATED RED BEET AND FRESH SPINACH SALAD with Cinnamon, Goat Cheese and Candied Walnuts	8.95
MIXED GREENS Bleu Cheese and Walnuts	7.95
Balsamic Vinaigrette	5.95
ROASTED GARLIC AND ORGANIC ARUGULA SALAD Danish Blue Cheese, Hazelnuts and Pomegranate Molasses	7.95
ICEBERG WEDGE SALAD Roquefort Dressing, Tomatoes and Asparagus	6.95

JAKE'S GRILL CLASSICS

DUNGENESS CRAB AND SHRIMP LOUIE Classic Northwest Salad with Thousand Island	15.95
JAKE'S POT ROAST Slow Braised with Vegetables and Garlic Mashed Potatoes	15.95
PARMESAN CRUSTED TILAPIA with Crispy Capers and Seared Lemon	17.95
JAKE'S GRILL THREE CHEESE MACARONI with Toasted Bread Crumbs	13.95
BRIDGEPORT IPA BATTERED COD FISH AND CHIPS Coleslaw and Tartar Sauce	16.95
JAKE'S HALF-POUND CHEESEBURGER Tillamook Cheddar and French Fries	9.95

PASTA

GNOCCHI, ORGANIC VEGETABLES AND PUMPKIN SAUCE Chanterelles, Roasted Garlic, Peppers and Fall Greens	13.95
CHICKEN, ITALIAN SAUSAGE AND ROTINI Marinara and Ricotta Cheese	16.95
SHRIMP POMODORO Linguini, Garlic, Herbs, and Fresh Basil	19.95
BAY SCALLOP AND SHRIMP ANGEL HAIR Julienne Vegetables and Brandy Shrimp Sauce	15.95

STEAKS, CHOPS AND CHICKEN

<i>Accompanied by Your Choice of Mashed Potatoes, Baked Potato, Yukon Gold Potatoes, Rice or French Fries</i>	
GRILLED CULOTTE SIRLOIN STEAK Sliced with Creamy Risotto, Greens and Red Wine Demi	16.95
USDA PRIME NEW YORK STEAK 12 oz.	29.95
16 oz.	36.95
GRILLED USDA PRIME TOP SIRLOIN BORDELAISE Yukon Gold potatoes, Asparagus and Dungeness Crab	29.95
CHICKEN OSCAR Dungeness Crab, Oregon Asparagus and Béarnaise	22.95
SLICED USDA PRIME 8 OZ. NEW YORK STEAK Bleu Cheese, Peppercorn or Mushroom Demi	24.95
JAKE'S 12 OZ. USDA PRIME BONELESS RIB EYE STEAK Peppercorn Demi Glace	31.95
CHICKEN MARSALA Duo of Mushrooms and Marsala Demi	17.95
NIMAN RANCH DOUBLE CUT PORK CHOP with Oregon Chanterelle Mustard Cream Sauce	24.95
GRILLED LAMB CHOPS with Asparagus Spears and Mint Demi Glace	33.95
ORIGINAL 24OZ. LONG BONE COWBOY STEAK with Tobacco Onions and Red Wine Sauce	39.95
GRILLED FLAT IRON STEAK Jumbo Onions Rings and Cherry Tomatoes	21.95
FILET MIGNON WITH CABERNET MUSHROOM DEMI-GLACE 6 oz.	29.95
10 oz.	38.95
GROUND KOBE CHOP STEAK with Haystack Onions and Blue Cheese Demi	18.95

CHEF'S SELECTIONS

NORTHWEST LING COD AND PORK BELLY CONFIT Butternut Squash, Parsnips and Cherry Tomatoes.	19.95
SAUTÉED VEAL SWEETBREADS AND PRAWNS Fall Greens, Risotto and Wild Mushroom Port Sauce	24.95
HOISIN GRILLED MAHI MAHI Sesame Rice, Stir Fry Vegetables and Wasabi Sauce	21.95
HERBED GRILLED ALASKAN HALIBUT CHEEKS with Risotto, Greens and Mushroom Essence	24.95
ALASKAN HALIBUT AND SOCKEYE PENNE Mushrooms, Arugula, Cherry Tomatoes and Pesto Cream	17.95

...ON THE SIDE...3.95

Sautéed Butternut Squash and Bleu Cheese Brussels Sprouts with Pancetta Fresh Asparagus Steamed Spinach Fresh Broccoli Roasted Autumn Root Vegetables Oregon Golden Chanterelles and Organic Greens Creamed Spinach
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SEAFOOD ENTRÉES

OVEN ROASTED OREGON REX SOLE Bay Shrimp, Cherry Tomatoes, Basil and Beurre Blanc	16.95
HORSERADISH CRUSTED ALASKAN HALIBUT Roasted Garlic Mashed Potatoes and Chive Oil	27.95
GRILLED WILD ALASKAN SOCKEYE SALMON with Rice Pilaf, Asparagus and Beurre Rouge	21.95
AHI TUNA SEARED "RARE" Pickled Ginger, Wasabi and Nori Roll	23.95
NOVA SCOTIA COLD WATER LOBSTER TAIL with Asparagus Spears and Drawn Butter	29.95
STUFFED OVEN ROASTED FILET OF SALMON Dungeness Crab, Oregon Bay Shrimp and Brie	25.95
GRILLED ALASKAN HALIBUT STEAK Yukon Gold Potatoes and Herb Beurre Blanc	29.95
CEDAR PLANK WILD ALASKAN SOCKEYE SALMON with Beurre Rouge and Tomato Basil Relish	21.95