

TUESDAY, SEPTEMBER 19, 2017

FRESH SEAFOOD

PACIFIC SALMON, VANCOUVER, BC
 *YEARLING OYSTERS, WA
 MUSSELS, PRINCE EDWARD ISLAND
 AHI TUNA, HAWAII
 TROUT, BUHL, IDAHO
 KING SALMON, OREGON
 *DIAMOND POINT OYSTERS, WA
 TRUE COD, ALASKA
 CATFISH, ISOLA, MS

Chef's Recommendations

***Pacific Red Rockfish Parmesan**
Warrenton, Oregon
 Pan Seared with Crispy Capers and Beurre Blanc
 \$13.25

***Horseradish Crusted Steelhead**
Okanagan, Washington
 Oven Roasted with a Horseradish and Parmesan Cheese Crust
 \$17.95

Pan Seared Surf Clams
 Panko Breaded with Mashed Potatoes, Vegetables and Tartar Sauce
 \$16.99

PETRALE SOLE, OREGON
 STEELHEAD, OKANAGAN, WA
 *BROOKSIDE OYSTERS, BC
 HALIBUT, SITKA ALASKA
 LIVE CRAWFISH, OREGON
 *BRUCE'S BEACH OYSTERS, WA
 *SUNSET OYSTERS, WA
 MANILA CLAMS, WA
 *QUILCENE OYSTERS, WA

APPETIZERS

Fried Calamari Served with Three Dipping Sauces..... 15.00
 Baked Brie with Roasted Garlic and Stone Ground Mustard..... 11.25
 Mussels Steamed in White Wine Garlic and Butter 16.50
 Dungeness Crab and Artichoke Dip 15.50
 Manila Clams Steamed in White Wine Garlic and Butter..... 16.95
 Popcorn Crawfish Tails with Sherry Wine Aioli..... 14.25
 Salmon Lox with Capers, Red Onions and Remoulade Sauce 13.95
 Spicy Chilled Crawfish.....1 Pound..... 17.99...2 Pounds... 29.99
 Popcorn Shrimp with Sherry Wine Aioli..... 14.99
 Smoked Rainbow Trout with Remoulade Sauce 9.95
 Dungeness Crab Meat Cocktail 18.50

SOUPS AND SMALL SALADS

Curried Pumpkin Bisque.....Bowl..... 5.95 Cup.... 4.95
 Jake's Clam ChowderBowl..... 7.25 Cup.... 5.99
 Manhattan Style Clam Chowder.....Bowl..... 7.95 Cup.... 6.95
 Jake's Dungeness Crab Bisque Bowl.... 10.95 Cup.... 8.50
 French Onion Soup with Swiss and Parmesan Crust..... 8.99
 Northwest Salmon and Dungeness Crab Chowder 10.99
 Tossed Mixed Greens and Balsamic Vinaigrette..... 7.50
 Iceberg Wedge Salad with Creamy Bleu Cheese and Bacon Bits 8.99
 Classic Cæsar Salad ...9.00.....Crab...17.95..... Bay Shrimp.. 11.95
 Spinach Salad with Cajun Orange Vinaigrette, Almonds, Red Onions.... 8.25
 House Salad with Glazed Walnuts and Bleu Cheese Crumbles 8.50
 Fresh Cucumber and Roasted Beet Salad with Bleu Cheese 8.95

ENTRÉE SALADS

Cæsar Salads
 Crisp Romaine Hearts Tossed with Parmesan Cheese and Garlic Croutons
 *Blackened Salmon 16.99
 Crispy Fried Calamari 14.99
 Grilled Chicken Breast 12.99
 Dungeness Crab 27.95

Grilled Chicken and Anjou Pear Salad
 Crumbled Bleu Cheese and Glazed Walnuts
 Tossed with Balsamic Vinaigrette Dressing..... 14.99

Classic Dungeness Crab and Bay Shrimp Louis
 Chiffonade of Iceberg and Thousand Island Dressing..... 21.95

Traditional Cobb Salad
 Crisp Bacon, Hickory Smoked Turkey, Tomatoes,
 Diced Egg, Avocado and Crumbled Bleu Cheese 16.25

Hot Seafood Salad
 Salmon, Bay Shrimp, Cod, Bacon Sautéed with Fresh Tomatoes.
 Zucchini, Yellow Squash, Mushrooms, Wine and Lemon 17.95

***Ahi Tuna Nicoise**
 Seared **Rare** Ahi, Roasted Potatoes, Egg, Onion and Nicoise Olives.. 19.99

Northwest Waldorf Salad
 Hood River Apples and Pears with Dried Cranberries and Roasted Hazelnuts
 Tossed in a White Balsamic Vinaigrette with Crumbled Goat Cheese.. 13.50

Oregon Bay Shrimp and Avocado Salad
 Wild Oregon Bay Shrimp, Avocado and Grapefruit Segments
 Tossed in a Lime Avocado Vinaigrette 15.95

***Blackened Salmon Salad**
 Mixed Greens Tossed with Cajun Orange Vinaigrette, Sliced
 Oranges, Roasted Almonds and Topped with Blackened Salmon..... 17.99

SANDWICHES

Smoked Turkey and Bacon Clubhouse Sandwich on Sourdough 11.99
 Grilled Chicken Breast with Avocado, Swiss, and Bacon on Ciabatta .. 12.99
 Half Turkey Sandwich on Honey Wheat Bread with a Bowl of Soup of the Day 9.99
 Dungeness Crab and Shrimp Cake Sandwich with Tartar Sauce 18.50
 Jake's Cheeseburger with Tillamook Cheddar and French Fries 10.95
 Crab and Shrimp Grilled Cheese Sandwich with French Fries 18.95

SEAFOOD SPECIALTIES

Alaskan Cod Fish and Chips *Alaska*
 Beer Battered and Panko Breaded with Cole Slaw and Tartar Sauce.. 18.00

Pacific Salmon *Vancouver, BC
 Simply Grilled served with Fresh Dill Beurre Blanc 17.99

Pecan Crusted Catfish *Isola, Mississippi*
 Fried and Topped with Spicy Jalapeño Mango Chutney 12.99

Trout *Buhl, Idaho*
 Topped with Roasted Almonds and Beurre Blanc Sauce 15.25

Northwest Seafood Gumbo
 Salmon, Cod and Bay Shrimp in a Nut Brown Sauce with Andouille..13.99

Seafood Tacos
 Salmon, Catfish and Shrimp, Julienne Vegetables and Cheddar Cheese . 12.25

Seafood Fettuccini
 Sautéed Bay Scallops and Shrimp in a Garlic Cream Sauce15.95

***Wild Washington Razor Clams**
 Breaded in Panko Pan Seared with Tartar Sauce..... 17.95

Northwest Salmon Sauté
 Shiitake & Oyster Mushrooms, Sherry, Hazelnuts and Cream 16.50

Jake's Famous Dungeness Crab and Bay Shrimp Cakes
 Fried Golden Brown and Served with Jalapeno Ginger Aioli 18.95

Baked Crawfish Penne
 Crawfish Tails with Mushrooms, Tomatoes and Cajun Cream 12.50

Jake's Étouffée
 Sautéed Crawfish Tails and Chicken in a Nut Brown Cajun Sauce.... 15.95

BLUE PLATE SPECIALS

CATCH OF THE DAY \$9.95

BLACKENED PACIFIC SALMON

Mashed Potatoes, Vegetables and Beurre Blanc

DAILY FAVORITE \$9.95

NORTHWEST SALMON CAKES

Mashed Potatoes, Vegetables and Tartar Sauce

DAILY STIR-FRY \$10.95

***AHI TUNA KUNG PAO**

Stir Fried with Soy Ginger Glaze, Broccoli, Bok Choy, and Snow Peas

DAILY SANDWICH \$10.95

GRILLED CHICKEN PANINI

Mozzarella, Pesto Aioli, Lettuce, Tomato and Onion
 Served on Rustic Bread with Chips

LUNCH ENTRÉES

Andouille Sausage and Chicken Linguine
 Smoked Sausage, Chicken, Sundried Tomatoes and Garlic.....13.25

***Liver and Onions**
 Sautéed Calves Liver with Bacon and Onions 15.25

Chicken Parmesan
 Chicken Breast with Marinara Sauce and Mozzarella Cheese..... 13.50

Cajun Mac and Cheese
 Andouille Sausage and Mushrooms with Cajun Cream 10.99

Blackened Chicken Fettuccine
 Tomatoes, Mushrooms and Cajun Cream with Mozzarella Cheese..... 13.50

Chicken Marsala
 Sautéed with Mushrooms and Marsala Wine.....13.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Landry's Select Club Membership

Rewards at Restaurants Around the Country

Landry's Select Club

Ask Your Server For Details

Jake's Classics

- *Oven Roasted Crab and Shrimp Stuffed Salmon**
Dungeness Crab, Oregon Bay Shrimp, Cream Cheese and Brie Cheese.....39.50
- Petrale Sole Parmesan** *Warrenton, Oregon*
Pan Seared with Seared Lemon , Crispy Capers and Beurre Blanc 30.95
- *Ahi Tuna** *Honolulu, Hawaii*
Blackened **Rare**, Ginger, Wasabi, Nori Roll and Cucumber Salad 39.99
- Dungeness Crab Leg Sauté** *Westport, Washington*
Artichoke Hearts, Mushrooms, Shallots, Butter and Sherry Wine..... 45.99
- Prawns Scampi Style**
Button Mushrooms, Garlic, White Wine, Butter and Fresh Basil 34.99
- *Seafood Newburg**
Sautéed Prawns and Scallops in a Lobster Cream Sauce 35.99
- Twin Lobster Tails**
Baked in Butter and White Wine Served with Drawn Butter..... 67.99
- *8 oz Filet Mignon**
Grilled to Order with Maître d' butter..... 43.25
- *10 oz Flat Iron Steak**
Grilled to Order with Crispy Fried Onions..... 29.99

Hand-Crafted Non-Alcoholic Drinks

BLUEBERRY PALMER

Blueberry Puree & Fresh Lemon Juice Topped with Club Soda and Tea...\$5.00

POMEGRANATE PALMER

Pomegranate Puree and Fresh Lemon Juice Topped with Tea...\$5.00

GRAPEFRUIT CUCUMBER LIMEADE

Cucumber, Fresh Grapefruit and Lime Juice, Topped with Sprite...\$6.00

CUCUMBER MINT LEMONADE

Fresh Cucumber, Mint, Lemon & Honey, Topped with Club Soda...\$6.00

Espresso and Coffee Drinks

ALL OUR ESPRESSO DRINKS ARE MADE WITH CAFFE

SIENNA ITALIAN ROAST COFFEE

AVAILABLE IN REGULAR OR DECAF

- ESPRESSO3.79
- LATTE4.50
- FAMOUS MOCHA4.50
- COUNCIL CREST CAPPUCCINO4.50