

STARTERS

Crab Cakes	9.95	Jake's Nibbler	9.25
Two Pan-Seared Crab Cakes, with Roasted Garlic and Tomato Remoulade, Avocado and a Roasted Corn Salad		Grilled Knockwurst and Brats, with Samplings of Sauerkraut, Red Cabbage and German Potato Salad, served with a side of Bitter-Sweet Red Beer Sauce	
Bucket of Pretzels	7.95	Crispy Fried Calamari	9.95
Baked Soft Pretzels, served with our House-Made, Spicy Ale-Honey Mustard		Flash-fried Squid and Spicy Cherry Peppers, Served with a Creamy Buttermilk Aioli	
Crispy Fried Chicken Fingers	7.95	Jake's Nacho Platter	10.25
Choice of Spicy, Plain or BBQ		Tri-colored Tortillas smothered with Beef and Bean Chili, topped with Black Olives, Cherry Peppers And Cheddar Cheese, with Guacamole, Sour Cream And Salsa served on the side	
Crispy Fried Chicken Wings	6.95		
Choice of Spicy, Plain or BBQ			
Potato Pancakes	7.95		
Served with Cinnamon Creme Freche And Fire Roasted Apples			

We fry all of our foods in Trans Fat Free Cooking Oil

BUCKETS TO SHARE

Beer-Battered Onion Rings	7.95
Sweet Potato Fries	6.95
French Fries	5.95

SOUPS

Our Award-Winning New England Clam Chowder	Cup	4.50	Bowl	5.50
Soup of the Day	Cup	3.95	Bowl	4.95
Beef & Bean Chili, topped with Cheddar Cheese	Cup	4.25	Bowl	5.25

SALADS

ADD GRILLED CHICKEN TO ANY SALAD \$4.00
ADD SHRIMP OR STEAK TIPS* TO ANY SALAD \$5.00

Fresh Fruit Plate		7.95
A Selection of the Seasons Freshest Fruit, served with Cottage Cheese		
Baby Spinach Salad		8.95
Topped with Oven Roasted Pears and Goat Cheese, Toasted Walnuts and a White Balsamic Vinaigrette		
Caprese Salad		8.95
Layers of Vine Ripened Tomatoes, Fresh Mozzarella Cheese and Fresh Basil over a Bed of Spring Lettuce, Drizzled with an Aged Balsamic Reduction and Extra Virgin Olive Oil		
The Wedge		7.95
A Wedge of Iceberg Lettuce smothered in Bleu Cheese Dressing, with Red Grape Tomatoes, Crispy Chopped Bacon and Pickled Red Onions		
Jake's Caesar	sm. 5.95	lg. 9.95
Crispy Romaine tossed in a Creamy Caesar Dressing, with Parmesan Cheese, Croutons and Anchovies		
Jake's Cobb Salad		13.95
Torn Romaine, tossed in Creamy Buttermilk Dressing, with Avocado, Tomatoes, Bacon, Red Onion, Hard-Boiled Egg, Aged Cheddar and Grilled Chicken		
House Green Salad		5.95
Mixed Greens, Tomato, Red Onions, Carrots with our House Italian Dressing on the side		

SIGNATURE SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF:
FRENCH FRIES, SWEET POTATO FRIES, COLE SLAW, ONION RINGS, BAKED BEANS,
SAUERKRAUT, GERMAN POTATO SALAD OR RED CABBAGE, FOR AN ADDITIONAL \$1.50
OR WITH A SIDE SALAD, FOR AN ADDITIONAL \$2.00

Grilled Reuben	7.95
Red Corned Beef, Swiss Cheese and Sauerkraut on Dark Rye, with a side of Russian Dressing	
Pastrami	7.95
Plain & Simple, Paper-thin Slices of Pastrami topped with Swiss Cheese, on a Sourdough Roll	
Buffalo Bacon Chicken Wrap	8.95
Crispy Buffalo Chicken Fingers, Romaine Lettuce, Tomatoes and Bleu Cheese Crumbles, Topped with Bleu Cheese Dressing, and wrapped in a Flour Tortilla. BBQ Sauce also Available. <i>**For A Healthier Meal Choice Ask to Substitute Grilled Chicken at No Extra Charge**</i>	
Warm Chipotle Turkey Sandwich	7.95
Fresh Turkey Breast, Chipotle Mayonnaise, Bacon, Smoked Gouda, BBQ Sauce, Lettuce and Avocado, served warm on a Honey-Wheat Roll	
Fried Chicken B.L.T.	8.95
Crispy-Fried Breaded Chicken Cutlet with Bacon, Lettuce, Tomato, Mayonnaise and Cheddar Cheese, on Texas Toast <i>**For A Healthier Meal Choice Ask to Substitute Grilled Chicken at No Extra Charge**</i>	
Caprese Sandwich	7.95
Fresh Mozzarella, Vine Ripened Tomatoes and Fresh Basil Leaves with a Pesto Aioli Served on Crusty Ciabatta Bread	

SIGNATURE BURGERS, SERVED A LA CARTE

ALL BURGERS ARE SERVED WITH YOUR CHOICE OF:

FRENCH FRIES, SWEET POTATO FRIES, COLE SLAW, ONION RINGS, BAKED BEANS,
SAUERKRAUT, GERMAN POTATO SALAD OR RED CABBAGE, FOR AN ADDITIONAL \$1.50
OR WITH A SIDE SALAD, FOR AN ADDITIONAL \$2.00

Jakes Burger*	7.95
Fresh 8oz. Angus Hamburger Patty with Lettuce, Tomato and Onion, Served on a Sesame Bun	
Add Cheddar 8.45	Add Cheddar & Bacon 8.95
Bleu Cheese Burger*	8.95
Fresh 8oz. Angus Hamburger Patty topped with Bleu Cheese Crumbles, with Lettuce, Tomato and Red Onion, served on a Sesame Bun	
Boursin Mushroom Burger*	8.95
Fresh 8oz. Angus Hamburger Patty smothered with Creamy Boursin Cheese and Sautéed Mushrooms, with Lettuce, Tomato and Red Onion, served on a Sesame Bun	
BBQ Burger*	8.95
Fresh 8oz. Angus Hamburger Patty smothered in Sweet BBQ Sauce, and topped with Coleslaw and Swiss Cheese, with Lettuce, Tomato and Red Onion, served on a Sesame Bun	
Rosemary Chicken Burger	8.95
A Grilled 7 oz. Rosemary Seasoned Ground Chicken Patty topped with Cheddar Cheese, a Roasted Tomato Aioli, Lettuce, Tomato and Onion, served on a Sourdough Roll.	
Italian Burger	8.95
Fresh 8oz. Angus Hamburger Patty topped with Marinara, Fresh Mozzarella Cheese, served on a Sesame Bun.	
Big Chile Burger	10.25
Fresh 8oz. Angus Hamburger Patty topped with our Beef and Bean Chili, Cheddar Cheese and Onion Rings, served on a Sesame Bun.	
The "Classic" Veggie Burger	8.95
Garden Burger topped with Creamy Boursin Cheese and Sautéed Mushrooms, with Lettuce, Tomato and Red Onion, served on a Sesame Bun	
Grilled Eggplant Veggie Burger	8.95
A Garden Burger topped with Grilled Eggplant, Marinara Sauce and Fresh Mozzarella Cheese, Served on a Sesame Bun	

FEATURED ENTRÉES

Herb Grilled Shrimp	12.95
Fresh Herb Marinated Shrimp, Grilled and served with Mashed Potatoes and Grilled Asparagus Recommended Beer Selection: Hofbrau Munich Lager	
Asparagus Ravioli	12.95
Tossed in a Parmesan Garlic Cream Sauce and topped with Grilled Asparagus and Julienne Red Peppers Recommended Beer Selection: Affligem Abbey Ale	
BBQ Steak Tips*	13.95
Marinated Steak Tips smothered in Sweet BBQ Sauce, served with Mashed Potatoes, Creamy Coleslaw And Crispy Onion Rings -- Add Grilled Shrimp \$5.00 Recommended Beer Selection: Erdinger Dunkel Weisse	
Beer Battered Fish & Chips	12.95
Haddock Filet in a light beer batter, served with Creamy Coleslaw, French Fries and Tartar Sauce Recommended Beer Selection: Harpoon UFO	

JACOB WIRTH CLASSICS

Wiener Schnitzel	12.95
Breaded Veal Tenderloin, served over Parsley and Dill Spaetzle, with a Lemon Butter Sauce Recommended Beer Selection: Julius Echter Hefeweizen	
Jaegerschnitzel	12.95
Breaded Veal Tenderloin, Served with Wild Mushroom and Sweet Pea Spaetzle, Jaegermeister Sauce Recommended Beer Selection: Jake's House Dark Ale	
German Mixed Grill	12.95
Grilled Smoked Bratwurst, and Weisswurst, Sauerkraut, Red Cabbage and German Potato Salad Recommended Beer Selection: Harpoon I.P.A.	
Jake's Special	12.95
Beer-Steamed Knockwurst and Bratwurst, served with Sauerkraut, German Potato Salad and Topped with Bitter-sweet Red Beer Sauce Recommended Beer Selection: Sam Adams Boston Lager	
Sauerbraten	12.95
Melt-in-your-Mouth Sweet N' Sour, Braised Beef Round, served over Dill Spaetzle, Topped with Gingersnap Gravy and Red Cabbage Recommended Beer Selection: Schnider Aventinus	

EXECUTIVE CHEF: DANIEL OSELLA

GENERAL MANAGER: JONNY BLASS

* MENU ADVISORY

*THESE ITEMS ARE COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS (ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS).

ALSO, WE ASK THAT YOU NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES AND
PLEASE NOTE THAT THERE WILL BE AN 18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

FOR INFORMATION ABOUT OUR **BEER CLUB**, OR TO JOIN OR **ELECTRONIC MAILING LIST**,
VISIT OUR WEBSITE AT: WWW.JACOBWIRTH.COM