

Holiday

PRIVATE DINING MENU



APPETIZERS

minimum 10 people

POPCORN CRAWFISH TAILS

with Cocktail Sauce and Sherry Wine Aioli | 8.50 per person

FRIED CALAMARI

with Two Dipping Sauces | 8.50 per person

HAZELNUT CRUSTED BRIE

with Sour Cherry Jam and Crostini | 9 per person

minimum 2 dozen

DUNGENESS CRAB & SHRIMP CAKES

Ginger Jalapeño Aioli | 120 per dozen

PRAWN COCKTAIL

50 per dozen

no minimum

OYSTERS ON THE HALF SHELL*

Kumamoto | Fanny Bay | Buckley Bay | Pacific

42 per dozen

PLATTERS

HOT COMBINATION CENTER PIECE TOWER

Calamari | Hazelnut Crusted Brie | Dungeness Crab & Shrimp Cakes | 55 (serves 5-6)

SELECTION OF IMPORTED & DOMESTIC CHEESES

Deluxe Crackers | 135 (serves 25)

SEASONAL FRESH VEGETABLE DISPLAY

135 (serves 25)

CHILLED SEAFOOD PLATTER*

20 per person



Add a 22% service fee to all goods and services.

401 SW 12th Ave , OR, 97205 | (503) 226 - 1419 | jkcrcsm@ldry.com

LUNCH OFFERINGS

SILVER LUNCH

45 per person

STARTER

select one

JAKE'S CLAM CHOWDER

ICEBERG WEDGE SALAD

Blue Cheese Dressing, Crisp Chopped Bacon, Tomato

HEARTS OF ROMAINE CAESAR SALAD

Parmesan, Garlic Croutons

ENTRÉE

Select four

SHRIMP FRA DIAVOLO

Prawns Simmered in a Spicy Roasted Garlic Tomato Sauce with Creamy Mascarpone Polenta

PACIFIC COD FISH & CHIPS

Beer Battered, Panko, Cole Slaw, Tartar Sauce

HORSE RADISH CRUSTED STEELHEAD

Oven Roasted with a Horseradish & Parmesan Cheese Crust

CHICKEN PENNE

Sundried Tomatoes, Garlic & Spinach

PASTA PRIMAVERA

Garden Vegetables, Garlic Parmesan Cream

DESSERT

Select one

CHOCOLATE MOUSSE

KEY LIME PIE

CRÈME BRÛLÉE ^{GF}

GOLD LUNCH

55 per person

STARTER

select one

JAKE'S CLAM CHOWDER

ICEBERG WEDGE SALAD

Blue Cheese Dressing, Crisp Chopped Bacon, Tomato

HEARTS OF ROMAINE CAESAR SALAD

Parmesan, Garlic Croutons

ENTRÉE

Select four

JAKES CLASSIC LOUIS SALAD

Dungeness Crab, Bay Shrimp, 1000 Island Dressing

PARMESAN CRUSTED PETRALE SOLE

Pan Seared with Lemons, Crispy Capers and Beurre Blanc

CEDAR PLANK SALMON*

Lemon Butter Sauce

CAJUN CHICKEN AND SHRIMP FETTUCCINE

Mushrooms, Tomatoes, Green Onions, Cajun Cream

10oz. FLAT IRON*

Crispy Fried Onions

PASTA PRIMAVERA

Garden Vegetables, Garlic Parmesan Cream

DESSERT

Select one

CHOCOLATE MOUSSE

KEY LIME PIE

CRÈME BRÛLÉE ^{GF}



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DINNER OFFERINGS

SILVER DINNER

65 per person

STARTER

select one

DUNGENESS CRAB BISQUE

ROASTED BEET & CUCUMBER SALAD

Olive Oil, Balsamic Vinegar, Red Onion, Blue Cheese

HEARTS OF ROMAINE CAESAR SALAD

Parmesan, Garlic Croutons

ENTRÉE

Select four

IDAHO RAINBOW TROUT

Toasted Almonds, Beurre Blanc

CEDAR PLANK SALMON*

Lemon Butter Sauce

JAKE'S FAMOUS ÉTOUFFÉE

Crawfish Tails, Chicken & Shrimp in a Spicy Nut Brown Sauce with Rice

CHICKEN PENNE

Sundried Tomatoes, Garlic & Spinach

10oz. FLAT IRON*

Crispy Fried Onions

PASTA PRIMAVERA

Garden Vegetables, Garlic Parmesan Cream

DESSERT

Select one

CHOCOLATE TRUFFLE CAKE ^{GF}

TURTLE CHEESECAKE

CRÈME BRÛLÉE ^{GF}

GOLD DINNER

75 per person

STARTER

select two

DUNGENESS CRAB BISQUE

ROASTED BEET & CUCUMBER SALAD

Olive Oil, Balsamic Vinegar, Red Onion, Blue Cheese

HEARTS OF ROMAINE CAESAR SALAD

Parmesan, Garlic Croutons

ENTRÉE

Select four

PARMESAN CRUSTED PETRALE SOLE

Pan Seared with Lemons, Crispy Capers and Beurre Blanc

CRAB & SHRIMP STUFFED SALMON

Stuffed With Dungeness Crab, Bay Shrimp & Brie Cheese

SEAFOOD FRA DIAVOLO

Prawns, Scallops, Clams, Mussels & White Fish in a Spicy Roasted Garlic Tomato Sauce with Creamy Mascarpone Polenta

CHICKEN MARSALA

Sautéed mushrooms

CAJUN CHICKEN AND SHRIMP FETTUCCINE

Mushrooms, Tomatoes, Green Onions, Cajun Cream

14oz. NEW YORK STRIP STEAK*

Garlic Butter

WASHINGTON STEELHEAD

Sautéed Oregon Bay Shrimp, Fresh Basil Butter

PASTA PRIMAVERA

Garden Vegetables, Garlic Parmesan Cream

DESSERT

Select one

CHOCOLATE TRUFFLE CAKE ^{GF}

TURTLE CHEESECAKE

CRÈME BRÛLÉE ^{GF}



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WINE & COCKTAILS

WINES

Served by the bottle. Additional wine offerings available, ask your host for our full wine list.

CHANDON BRUT, CALIFORNIA 61

MUMM NAPA BRUT ROSÉ, NAPA COUNTY 65

STAGS' LEAP WINERY CHARDONNAY, NAPA VALLEY 69

JORDAN CHARDONNAY, RUSSIAN RIVER VALLEY 87

CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH 79

SANTA MARGHERITA PINOT GRIGIO, VALDADIGE 66

HESS COLLECTION 'ALOMI' CABERNET SAUVIGNON, NAPA VALLEY 89

DAOU CABERNET SAUVIGNON, PASO ROBLES 59

ORIN SWIFT 'ABSTRACT' RED BLEND, CALIFORNIA 79

MARKHAM VINEYARDS MERLOT, NAPA VALLEY 70

ARGYLE 'BLOOMHOUSE' PINOT NOIR, WILLAMETTE VALLEY 55

BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR, SANTA MARIA VALLEY 111

SIGNATURE COCKTAIL

WINTER'S PUNCH 16

Patrón Silver Tequila, Monin Vanilla, Monin Cinnamon,
POM Pomegranate Juice, fresh lime

ALCOHOL-FREE

SNOW-JITO 13

Fluère Spiced Cane Rum Alternative, Monin Spiced
Brown Sugar, Fever-Tree Ginger Beer, mint, lime



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