

## SHAREABLES

### SCAMPI PRAWNS **\$16.5**

Tiger prawns served sizzling in our house-made Sambuca chili butter; served with grilled focaccia bread.

### BANG BANG SHRIMP **\$18.75**

Panko-breaded, crispy-fried prawns tossed in our house-made sweet and spicy bang bang sauce; finished with green onions.

### GOMASHIO TUNA **\$17**

Sesame-crusting Ahi tuna, seared rare and sliced thin, served with our house-made sesame lime sauce, finished with green onions.

### COCONUT LIME MUSSELS **\$23**

Mussels simmered in house-made coconut lime sauce, finished with fresh cilantro and grilled focaccia bread.

### SWEET POTATO FRIES **\$12**

A basket of fried sweet potatoes served with our house-made chipotle aioli to dip.

### MEDITERRANEAN CRAB DIP **\$22**

A blend of rock crab, sun-dried tomatoes, roasted garlic, cream cheese and spices topped with pico de gallo; served with your choice of grilled pita or corn tortilla chips.

### WARMED FOCACCIA BREAD **\$7**

Served with a blend of olive oil and balsamic vinegar.

### POUTINE **\$15**

Crispy-coated French fries tossed with cheese curds and smothered in hot beef gravy.

### CALAMARI **\$20**

Crispy-fried lemon-peppered calamari with fresh jalapeños and red onion; served with cocktail sauce and creamy yogurt dill.

### ROASTED VEGGIE FLATBREAD **\$16**

Garlic olive oil, roasted portobello mushroom, zucchini, red onion and bell pepper mix with roasted garlic, goat cheese and balsamic reduction.

### CHICKEN BITES **\$18.5**

Panko-breaded, fried chicken breast bites with your choice of two dips: buttermilk ranch, red hot, honey hot, red hot beer-b-cue, beer-b-cue, plum, bleu cheese, honey dijon or southwest ranch.

Toss in sauce for \$1 extra | Add any dip for 0.50¢ extra

### CHICKEN WINGS **\$20**

A pound of red hot, beer-b-cue, red hot beer-b-cue, honey hot, cajun, salt & pepper, garlic pepper or lemon pepper.

### CRAIG STREET NACHOS **\$23**

House-fried corn tortilla chips, corn and black bean salsa, jalapeños, black olives and fresh pico de gallo baked with mozzarella and cheddar cheese; served with a side of salsa and sour cream.

Add: Cajun chicken \$9 | Mexi beef \$8 | Chorizo sausage \$8  
Sour cream \$4 | Guacamole \$4 | Salsa \$4

## SALADS

**GARDEN SALAD \$17.5** | Spring mix, carrots, tomatoes, beets and cucumbers with your choice of house-made creamy yogurt dill dressing, buttermilk ranch, Caesar, bleu cheese, sesame lime vinaigrette, balsamic vinaigrette, blackberry vinaigrette or spicy Southwest ranch.

**CLASSIC CAESAR \$17.5** | Romaine lettuce tossed with house-made croutons and our signature Caesar dressing; topped with freshly shaved Parmesan cheese and black pepper.

**GREEK-CAESAR \$21** | The perfect blend of bell peppers, red onions, Kalamata olives, tomatoes, feta cheese and cucumbers tossed in our house-made creamy Caesar dressing with croutons, romaine lettuce and shaved Parmesan cheese.

**POACHED PEAR SALAD \$27.5** | Spring mix, tomatoes, goat cheese, candied walnuts, red onion, yam chips, house poached pear and our blackberry vinaigrette with your choice of chicken breast or sesame-crusting tuna, seared rare.

**TACO SALAD \$25.5** | Crispy romaine topped with corn tortillas, pico de gallo, corn and black salsa, shredded cheddar and mozzarella drizzled in our spicy Southwest ranch, topped with your choice of mexi ground beef, chorizo sausage, or taco-spiced chicken, steak strips or sauteed vegetables.

**ADD TO YOUR SALAD OR BOWL:** Sautéed vegetables \$7 | Chilled prawns \$9 | Grilled prawn skewer \$9

Mexi beef \$8 | Chorizo sausage \$8 | Steak strips \$12 | Chicken breast \$9 | Sockeye salmon \$14 | Gomashio-crusting Ahi tuna \$14

## BOWLS

**SOUP OF THE DAY \$9** | Please ask about our soup of the day.

**PENNE ALFREDO \$21** | Penne pasta noodles tossed with our house-made creamy alfredo sauce, finished with Parmesan cheese and served with a slice of grilled herb focaccia bread.

**CREAMY PESTO PRAWN PENNE \$25** | Penne pasta, house-made pesto cream sauce, a blend of roasted portobello mushrooms, zucchini, red onion and bell peppers tossed with prawns and topped with feta cheese; served with grilled focaccia bread.

**GINGER SOY SALMON BOWL \$25** | A grilled 6oz wild Sockeye fillet set atop rice pilaf and a stir-fry mix of bok choy, broccoli, carrots, bell peppers, and red onions in our house-made ginger soy sauce.

**POKE BOWL \$24** | Ahi tuna, sushi rice, cucumbers, carrots, edamame beans and yam chips drizzled with our house-made unagi sauce and wasabi aioli.

**THAI GREEN CURRY BOWL \$26** | Choice of steak, chicken or prawns sauteed with bok choy, broccoli, carrots, red onions, bamboo shoots and bell peppers simmered in our Thai green curry sauce, served over rice pilaf with pita bread.

# WRAPS & SANDWICHES

Served with your choice of soup, house salad, caesar salad or fries.  
Or upgrade to sweet potato fries \$2 or poutine \$7.

## PACIFIC COD WRAP \$23

Panko-breaded cod, tartar sauce, lettuce, tomatoes and mango salsa in a whole wheat flour tortilla.

## RANCH CHICKEN WRAP \$23

Grilled chicken breast, bacon, mozzarella and cheddar cheese, lettuce and tomato with our house-made buttermilk ranch dressing in a whole wheat flour tortilla.

## BLACKENED BEEF WRAP \$26

Slow-roasted sirloin beef, cajun spices, mushrooms and onions, aged white cheddar cheese and chipotle aioli wrapped in a whole wheat flour tortilla.

## ROASTED VEGGIE SANDWICH \$21

House-made pesto, roasted portobello mushroom, zucchini, red onions and bell peppers with goat cheese and leaf lettuce served on toasted herb focaccia bread.

## JAKE'S CLUB \$24

Ham, bacon, chicken, cheddar, lettuce and tomato on a toasted herb focaccia bun with mustard and Jake's aioli.

## PHILLY CHEESE STEAK \$25

Tenderloin steak strips, sautéed peppers and onions baked with aged white cheddar and chipotle aioli on a toasted hoagie bun.

## BEEF DIP \$24

Slow-roasted sirloin beef piled on a toasted hoagie bun served with our house-made, porter-infused jus to dip.

# BURGERS

Served on a toasted brioche bun with your choice of soup, house salad, caesar salad or fries.  
Or upgrade to sweet potato fries \$2 or poutine \$7

**PORTOBELLO BURGER \$20** | Panko-breaded, deep-fried Portobello mushroom, goat cheese, beets, mixed greens and Jake's lemon herb aioli.

**CRISPY CHICKEN BURGER \$23** | Panko-breaded, fried chicken breast baked with mozzarella and cheddar cheese, finished with lettuce, tomato and chipotle aioli.

**HOT NASHVILLE CHICKEN BURGER \$24** | Crispy-coated, fried chicken breast loaded with our house honey hot sauce, aged white cheddar, lettuce, dill pickles, tomato and mayo.

**DELUXE BURGER \$20** | House-made beef patty, cheddar cheese, pickles, lettuce and tomato, dressed in mayo, mustard and red relish.

**CRAIG STREET BURGER \$22** | House-made beef patty baked with aged white cheddar cheese and finished with crispy onions, chipotle aioli, lettuce and tomato.

**JAKE'S GOURMET BURGER \$24** | The ultimate bacon, cheddar beef burger with sautéed onions and mushrooms, lettuce, tomato, pickles, mustard, mayo and red relish.

**Add: Bacon \$4 | Sautéed onions \$3 | Sautéed mushrooms \$3 | Aged white cheddar cheese \$3 | Swiss cheese \$3  
Bleu cheese \$3 | Feta cheese \$4 | Pickles \$2 | Red onions \$2 | Gravy \$3**

# ENTREES

## HERB-CRUSTED COD \$26

Pan-seared cod fillet smothered with dijonaise and finished with a Parmesan herb crust, served with seasonal vegetables and rice pilaf.

## LEMON DILL SALMON \$28

Grilled Sockeye salmon fillet with crispy-fried capers and creamy lemon dill butter; served with seasonal vegetables and rice pilaf.

# TACOS

**FISH TACOS \$21** | Three grilled flour tortillas stuffed with crispy cabbage slaw, cilantro crema, pan-seared taco-seasoned cod and mango salsa, finished with green onions.

**TUNA TACOS \$21** | Three grilled flour tortillas stuffed with crispy cabbage slaw, cilantro crema, mango salsa and taco-seasoned Ahi tuna, seared rare, finished with green onions.

**JAKE'S TACOS \$20.5** | Three grilled flour tortillas with your choice of spicy chorizo sausage, mexi ground beef, taco chicken or roasted vegetables loaded with shredded lettuce, cilantro crema, pico de gallo, pickled onion, mozzarella and cheddar cheese.

**Add a small side: French fries \$6 | House salad \$6 | Soup of the day \$6 | Sweet potato fries \$8**

## THIRSTY?

Try one of our fresh house brews or ask your server about our current feature beer on tap!