

DINNER ~ SUNDAY, FEBRUARY 14, 2010

APPETIZERS

SELECTION OF IMPORTED AND DOMESTIC CHEESE
Ask your Server for our Special Cheese Menu..... MRKT

DUNGENESS CRAB COCKTAIL
with Cocktail Sauce and Lemon 12.95

ANGEL HAIR ONION RINGS
with Barbecue Sauce 5.95

JUMBO PRAWN COCKTAIL
Cocktail Sauce and Lemon..... 12.95

SEAFOOD SAMPLER
Dungeness Crab, Bay Shrimp, Prawn and Oyster..... 9.95

AHI AND HAMACHI SASHIMI PLATE
Trio of Japanese Salads with Wasabi and Ginger..... 12.95

DUNGENESS CRAB AND BAY SHRIMP CAKE
Roasted Red Pepper Aioli 7.95

OYSTERS ON THE HALF SHELL
Market Oysters each 2.00

FRESH STEAMER CLAMS
with Garlic, Herbs and White Wine 10.95

FRUITS OF THE SEA
Chilled Seafood Platter, Serves 4-6 39.95

STEAMED MUSSELS
Red Curry Coconut Sauce and Tomatoes..... 8.95

VALENTINE'S DAY APPETIZERS

PANCETTA WRAPPED PRAWNS
Soft Polenta, Sun-dried Tomato Butter and Micro Greens. 8.95

GINGER MARINATED BEEF TENDERLOIN TIPS
Asian Slaw, Chives and Chili Oil 12.95

ALASKAN KING CRAB LEG SAUTÉ
Leeks, Roasted Garlic, Pancetta, Tomatoes and Sherry Butter.. 10.95

KOBE BEEF POT STICKERS
Hoisin Glaze and Soy Dipping Sauce..... 7.95

WILD BLACK TRUMPET AND LITTLE FOOT MUSHROOMS
Grilled Brioche, Cherry Tomatoes and Sherry Mustard Cream 9.95

SOUPS AND SALADS

CLAM CHOWDER
Cup or Bowl 4.45.....5.45

SPLIT PEA SOUP
Cup or Bowl 3.45.....4.45

MISO SOUP
Udon Noodles, Tofu and Vegetables in a Miso Broth..... 5.95

CLASSIC FRENCH ONION SOUP
Baked Golden with Swiss Cheese and French Bread 6.45

CÆSAR SALAD
Parmesan and Garlic Croutons 7.95

MIXED GREENS
Bleu Cheese and Walnuts 7.95
Balsamic Vinaigrette..... 5.95

MARINATED RED BEET AND FRESH SPINACH SALAD
with Cinnamon, Goat Cheese and Candied Walnuts..... 8.95

ICEBERG SALAD
Roquefort Dressing, Tomatoes and Asparagus 6.95

JAKE'S SEAFOOD SPECIALTIES

PARMESAN CRUSTED TILAPIA
Crispy Capers and Seared Lemon..... 17.95

CEDAR PLANK WILD ALASKAN SOCKEYE SALMON
with Tomato Basil Relish and Beurre Rouge 21.95

SHRIMP POMODORO
Linguini, Garlic, Herbs, and Fresh Basil..... 19.95

AHI TUNA SEARED "RARE"
Pickled Ginger and Wasabi Mashed Potatoes 25.95

BAY SCALLOP AND SHRIMP FETTUCCINI
Fresh Herbs, Garlic and Creamy Alfredo Sauce..... 15.95

STEAKS, CHOPS AND CHICKEN

*accompanied with choice of Mashed potatoes,
 Baked potato, Yukon gold potatoes, Rice or French fries*

NIMAN RANCH DOUBLE CUT PORK CHOP
with Cabernet Mushroom Demi-Glace 24.95

USDA PRIME NEW YORK STEAK
12 oz..... 29.95
16 oz..... 36.95
Bone in Kansas City Strip 40.95

GRILLED USDA PRIME TOP SIRLOIN BORDELAISE
Yukon Gold potatoes, Asparagus and Dungeness Crab 29.95

JAKE'S 12 OZ. USDA PRIME BONELESS RIB EYE STEAK
Peppercorn Demi Glace..... 31.95

CHICKEN OSCAR
Dungeness Crab, Oregon Asparagus and Béarnaise..... 22.95

GRILLED LAMB CHOPS
with Asparagus Spears and Mint Demi Glace..... 33.95

SLICED USDA PRIME 8 OZ. NEW YORK STEAK
Blue Cheese, Peppercorn or Mushroom Demi 24.95

ORIGINAL 24OZ. LONG BONE COWBOY STEAK
with Tobacco Onions and Red Wine Sauce..... 39.95

FILET MIGNON WITH CABERNET MUSHROOM DEMI-GLACE
6 oz..... 29.95
10 oz..... 38.95
16 oz. Bone In..... 42.95

GRILLED FLAT IRON STEAK
Jumbo Onions Rings and Cherry Tomatoes 21.95

VALENTINE'S DAY ENTRÉES

STUFFED ATLANTIC SALMON FILET
Dungeness Crab, Bay Shrimp, Dill and Brie Cheese 29.95

DUNGENESS CRAB RAVIOLI AND OREGON WHITE TRUFFLES
Carrots, Leeks, Artichokes, Acorn Squash and Scallop Cream 23.95

COCOA SPICED PETIT FILET AND GRILLED PRAWNS
Asparagus and Bittersweet Chocolate Merlot Sauce 33.95

GRILLED SIRLOIN BAVETTE AND ALASKAN KING CRAB
Asparagus, Red Wine Sauce, and Drawn Butter 25.95

GRILLED JUMBO PRAWNS OVER CAPELLINI
Roasted Tomatoes, Basil, Vegetables and Brandy Shrimp Sauce..... 19.95

...ON THE SIDE...3.95

Sautéed Butternut Squash and Bleu Cheese
 Fresh Asparagus
 Broccoli Raab with Moroccan Cured Lemon
 Steamed Spinach
 Fresh Broccoli
 Brussels Sprouts with Pancetta
 Creamed Spinach

SEAFOOD ENTRÉE

HOISIN GRILLED MAHI MAHI
Stir Fry Vegetables, Sesame Rice and Wasabi Butter 22.95

NOVA SCOTIA COLD WATER LOBSTER TAIL
with Asparagus Spears and Drawn Butter 29.95

FRESH QUINAULT RAZOR CLAMS
French Fries, Coleslaw and Tarter Sauce 25.95

GRILLED ALASKAN HALIBUT STEAK
Yukon Gold Potatoes and Herb Beurre Blanc 29.95

GRILLED IDAHO RAINBOW TROUT
French Beluga Lentils, Leeks and Red Pepper Sauce..... 19.95

Join us for
Sippin' Saturdays
(and Sundays)

\$2.00 Mimosas

9am-4pm

Every Saturday & Sunday

Brunch served from 7:30am-1:30pm

Lunch served from 11:30am-4:30pm

Happy Hour Saturday 1:00pm-4:00pm

Happy Hour Sunday 3:00pm-Close

**START YOUR DAY OFF
RIGHT!**

**JOIN US FOR
BREAKFAST**

Entrées starting at \$6.95

Monday - Friday 7:00am - 10:30am

Saturday & Sunday 7:30am - 1:30pm

Cold Bottled Beer

Heineken, Corona, Bass Ale,
Michelob Ultra, Stella Artois,
Amstel Light, Bud Light, Coors Light, Black Butte Porter
Beck's Non Alcoholic, Bitburger Non Alcoholic

Draft and Micro Draft

Ninkasi Total Domination, Guinness Stout,
Stella Artois, Blue Moon Belgian Ale, Coors Light,
Caldera Pilsner, MacTarnahan's Amber Ale,
New Castle Brown Ale, Bridgeport Seasonal,
Bridgeport IPA, Pyramid Haywire Hefeweizen,
Deschutes Mirror Pond Ale

FEATURED COCKTAILS

MULLED WINE

*Our own Blend of Wine, Brandy, Lemon and Cloves,
Steamed and Served with Lemon 5.00*

IRISH COFFEE

*Tullamore Dew Irish Whiskey and Coffee, Topped with
Fresh Whipped Cream 7.00*

HOT APPLE PIE

*Hot Apple Cider, Blended with Tuaca and Topped with
Fresh Whipped Cream 6.75*

DINNER MENU

Grills were the rage downtown when women wore Gibson Girl dresses, boys wore knee pants, and men wore whiskers. It was a time when simplicity, service and honesty were the things that made America great. Jake's Classic American Grill recalls the spirit of that era, the first decade of the Twentieth Century, when cinemas had opened, the first transcontinental automobile race flashed to its finish line in Portland. On New Year's Eve, 1910, the Oregonian reported that 50,000 people thronged the streets and "in the grills every table was occupied."

Rebellious and avant-garde architect William Knighton capped the decade when he designed The Governor Hotel in 1909. He embellished the building with terracotta, a hand built, high-fired clay, and stamped it with his signature shield motif. He set terracotta figures of men and women on the roof and installed a mosaic floor and onyx wainscoting in the lobby. Over the intervening years, part of the mosaic floor was buried under seven layers of carpet, but it has been restored to its original brilliance as the floor of Jake's Grill. Renovated in 1992 and listed on the National Register of Historic Places, it is especially fitting that The Governor is the home of Jake's Grill because Knighton also designed the building that houses Jake's Famous Crawfish Restaurant, our sister restaurant.

Inspired by American tradition, Jake's Grill has taken a stand behind the finest meat and seafood served in a classic, uncomplicated style. Here you will find the best steak in the city - tender Filet Mignon, USDA Prime Top Sirloin, New York Steak - and of course, the best fresh seafood.

Like those early lumber barons, shipping company executives and steamship captains who once patronized The Governor, you know how you like your grill, and we aim to please you. Our classic bar serves hand-built, hand-mixed cocktails and a formidable selection of single malt whiskies. Like William Knighton, we have our own signature, and that signature is quality. We belong to the long-standing tradition of offering you superb food and service in an atmosphere of comfort.

Located just blocks away from Jake's Famous Crawfish, our sister restaurant, established in 1892, and the glitter of Broadway.

Jake's Grill is an American classic - Timeless, enduring and made for you.

Jake's Classic American Grill
is open 7 days a week
for breakfast, lunch and dinner.