

LUNCH ~ FRIDAY, NOVEMBER 20, 2009

APPETIZERS

SEAFOOD SAMPLER

Dungeness Crab, Bay Shrimp, Oyster and Crayfish..... 9.95

AHI AND HAMACHI SASHIMI PLATE

Asian Salads with Wasabi and Ginger..... 7.95

OYSTERS ON THE HALF-SHELL

Little Creek Oysters, Hood Canal, WA..... 8.95

FRIED CALAMARI

with Trio of Dipping Sauces..... 7.95

STEAMED MANILA CLAMS

with White Wine and Herb Butter..... 9.95

ANGEL HAIR ONION RINGS

with Barbecue Sauce..... 5.95

DUNGENESS CRAB AND BAY SHRIMP CAKE

Roasted Red Pepper Aioli..... 7.95

STEAMED PENN COVE MUSSELS

Red Curry Sauce and Tomatoes..... 6.95

SOUPS AND SIDE SALADS

CLAM CHOWDER

Cup or Bowl..... 4.45..... 5.95

SPLIT PEA SOUP

Cup or Bowl..... 3.45..... 4.95

CLASSIC SLOW BAKED FRENCH ONION SOUP

Swiss and Parmesan Cheese..... 6.45

MIXED GREENS

Balsamic Vinaigrette..... 4.95

Bleu Cheese and Walnuts..... 7.95

MARINATED RED BEET AND SPINACH SALAD

Cinnamon, Goat Cheese and Candied Walnuts..... 8.95

CÆSAR SALAD

with Parmesan and Garlic Croutons..... 7.95

ICEBERG SALAD

Roquefort Dressing, Tomatoes and Asparagus..... 6.95

ROASTED GARLIC AND ORGANIC ARUGULA SALAD

Gorgonzola, Hazelnuts and Pomegranate Molasses..... 8.95

ENTRÉE SALADS

ASIAN CHICKEN SALAD

Greens, Rice Noodles and Soy Mirin Dressing..... 9.95

SWEET CHILI PRAWN SALAD

Red and Yellow Peppers, Sesame Vinaigrette..... 11.95

JAKE'S CHICKEN PEAR SALAD

Mixed Greens, Bleu Cheese and Walnuts..... 10.95

DUNGENESS CRAB AND BAY SHRIMP LOUIE

Classic Northwest Salad..... 15.95

JAKE'S CLASSIC CÆSAR SALAD

Grilled Chicken..... 10.95

Dungeness Crab and Shrimp Cakes..... 15.95

BLACKENED SALMON SALAD

with Oranges, Capers and House Dressing..... 10.95

MARINATED HOT BEEF SALAD

Mixed Greens, Artichoke Hearts and Goat Cheese..... 11.95

JAKE'S TRADITIONAL COBB SALAD

Your Choice of Dressing..... 11.95

BLUE PLATE SPECIAL

PAN SEARED SEA BASS

with Cassoulet of Beans and Braised Fall Vegetables

7.95

Ask About Our Special 2.95 Desserts

SANDWICHES

SOUP AND SANDWICH

Cajun Shrimp Salad Croissant with a Cup of Soup..... 7.95

JAKE'S FRENCH DIP SANDWICH

Baguette with Swiss Cheese and Au Jus..... 8.95

GRILLED WILD ALASKAN SALMON CLUB

with Fresh House Made Potato Chips..... 10.95

PULLED BBQ PORK SANDWICH

with French Fries..... 8.95

JAKE'S GRILL CLASSIC CHEESEBURGER

Tillamook Cheddar and French Fries..... 9.95

CHICKEN SALAD SANDWICH

Whole Wheat Bread with French Fries..... 7.95

GRILLED RIB EYE STEAK SANDWICH

Open Faced with French Fries and Red Pepper Aioli..... 9.95

NIMAN RANCH PASTRAMI SANDWICH

Light Rye, Swiss Cheese and French Fries..... 10.95

JAKE'S GRIDDLE SANDWICHES

Turkey, Havarti and Basil Pesto..... 7.95

Portobello, Roasted Garlic and Basil on Ciabatta..... 7.95

New Yorker, Roast Beef, Cream Cheese and Swiss..... 7.95

SEAFOOD

OREGON BAY SHRIMP PENNE

with Roma Tomatoes and Basil Pesto..... 7.95

PAN SEARED ALASKAN ROCKFISH

Greens, Turnips, Squash and Rice..... 8.95

IPA BATTERED ALASKAN COD AND CHIPS

with Cole Slaw and Tartar Sauce..... 12.95

GRILLED WILD ALASKAN SOCKEYE SALMON

with Basil Pesto Roasted Tomatoes and Rice Pilaf..... 10.95

CALAMARI STEAK PICCATA

Lemon, Capers and White Wine Butter Sauce..... 9.95

PAN SEARED OREGON REX SOLE

Bay Shrimp, Butternut Squash and Rice..... 8.95

GRILL CLASSICS

THREE CHEESE MACARONI AND CHEESE

Topped with Toasted Bread Crumbs..... 8.95

with Grilled Chicken..... 11.95

CHICKEN MARSALA

with Trio of Mushrooms and Marsala Demi-Glace..... 9.95

CHICKEN PARMESAN

Linguini, Provolone and Parmesan..... 10.95

JAKE'S GRILL CLASSIC POT ROAST

Slow Roasted with Vegetables and Mashed Potatoes..... 9.95

KOBE BEEF BURGER

Caramelized Onions, Bacon and Bleu Cheese..... 12.95

BEEF TENDERLOIN PEPPER STEAK SAUTÉ

with Peppers, Onions and Demi Glace..... 9.95

JAKE'S GRILL HOMEMADE MEATLOAF

Mashed Potatoes and Creole Hot Fanny Gravy..... 8.95

LUNCH ENTRÉES

HOUSEMADE PANCETTA WRAPPED WILD SALMON

Steamed Asparagus and Tomatoes..... 10.95

CHICKEN FETTUCCINI ALFREDO

Spinach, Mushrooms and Alfredo Sauce..... 9.95

BAY SCALLOP AND SHRIMP ANGEL HAIR

Julienne Vegetables and Brandy Shrimp Sauce..... 9.95

MUSSELS AND HOUSEMADE CHORIZO LINGUINI

with Arugula Pesto and Red Peppers..... 10.95

CHICKEN, ITALIAN SAUSAGE ROTINI PASTA

Marinara Sauce and Ricotta Cheese..... 9.95

PARMESAN CRUSTED TILAPIA

with Crispy Capers and Seared Lemon..... 9.95

Add a House Salad to Any Entree for Only \$1.95

Dinner Steaks Available. Please ask your server.

BREAKFAST MONDAY - FRIDAY 7:00AM - 10:30AM

BRUNCH SATURDAY & SUNDAY 7:30AM - 1:30PM