

Jake's

Restaurant and Bar

Welcome! Whether you're in the mood for something as light as a salad or as serious as a steak, we offer a variety of menu selections to entice you. Sit back and relax while our friendly staff rewards your decision to stay in.

Breakfast Buffet

6:00AM - 10:30AM (M-F)

7:00AM - 11:30AM (SA-SU)

Lunch

11:00AM - 2:00PM (M-F)

Dinner

5:00PM - 10:00PM

Lounge

5:00PM - 11:00PM

In-Room Dining

5:00PM - 11:00PM (M-SA)

5:00PM - 10:00PM SU

Courtyard Guests Dial 2119

Residence Inn Guests Dial 952-876-4220

Unfortunately, we are unable to deliver alcoholic beverages to the Residence Inn

All room service prices are subjected to a 15% service charge and \$2.00 delivery fee plus applicable state and local taxes

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

To start and share

The Daily Soups Cup \$3.50 Bowl \$5

Loaded Nachos Select either marinated chicken or spicy beef \$10

Wings Prepared in your choice of barbeque, buffalo, or teriyaki
[Served with ranch or blue cheese] \$10

Tomato Bruschetta Tomatoes, basil, garlic, and parmesan \$9

Spinach Artichoke Gratin Crostinis for dipping \$9

Chicken Quesadilla Sautéed peppers and onions \$11

Chicken Tenders Served with french fries, and choice of barbeque or honey dijon for dipping \$9

Favorites

All sandwiches & wraps are served with your choice of fries or fruit.

Add a house salad, Caesar salad, or a cup of soup \$3

Caesar Salad Chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons \$9

Add chicken \$3, grilled shrimp \$5

Classic Moblely Cheese Burger Cheddar cheese \$10

Turkey Burger Served with cranberry basil mayo \$10

Turkey BLT Bacon, lettuce, tomato, and turkey \$10

Buffalo Chicken Wrap Buffalo sauce, blue cheese, lettuce, tomatoes and red onions \$10

Tuscan Chicken Artichoke hearts, roast red peppers and mozzarella \$11

Fettuccini Alfredo Garlic cream sauce over fettuccini \$13

Add chicken \$3, grilled shrimp \$5

Cobb Salad Spring mix, grilled chicken, egg, blue cheese, tomatoes and crisp bacon, choice of dressing [a carb conscious selection] \$14

Shrimp and Goat Cheese Field greens tossed with balsamic dressing, sweet cranberries, toasted almonds and goat cheese \$14

Spaghetti Bolognese El dente pasta in a rich beef and tomato sauce \$15

Featured Entrees

Add a house salad, Caesar salad, or a cup of soup \$3

Bacon Wrap Filet Medallions Grilled and served with mashed potatoes and fresh vegetables \$23

Grilled New York Steak Light demi-glaze, mashed potatoes and fresh vegetables \$24

Grilled Salmon Tomato and basil relish, mashed potatoes, vegetable \$18

Chicken Piccata Served with rice and vegetables \$16

Featured Catch Our chef's seafood special of the day Market Price

Chicken Farfalle Grilled chicken, sautéed mushrooms, tomatoes, green peppers, and basil in a spicy cream sauce \$15

Walleye Pan-fried served with wild rice pilaf and fresh vegetables \$18

Dessert

Carrot Cake Carrots, walnuts, and raisins \$7

Molten Lava Cake Oozing chocolate fudge \$7 Add ice cream \$2

NY Cheese Cake A culinary classic \$7

Ice Cream & Sorbet Traditional and seasonal flavors \$6

WHITE WINE

CHAMPAGNE & SPARKLING

Capri Brut, California	B \$28	G \$7
Louis De Sacy Brut Tradition, Champagne	B \$75	

PINOT GRIGIO

Luna Vineyards, Napa Valley	B \$40	G \$10
Beringer, California	B \$32	G \$8

SAUVIGNON BLANC

Kim Crawford, New Zealand	B \$40	G \$10
St. Clement "Bale Lane," Napa Valley	B \$48	G \$12

CHARDONNAY

Beringer "Private Reserve," Napa Valley	B \$55	
Simi, Sonoma County	B \$40	
Louis Latour Grand Ardeche, France	B \$32	G \$8
Clos Du Bois, North Coast	B \$32	G \$8
Tunnel of Elms, California	B \$24	G \$6

OTHER INTERESTING WHITES

Borgo 'M' Tocia, Friuli, Italy	B \$32	G \$8
Schlink Haus Riesling, Germany	B \$28	G \$7
Chateau De Parenchere Blanc, Bordeaux	B \$32	G \$8
Beringer White Zinfandel, California	B \$24	G \$6

RED WINE

PINOT NOIR

Jovino Pinot, Oregon	B \$48	G \$12
Wild Horse, Paso Robles	B \$40	G \$10
Estancia, Monterey	B \$32	G \$8

MERLOT

Clos Du Bois, Sonoma County	B \$40	G \$10
Beringer Third Century, California	B \$32	G \$8

CABERNET SAUVIGNON

Stags' Leap, Napa Valley	B \$60	
Simi, Alexander Valley	B \$48	G \$12
Chateau St. Jean, California	B \$40	G \$10
Guenoc, California	B \$32	G \$8
Red Truck, California	B \$28	G \$7
Tunnel of Elms, California	B \$24	G \$6

OTHER INTERESTING REDS

Veramonte "Primus", Casablanca Valley	B \$60	
Kaiken Malbec, Mendoza, Argentina	B \$32	G \$8
Black Opal Shiraz, South East Australia	B \$32	G \$8
Coppola Director's Cut Zinfandel, Dry Creek	B \$48	G \$12
Paso Creek Zinfandel, Paso Robles	B \$40	G \$10
Greg Norman Petite Sirah, Paso Robles	B \$32	G \$8

BEER

Domestic

Bottle

Coors Light
Budweiser
Bud Light
Miller Light
Michelob Golden
Light
O' Douls

Draft

Fat Tire
Miller Light
Summit EPA
Seasonal Selection
(Ask your server)

BEER

Import & Crafted

Bottle

Amstel Light
Blue Moon
Samuel Adams
Smithwick's
Corona Extra
Heineken
New Castle
Seasonal Selection
(Ask your server)