

# Jakes

fine dining

## APPETIZERS

ESCARGOT..... 15.95

Jumbo French snails served in a garlic scampi butter. Topped with imported fresh parmesan cheese.

CHARCUTERIE BOARD FOR TWO..... 24.95

An assortment of imported meats, cheeses, olives, dried fruit and nuts. Served with fig jam and crostini.

SHRIMP COCKTAIL ..... 15.95

Wild caught gulf shrimp; tender and sweet, served with Jake's special cocktail sauce.

GOURMET MUSHROOMS..... 14.50

A savory blend of exotic mushrooms sautéed with shallots, garlic, green onion, sherry wine and fresh herbed butter. Topped with seasoned breadcrumbs.

ASIAN POTSTICKERS..... 12.50

Delicious mix of pork and vegetable pot stickers draped with soy sauce, sesame oil and sweet chili sauce.

## ENTREES

CHOICE RIBEYE STEAK..... 43.95

A generous portion of perhaps the most flavorful cut of beef. Served with sautéed mushrooms.

FILET MIGNON AU POIVRE..... 41.95

Choice tenderloin of beef grilled and served on a crostini with a choice of peppercorn brandy cream sauce or bearnaise sauce.

SHRIMP SCAMPI..... 35.95

Jumbo gulf shrimp, tender and delicious, served in a classic scampi butter topped with seasoned breadcrumbs.

WALLEYE PIKE..... 35.95

Dusted in our own special seasoning and cooked to perfection. Served with a fresh dill sauce.

All entrées served with your choice of a micro green salad, caesar salad, or a cup of soup, potato du jour or rice pilaf, vegetable of the day and warmed artisan rolls.

CAJUN SEAFOOD TORTELLINI..... 37.95

Jumbo gulf shrimp and tender sea scallops sautéed with cheese tortellini, sweet red bell peppers, mushrooms, and onions in a Cajun cream sauce.

FETTUCCINI ALFREDO..... 24.95

Steaming egg noodle fettuccini style pasta served in a rich parmesan cream sauce with garlic. Add Shrimp \$8 or Chicken for \$7

PHEASANT POT PIE ..... 34.95

Roasted pheasant served in a creamy sauce with a mirepoix of sweet onion, carrots, and celery. This savory dish is topped with a flaky butter crust.

CHICKEN CASINO..... 31.95

Frenched breast of chicken grilled. Accompanied with sautéed onions, sweet red bell pepper and applewood smoked bacon. Topped with hollandaise sauce.

PORK MANZANA..... 31.95

Grilled tenderloin of pork topped with an apple brandy cream sauce.

MARKET SEAFOOD OF THE DAY..... MARKET PRICE

Chef's culinary delight for this evening.

#### CHEF'S SPECIAL TODAY

Your server will inform you of today's chef designed creation.

All entrées served with your choice of a micro green salad, caesar salad, or a cup of soup, potato du jour or rice pilaf, vegetable of the day and warmed artisan rolls.

## DESSERTS

GELATO..... 8.00

Italian style ice cream ask for the daily flavor.

CREME BRULEE CHEESCAKE..... 12.95

Traditional flavors taken to another level.

DECONSTRUCTED TIRAMISU..... 9.50

A creamy coffee flavored dessert.

MEYER LEMON CAKE..... 10.95

Layers of a delicate cake with a lemon cream mousseline and meyer lemon curd.

FLOURLESS CHOCOLATE CAKE... 11.50

Deeply chocolate with a dark chocolate ganache topping.

## BEVERAGES

BREWED COFFEE..... 3.95

Fresh brewed medium bodied colombian coffee.

FRENCH PRESS COFFEE 2 CUP..... 8.95

FRENCH PRESS COFFEE 4 CUP..... 12.95

Organic single origin coffee beans freshly ground and pressed table side.

ORGANIC HOT TEA... 12.95

Assorted flavors, served with honey and lemon.

SODA..... 3.00

SPARKLING WATER 1/2 LTR..... 4.25

SPARKLING WATER 1 LTR..... 6.75

San Pelligrino imported sparkling water.

ORGANIC ICED TEA..... 3.95

Brewed fresh daily, ask your server about our flavor of the day.