

Dinner Menu

CHILLED FROM THE SEA

- Oysters on the 1/2 Shell**
1/2 dozen, spicy cocktail sauce, mignonette
Goose Point, Willapa Bay, WA* 16.25
Cali Kumomoto, Humbolt, CA * 18.25
- Seared Hawaiian Ahi Tuna***
shiitake ponzu, cucumber radish salad,
hot soy mustard 14.25
- Jumbo Prawn Cocktail**
cocktail sauce, lemon..... 17.95
- Oregon Dungeness Crab Cocktail**
red pepper aioli, cocktail sauce..... 19.95
- Chilled Fruits of the Sea (Serves 4 –6)***
salmon lox, dungeness crab, prawns, crawfish,
oregon bay shrimp, oysters on the half shell 62.50

STARTERS

- Oregon Dungeness Crab & Bay Shrimp Cake**
Fennel pepper slaw, red pepper aioli
Basil oil 17.00
- Crispy Fried Calamari**
Red pepper aioli, horseradish marmalade..... 13.95
- Oregon Dungeness Crab and Lobster Dip**
Creamed spinach, parmesan cheese,
fresh herbs, grilled flatbread..... 15.95
- Haystack Onion Strings**
Jake's barbecue sauce, ranch dressing..... 9.25
- American Kobe Beef Carpaccio***
baby arugula, truffle oil, garlic aioli, crostini 13.50

SOUPS AND SALADS

- Soup of the Day**
cup or bowl.....4.99.....5.99
- Classic French Onion**
swiss and parmesan cheese8.75
- Split Pea & Ham**
cup or bowl.....4.99.....5.99
- Roasted Organic Beets**
frisée, delice de bourgogne, pistachio pesto 10.25
- Bleu Cheese & Candied Walnuts**
field greens, white balsamic vinaigrette.....7.99
- Iceberg Wedge**
tomatoes, bacon, bleu cheese dressing8.50
- Butter Leaf Salad**
cherry tomatoes, cucumbers, pickled
onions, green goddess dressing8.95
- Hearts of Romaine Caesar**
parmesan, garlic croutons, lemon
anchovy dressing.....8.99

SHAREABLE SIDES

- Creamed Spinach**
- Fried Brussel Sprouts** Garlic Aioli
- Sautéed Mushrooms**
- Duck Fat Roasted Potatoes** Smoked Sea Salt
- Mac & Cheese** Crispy Onions (add lobster 7.00)
- 7.00

CHEF LIGHT RECOMMENDS

- Anderson Ranch Lamb T-Bones***
roasted vegetables, lavender honey glaze,
smoked tomato lamb demi-glace sauce 38.00
- Grilled Hawaiian Swordfish Oscar***
roasted garlic mashed potatoes, asparagus,
dungeness crab, béarnaise sauce 29.70
- Pan Seared Shrimp Radiatore Pasta**
sweet peppers, leeks, tomato basil cream &
ricotta salata..... 22.99

STEAKS & CHOPS

- choice of garlic mashed potatoes, baked potato or french
fries. served with Jake's compound butter
- Filet Mignon***
8 oz 42.75 6 oz 37.50
- 18 oz Bone-In New York*** 47.50
- 10 oz USDA Prime Sirloin*** 28.99
- 14 oz USDA Prime New York*** 50.99
- 13 oz Washington Double R Ranch Rib Eye*** 44.75
- 24 oz Porterhouse*** 61.00
- 6 oz Manhattan Filet Oscar*** 37.50
- Sliced Bavette & Jumbo Prawns*** 34.50
- Char Grilled 8 oz Flat Iron***
yukon potatoes, roasted vegetables, romesco 30.25
- Prosciutto Wrapped Carlton Farms Pork Chop***
roman gnocchi, pear compote, kale, balsamic 28.50

ENHANCE YOUR STEAK

- Roasted 8 oz. Lobster Tail 29.99
- Au Poivre Style Peppercorn & Brandy Cream Sauce 5.95
- Lobster & Béarnaise 17.99
- Bleu Cheese & Crispy Onions 5.50
- Dungeness Crab & Béarnaise 15.99
- Prawn Scampi 13.99

ENTREES

- Sesame Crusted Hawaiian Ahi Tuna***
wasabi mashed potatoes, baby bok choy,
mongolian pepper sauce, crispy wontons 35.99
- Dungeness Crab & Bay Shrimp Stuffed Salmon***
brie cheese, roasted garlic mashed potatoes,
broccolini, lemon cream..... 29.95
- Craft Beer Battered Alaskan Cod Fish & Chips**
french fries, coleslaw, lemon caper tartar 19.75
- Buttermilk Marinated Fried Chicken**
cabbage, fuji apples, bacon, marionberry
sauce, chicken gravy 25.50
- Jake's Classic Meatloaf**
roasted garlic mashed potatoes, broccolini,
red wine sauce, tomato jam 19.50
- Braised Short Rib Stroganoff**
fettuccini, caramelized onions, forest mushrooms,
herbed sour cream 25.50
- Cedar Planked Oregon Steelhead***
rice pilaf, tomato basil relish, crispy leeks,
lemon cream, basil oil 27.95
- Jake's Grill Steakhouse Burger***
american kobe beef, tillamook cheddar, crispy
onions, arugula, steak sauce, french fries 18.95

A Suggested Gratuity of 15-20% is customary for parties of 8 or more.
The payment of gratuity is always discretionary.

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

SUNDAY DINNER SPECIAL

Jake's Prime Rib

slow roasted and herb crusted
yorkshire pudding, mashed potatoes,
seasonal vegetables, housemade au jus
choice of mixed green salad, cup of soup, or mini dessert

\$34.99

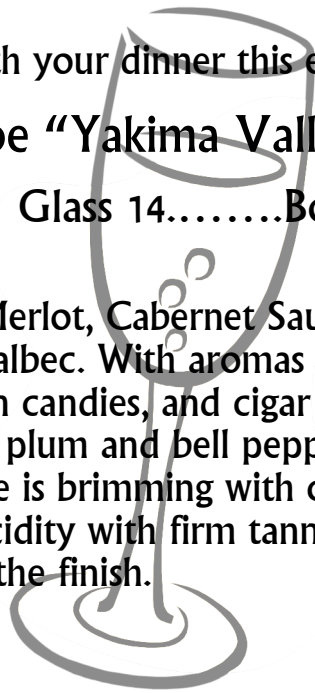
Available from 4pm until sold out

With your dinner this evening...

Owen Roe "Yakima Valley Red Wine"

Glass 14.....Bottle 55

A blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec. With aromas of peppercorn, red hot cinnamon candies, and cigar tobacco with underlying hints of plum and bell pepper. The mouth-coating palate is brimming with currant, baking spice and lasting acidity with firm tannins and continuous structure on the finish.



NON-ALCOHOLIC REFRESHERS

Unique handcrafted refreshing beverages made
with fresh squeezed juices

Blueberry Palmer

blueberry puree, lemon juice,
iced tea, simple syrup, club soda

Cucumber Mint Lemonade

fresh cucumber, mint leaves,
lemon juice, honey, club soda

Grapefruit Cucumber Limeade

fresh cucumber, grapefruit juice,
lime juice, simple syrup, sprite

Pomegranate Palmer

pomegranate syrup, lemon juice, iced tea

Spiced Raspberry Cooler

raspberry puree, lemon juice,
honey, reeds ginger beer, club soda

Strawberry Palmer

strawberry puree, lemon juice
simple syrup, iced tea

Strawberry Mint Lemonade

strawberry puree, lemon
juice, mint leaves, sprite

White Cran & Strawberry Sparkler

white cranberry juice, strawberry puree,
lemon and grapefruit juice, club soda

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 Sentinel in 1909. He embellished the building with terra-cotta, 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 Sentinel 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 Sentinel, 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.