

# DINNER ~ SATURDAY, MARCH 13, 2010

## APPETIZERS

GRILLED HONEY-BALSAMIC MARINATED QUAIL <i>Late Winter Vegetable Slaw with Radicchio and Jicama....</i>	10.95
KOBE BEEF POT STICKERS <i>Hoisin Glaze and Soy Dipping Sauce.....</i>	7.95
ITALIAN STYLE AIR DRIED BEEF TENDERLOIN <i>Organic Arugula Salad, Shallot Crisps &amp; Pecorino Romano.....</i>	9.95
DUNGENESS CRAB AND BAY SHRIMP CAKE <i>Cole Slaw and Roasted Red Pepper Aioli.....</i>	7.95
FRIED CALAMARI <i>Trio of Dipping Sauces.....</i>	9.95
ANGEL HAIR ONION RINGS <i>with Barbecue Sauce.....</i>	5.95
STEAMED MANILA CLAMS <i>with White Wine and Herb Butter.....</i>	9.95
STEAMED PENN COVE MUSSELS <i>Red Curry Sauce, Tomatoes and Herbs.....</i>	8.95
SELECTION OF IMPORTED AND DOMESTIC CHEESE <i>Ask your Server for our Special Cheese Menu.....</i>	MRKT

## CHILLED FROM THE SEA

LITTLE CREEK OYSTERS ON THE HALF SHELL.....	each 2.00
JUMBO PRAWN COCKTAIL.....	12.95
JAPANESE HAMACHI WITH AVOCADO & TRUFFLE OIL.....	8.95
CHILLED FRUITS OF THE SEA, SERVES 4-6.....	39.95
OREGON DUNGENESS CRAB COCKTAIL.....	15.95
AHI AND HAMACHI SASHIMI WITH ASIAN SALADS.....	12.95
QUILCENE BAY OYSTERS.....	each 2.00

## SOUPS AND SALADS

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

## JAKE'S TIMELESS CLASSICS

JAKE'S SLOW COOKED POT ROAST <i>Slow Braised with Vegetables and Garlic Mashed Potatoes.....</i>	15.95
BRIDGEPORT IPA BATTERED COD FISH AND CHIPS <i>Coleslaw and Tartar Sauce.....</i>	16.95
JAKE'S THREE CHEESE MACARONI <i>with Toasted Bread Crumbs.....</i>	13.95
JAKE'S CLASSIC CÆSAR SALAD <i>Dungeness Crab and Shrimp Cakes.....</i>	15.95
<i>Grilled Chicken.....</i>	10.95
DUNGENESS CRAB AND SHRIMP LOUIE <i>Classic Northwest Salad.....</i>	15.95
JAKE'S HALF-POUND CHEESEBURGER <i>Tillamook Cheddar and Fries.....</i>	9.95

## PASTA

WILD ALASKAN SOCKEYE SALMON PENNE PASTA <i>Mushrooms, Cherry Tomatoes and Pesto Cream.....</i>	17.95
CHICKEN, ITALIAN SAUSAGE AND ROTINI PASTA <i>Marinara and Ricotta Cheese.....</i>	16.95
BAY SCALLOP AND SHRIMP ANGEL HAIR PASTA <i>Julienne Vegetables and Brandy Shrimp Sauce.....</i>	15.95
SHRIMP POMODORO <i>Linguini, Garlic, Herbs, and Fresh Basil.....</i>	19.95
WILD OREGON MUSHROOM RAVIOLI <i>Served In an Acorn Squash with, Leeks and Porcini Cream Sauce.....</i>	16.95

## PRIME AND TOP CHOICE STEAKS

USDA Midwest Corn Fed Angus Beef, 21 Day Aged,  
Hand Cut, Prepared in our Custom Broiler at 700 degrees

USDA PRIME NEW YORK STEAK 12 oz.....	29.95
16 oz.....	36.95
USDA PRIME, 12 OZ. BONELESS RIB EYE STEAK <i>Peppercorn Demi Glace.....</i>	31.95
FILET MIGNON WITH CABERNET MUSHROOM DEMI-GLACE 6 oz.....	29.95
10 oz.....	38.95
16 oz. Bone-In.....	42.95
USDA PRIME NEW YORK STEAK, SLICED <i>Bleu Cheese, Peppercorn or Mushroom Demi.....</i>	24.95
THE ORIGINAL 24OZ. LONG BONE COWBOY STEAK <i>with Tobacco Onions and Red Wine Sauce.....</i>	39.95
USDA PRIME TOP SIRLOIN BORDELAISE <i>Yukon Gold potatoes, Asparagus and Dungeness Crab.....</i>	29.95

## MEATS, CHOPS AND CHICKEN

CARLTON OREGON DOUBLE CUT PORK CHOP <i>with Cabernet Mushroom Demi-Glace.....</i>	24.95
CHICKEN OSCAR <i>Dungeness Crab, Oregon Asparagus and Béarnaise.....</i>	22.95
GRILLED RACK OF LAMB CHOPS <i>with Mint Demi-Glace.....</i>	33.95
GRILLED FLAT IRON STEAK <i>Jumbo Onion Rings and Cherry Tomato Demi Glace.....</i>	22.95
CHICKEN MARSALA <i>with a Duo of Mushrooms and Marsala Demi-Glace.....</i>	18.95

Entrees Accompanied by Your Choice of Mashed Potatoes,  
Baked Potato, Yukon Gold Potatoes, Rice or French Fries

## CHEF'S SELECTION

OVEN SEARED OREGON REX SOLE <i>with Bay Shrimp, Fresh Basil and Cherry Tomatoes....</i>	16.95
SEARED OREGON ROCKFISH AND PRAWNS <i>Parmesan Risotto, Greens, Chili and Chive Oils.....</i>	19.95
GRILLED NEW ZEALAND KING SALMON <i>with Sautéed Green Beans and Berry Beurre Rouge.....</i>	24.95
STUFFED PETRALE SOLE PAUPIETTES <i>Bay Shrimp, Brie Cheese and Dungeness Crab.....</i>	18.95

## ...ON THE SIDE 3.95

SAUTÉED BUTTERNUT SQUASH AND BLEU CHEESE BRUSSELS SPROUTS WITH HOMEMADE PANCETTA CREAMED SPINACH BROCCOLI FRESH ASPARAGUS STEAMED SPINACH GREEN BEANS SAUTÉED WITH SHALLOTS
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## SEAFOOD ENTRÉE

GRILLED NORTHWEST LING COD <i>Mediterranean Cous Cous and Sun-dried Tomato Feta Tapenade... </i>	20.95
HOISIN GRILLED MAHI MAHI <i>Sesame Rice, Stir Fry Vegetables and Wasabi Beurre Blanc.....</i>	23.95
GRILLED ALASKAN HALIBUT STEAK <i>Yukon Gold Potatoes and Herb Beurre Blanc.....</i>	29.95
CEDAR PLANK WILD ALASKAN SOCKEYE SALMON <i>with Beurre Rouge.....</i>	22.95
NORTH ATLANTIC COLD WATER LOBSTER TAIL <i>with Asparagus Spears and Drawn Butter.....</i>	29.95
STUFFED OVEN ROASTED FILET OF SALMON <i>Dungeness Crab, Oregon Bay Shrimp and Brie Cheese.....</i>	24.95
AHI TUNA SEARED "RARE" <i>Pickled Ginger, Wasabi and Nori Rolls.....</i>	23.95
GRILLED WILD ALASKAN SOCKEYE SALMON <i>Rice Pilaf, Oven Roasted Tomatoes and Beurre Rouge ...</i>	21.95
PARMESAN CRUSTED TILAPIA <i>with Crispy Capers and Seared Lemon.....</i>	17.95