

Jake's Roadhouse

classic american comfort food



Soups & Salads

Roadhouse Chili Don't try this at home, you might get hurt. First we catch a wild boar, then...we make chili! A unique, robust blend of slow-roasted wild boar, chorizo, black beans & roasted chipotle peppers. DEEElicious! Cup 3.75 Bowl 6.95

Classic French Onion Caramelized Vidalia onions in a traditional savory broth topped with a toasted crouton & gruyere cheese 5.95

New England Clam Chowder Our version of a classic with clams, potatoes & applewood smoked bacon Cup 3.75 Bowl 6.95

House Salad Mixed field greens, cherry tomatoes & roasted corn tossed in our house herb vinaigrette ½ 4.75 Full 6.95

Butter Lettuce Salad Fresh pears, spiced walnuts, blue cheese & butter lettuce tossed with a honey-apple cider vinaigrette ½ 4.75 Full 7.95

Baby Spinach Salad with warm bacon dressing Fresh baby spinach tossed with sauteed onions, mushrooms & tangy mustard vinaigrette. Topped with hard-boiled egg & crisp bacon ½ 4.75 Full 7.95

Caesar Salad Hearts of Romaine tossed with a classic Caesar dressing & topped with fresh parmesan & garlic toast points ½ 4.75 Full 7.95

Cobb Salad Mixed field greens with grilled chicken, applewood smoked bacon, avocado, blue cheese, hard-boiled egg & diced tomato. Served with mustard vinaigrette 11.95



Appetizers

PBR Onion Rings Hand-cut Vidalia onions, beer-battered with Pabst Blue Ribbon, lightly seasoned & fried until golden brown & extra crispy. Served with our spicy ketchup 4.95

BLT Dip with Housemade Potato Chips A delicious creamy dip flavored with applewood-smoked bacon, diced tomatoes & scallions. Served with fresh housemade chips 5.95

Chicken Wings One dozen of your favorites in a choice of delicious homemade sauces: BBQ, Pomegranate Tequila, Roasted Garlic Parmesan or Jake's Hot Sauce 6.95

House Bruschetta Slow-roasted sweet cherry tomatoes, garlic, basil & parmesan on toasted French bread 4.95

Foccacia Cheese Bread Garlic foccacia topped with melted mozzarella & served with a side of marinara sauce 4.95

Goat Cheese "Jake's Way" Lightly breaded fresh goat cheese, deep fried & served over arugula with a orange-honey dipping sauce 7.95

Fried Green Tomatoes A country classic: Breaded, deep fried & served with house ranch dressing 6.95

Fried Calamari Fresh calamari classically seasoned, breaded & served with a zesty marinara dipping sauce 7.95

Twin Crab Cakes with Lemon Tarragon Aioli Simplicity is a virtue. We make ours with succulent claw meat & "Old Bay" seasoning 9.95

Elliott's Electric Eggplant Like Elliott, it's the one & only. Fresh eggplant deep fried & topped with our house bruschetta & balsamic vinaigrette 5.95

Venison Sausage "Pigs in a Blanket" Our Momma made these with "smokies". We don't hold that against her but we've upgraded...Smoked venison sausage wrapped in puff pastry, deep fried & served with tangy mustard-pomegranate dipping sauce 7.95

Welcome to Jake's Roadhouse! We're glad you came. Here at Jake's, we feature mouth-watering homestyle cooking served with warm hospitality. So sit down, take a load off & enjoy yourself



Burgers & Sandwiches

Jake's Classic Burger We have our "secret" blend ground for us daily. We trust you---here it is: Our burgers are 50% sirloin, 25% chuck & 25% brisket. A superior burger that's juicy with great texture & rich flavor. Made to order & served on a fresh, house baked Kaiser roll. 7.95
Add Cheese: Sharp Cheddar, American, Goat Cheese, Blue, or Swiss 1.00

BBQ Bacon Blue Burger Jake's Classic topped with crispy applewood smoked bacon, blue cheese, onion rings & our house barbecue sauce 9.95

Bison Burger Bison is the Best! Rich flavor, low in fat & super delicious. We top ours with sweet red onion marmalade & whole grain mustard 8.95

Turkey Burger Not just for Thanksgiving anymore! Gobble up our ground turkey burger with fresh herbs. Served with lettuce, tomato, onion & orange-cranberry mayo 7.95

Pulled Pork Sandwich Guaranteed to melt in your mouth or your money back...Smoked & slow-roasted pork shoulder tossed in a tangy Carolina-style sauce, topped with fresh coleslaw & served on a house baked roll 7.95

Philly Cheese Steak Just north of a down-home classic. Savory shaved steak sautéed with onion & peppers, topped with melted provolone & served on a hoagie roll 7.95

Grilled Chicken Panini Grilled chicken breast with melted sharp cheddar, arugula, Granny Smith apple slices & Dijon mayo on a crisp sourdough Panini 7.95

Grilled Portabella Panini Marinated & grilled portabella mushroom topped with grilled red onions, zucchini, gruyere & Dijon mayo on a crisp sourdough Panini 7.95

Meatball Sandwich Tradition with a fresh twist...Jake's meatballs are made with bison and pork. Served on a hoagie roll & topped with marinara & melted provolone 9.95

SGF Chili Dog Hot diggity! All-beef foot long with our house meat sauce, diced onion & cheddar cheese 5.95



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Entrees

Chicken Pot Pie The original comfort food! Tender chicken breast, potatoes, peas, carrots & shiitake mushrooms in a rich, savory sauce. Topped with a fresh homemade biscuit for stick-to-your-ribs goodness	12.95
Classic Pot Roast You wish your Momma could make it this good—Braised until fork-tender & topped with our savory homemade gravy. Served with garlic mashed potatoes & choice of side—we recommend our roasted root vegetables	14.95
Fried Chicken Colonel who?! Super crunchy buttermilk-marinated chicken & our secret blend of spices. Double-dipped & deep fried until golden. Served with garlic mashed potatoes & choice of side—we recommend our blackeyed pea salad	13.95
Fish & Chips We wish we could wrap this in newsprint like the old days...A generous filet of haddock fried golden brown & served with house French fries & fresh tartar sauce or vinegar	13.95
Blackened Catfish with orange mustard sauce A taste of N'Orleans right here in The Adirondacks! Fresh catfish filets pan-seared with our house blackening rub & topped with a zesty orange mustard sauce. Served with wild rice pilaf & choice of side—we recommend our succotash	14.95
Jake's Meatloaf A robust blend of pork, bison & spices delivers a one-of-a-kind meatloaf that's hearty & moist. Our homemade gravy finishes this country classic. Served with garlic mashed potatoes & choice of side—we recommend our house baked beans	12.95
Chicken Fried Steak This dish is crazy-good so don't knock it if you ain't tried it. Salisbury Steak breaded, seasoned & then flash-fried until it's crispy on the outside but moist & tender on the inside. Topped with our rich brown gravy & served with garlic mashed potatoes & choice of side—try it with our succotash	13.95
Baby Back Ribs A full rack of juicy ribs seasoned with our own house dry-rub & then slow-smoked until tender. Slathered with the best BBQ sauce this side of Kansas City. Served with our house coleslaw & choice of side—we recommend our house baked beans	1/2 rack 10.95 17.95
Stuffed Pork Chop Savory and sweet. A delicious 12 oz bone-in chop filled with toasted pecan-apple stuffing & finished with a maple-bourbon glaze. Served with wild rice pilaf & choice of side—we recommend our roasted root vegetables	15.95
T-Bone Steak with compound herb butter Chargrilled to order, our 16 oz prime T-Bone is topped with cracked black pepper-herb butter. Served with garlic mashed potatoes & choice of side—we recommend our roasted root vegetables	21.95
Shrimp & Grits Full-fledged southern cooking. White hominy & smoked cheddar pan-seared with three jumbo shrimp & topped with fresh corn & roasted cherry tomatoes	15.95
Macaroni & Cheese Our unique blend of cheeses makes all the difference: boursin, cottage & extra sharp cheddar. Add cavatappi pasta & imported pancetta. Top with cracker crumbs browned under the broiler. Perfection. Available in a vegetarian version	12.95
Herb Roasted Half Chicken (<i>while it lasts</i>) We brine our chicken in-house for extra tender results. Herb-rubbed & slow-roasted mean we can only make these in small quantities, so get 'em while they last. Served with garlic mashed potatoes & choice of side—we recommend roasted root vegetables	14.95



Sides

Garlic Mashed Potatoes Creamy & smooth Idaho potatoes flavored with roasted garlic. Naturally fat free...until we add the butter	3.95
French Fries The best potatoes come from Idaho. We hand-cut ours & deep fry them to perfection	3.95
Wild Rice Pilaf Our own blend of white & wild rice lightly seasoned & full of flavor	3.95
Roasted Root Vegetables Veggies never tasted this good. Slow roasted blend of potatoes, carrots, turnips & parsnips	3.95
Biscuits n' Gravy Look up the term "stick to your ribs" in the dictionary & you'll see a picture of our house-baked biscuits smothered in delicious sausage gravy	3.95
Blackeyed Pea Salad Cool & refreshing: Black eyed peas topped with yellow bell pepper, shallots, garlic & fresh herbs	3.95
Succotash An old-time favorite: Flavorful blend of fresh corn, lima beans & roasted peppers	3.95
Brown Sugar Baked Beans Slow-cooked navy beans flavored with brown sugar, molasses, applewood smoked bacon & a dash of Jack Daniels	3.95



Soda Fountain

We use Edy's premium ice cream

Jake's Milkshakes & Malted Choose chocolate, vanilla, coffee or strawberry. Make it a malted at no extra charge	4.95
Old-fashioned Rootbeer Float Just like folks used to get at the corner drugstore. Vanilla ice cream & Saranac rootbeer	4.25
Ice Cream Sundae An old-fashioned favorite. Choose hot fudge or caramel topping, plus your choice of chopped almonds, chocolate sprinkles or rainbow sprinkles. Finished with real whipped cream & a cherry, of course	4.95
The Creamsicle Cooler Guaranteed to make you feel young again! Vanilla ice cream blended with vanilla syrup & orange soda	4.25



Desserts

Homemade and delicious!

Key Lime Pie	5.95
Seasonal Cobbler	5.95
N.Y. Cheese Cake	5.95
Chocolate Layer Cake	5.95



Wine

WHITES

Wily Jack Chardonnay	4.95/19
Sterling Vintners Chardonnay	6.95/24
Clos Du Val Chardonnay	32
Chateau Ste Michelle Dry Riesling	5.95/22
Salmon Run Riesling/Chardonnay	5.95/22
Sacred Hill Sauvignon Blanc	6.95/25
Kim Crawford Sauvignon Blanc	28
Cadonini Pinot Grigio	4.95/19
Woodbridge White Zinfandel	4.95/19

REDS

Wily Jack Cabernet	4.95/19
Grayson Cellars Cabernet	7.95/28
Sterling Napa Estate Cabernet	39
Blackstone Merlot	6.95/24
Joseph Carr Merlot	39
Rosenblum Zinfandel	6.95/24
Summers Estate Zinfandel	39
Cuma Malbec, Organic	6.95/24
Hanging Vine Pinot Noir	6.95/24
La Crema Pinot Noir	32
Archetype Shiraz	7.95/28

