

Fall
2023



"Laughter is brightest in the place where food is"
- Irish Proverb

Let's Get Started

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PARMESAN TRUFFLE FRIES 14
crispy french fries tossed in grated parmesan and white truffle oil

BANG BANG SHRIMP 14
tempura fried shrimp, sesame seeds, green onion, and cilantro served with a sweet chilli aioli

CRISPY FRIED CALAMARI 14
hot sliced cherry peppers topped with green onion and honey sriracha aioli

PAN ROASTED BRUSSEL SPROUTS 14
roasted brussel sprouts, caramelized onions, crispy bacon, toasted almonds and balsamic glaze
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JAKE'S BRICK OVEN PRETZEL STICKS 10
served with cracked sea salt, beer cheese and artisan mustard

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KUNG PAO CAULIFLOWER 14
a Jake's favorite- tempura fried cauliflower tossed with crispy fried rice noodles, peanuts, cilantro, green onion, sesame seeds, and togarashi spice in a house made kung pao sauce

NONNI'S MEATBALL 14
three house made 2 oz meatballs in fra diavolo marinara, topped with fresh mozzarella and basil, served with a toasted baguette

LOBSTER MACARONI & CHEESE SKILLET 20
butter poached Canadian lobster claws and knuckles with crispy applewood smoked bacon tossed in a creamy New York State sharp cheddar cheese sauce with Orecchiette pasta served in a cast iron skillet

THE RISOTTO CAKE 19
Our creamy risotto blended with butternut squash, hand rolled in seasoned panko breadcrumbs topped with a large tiger shrimp and a pan seared sea scallop drizzled with creamy alfredo sauce and balsamic glaze

Soup and Salad

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SOUP DU JOUR 8
it's the soup of the day... "Sounds good; I'll have that!"

BISTRO ONION SOUP 8
caramelized sweet onions, toasted baguette, topped with Gruyere cheese

BEET SALAD 14
mixed greens, roasted beets, crumbled goat cheese, sliced apples, dried cranberries, candied walnuts dressed with our housemade maple sherry vinaigrette

CLASSIC CAESAR SALAD 14
chopped romaine hearts tossed with house made caesar dressing, croutons and parmesan cheese

- JAKE'S CHEF SALAD 15**
mixed lettuce hearts topped with red onions, cucumbers, shredded carrots, grape tomatoes, swiss cheese, prosciutto, capicola, salami, pepperoni; finished with a black tea boiled egg (no modifications please)

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JAKE'S GARDEN SALAD 14
mixed greens, cucumber, tomato, carrot, red onion, sweet bell peppers with house made balsalmic vinegarett

SOUTHWEST CHICKEN SALAD 15
grilled marinated chicken breast served over a bed of fresh greens, black bean corn salsa, cherry tomatoes, Monterey Jack cheese, topped with crispy tri colored tortilla strips and house made southwest dressing

BURRATA 14
Roma tomatoes, basil pesto, EVOO, balsamic glaze, grilled bread and arugula

Entrees

Add grilled chicken (+6), grilled shrimp (+7) pan seared salmon or grilled steak (+7)

- HOUSE CUT NY STRIP 40**
16 oz, hand cut New York Strip steak atop french fried leeks served with roasted garlic mashed potatoes, local maple steak sauce, and chef's choice of vegetable

CHEF'S WEEKLY CUT MP
we are excited to offer weekly cuts of the best of market, cut in house by our talented team. Ask your server for this week's selection

CHICKEN OF THE WEEK 28
ask your server about this week's chef's creation

ULTIMATE PORK CHOP 38
18 oz bone in center cut pork chop grilled to perfection, glazed with local maple bourbon sauce served with roasted garlic mashed potatoes, house made apple sauce, and chef's choice of vegetable

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VEGETARIAN RISOTTO 24
ask your server about the house made risotto selection for today

- PASTA OF THE DAY 28**
always house made, ask your server for today's chef creation
**Gluten friendly penne available upon request (+3)*

JAKE'S BURGER 18
steak ground beef, cheddar cheese, bacon, lettuce, tomato and housemade special sauce on a brioche bun. Served with crispy french fries

BOURSIN STUFFED SALMON 30
pan seared fresh southern straights salmon stuffed with a blend of cream cheese, baby spinach and fresh garlic herbs served over rice pilaf, and chef's choice of vegetable

BEER BATTERED FISH FRY 22
Icelandic haddock fillet dredged in Indian Pale Ale batter, served with french fries coleslaw & side of housemade lemon caper aioli

STUFFED FLOUNDER NEWBERG 29
two flounder fillets rolled with buttery rich scallops topped with house made Newberg sauce served with a fresh lemon wedge, served over rice with chef's choice of vegetable

From Our Brick Oven

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THE LABRADOR 17
our version of the classic margherita with Galbani mozzarella and fresh basil

SWEET HEAT 18
garlic oil, prosciutto, house pickled jalapeños, shredded & fresh mozzarella, ricotta cream, topped with basil, black pepper, and drizzled with honey

CHICKEN TRIO 20
brick oven roasted chicken, oven roasted marinated tomatoes, and kalamata olives
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EUROPEAN 20
marinara sauce fresh mozzarella, prosciutto, tomato, arugula, and balsamic reduction

WHITE MUSHROOM 19
ricotta cream sauce, shredded mozzarella, carmelized onions, roasted garlic, and mushrooms, finished with parsley & truffle oil

CHICKEN PESTO 20
infused garlic oil base, shredded mozzarella, fire roasted red peppers, roasted chicken, house made basil pesto
- FIG & PIG 24**
basil pesto, shredded mozzarella, prosciutto, oven roasted tomatoes, pickled red onions & figs, topped with crumbled feta and balsamic glaze

BRICK OVEN PIZZA 13
+1 mushroom, red onion, olives, bell pepper, jalapenos, spinach, roasted garlic, broccoli, arugula, cauliflower

+2 sausage, ham, roasted chicken, pepperoni, bacon

+3 prosciutto

All of our pizzas can be made on our delicious gluten free cauliflower crust! +2