

# BREAKFAST

Breakfast Menu Served All Day • Full Menu Available Daily at 11am • Egg Whites Available\*

**AMERICAN BREAKFAST\* 19.99**  
Two eggs with bacon, sausage, turkey sausage or ham steak, Miner’s potatoes, toast

**FULL HOUSE\* 22.99**  
Two eggs with bacon, sausage, turkey sausage or ham steak, pancakes, Miner’s potatoes

**EGGS BENEDICT\* 19.99**  
Two poached eggs, English muffin, ham, hollandaise sauce, Miner’s potatoes

**GOLD RUSH BENEDICT 21.99**  
Scrambled eggs, English muffin, avocado, tomato, hollandaise, chives, Miner’s potatoes

**COUNTRY FRIED STEAK & EGGS\* 26.99**  
**Certified Angus Beef®** seasoned, breaded, country gravy, two eggs, Miner’s potatoes, toast

**STEAK AND EGGS\* 29.99**  
Charbroiled **8oz. Certified Angus Beef®** top sirloin steak, two eggs, Miner’s potatoes, toast

**BREAKFAST CROISSANT 19.99**  
Fresh baked croissant, ham, eggs, cheese, Miner’s potatoes or fresh fruit  
**Add Avocado 2.99**

**BUILD YOUR OWN SKILLET\* 20.99**  
2 eggs your way with melted cheddar and Jack cheeses, pico de gallo and your choice of two toppings; ham, bacon, sausage, turkey sausage, peppers, onions, tomatoes, jalapenos, mushrooms. Served with Miner’s potatoes, toast. Additional toppings \$1.89.  
**Convert any skillet into an omelet for .99.**

**DENVER OMELET\* 20.99**  
Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, Miner’s potatoes, toast

**CALIFORNIA OMELET 20.99**  
Three egg omelet, Jack cheese, avocado, spinach, tomato, chives, drizzled with poblano cream, Miner’s potatoes, toast

**HAM AND HOLLANDAISE OMELET 20.99**  
Smoky ham, tomato, swiss, hollandaise, chives, Miner’s potatoes, toast

**BACON BREAKFAST BURRITO\* 20.99**  
Scrambled eggs, avocado, bacon, Miner’s potatoes, cheddar and Jack cheese. Served with Pico de gallo, sour cream, and fresh fruit

**VEGGIE BREAKFAST BURRITO 19.99**  
Scrambled eggs, peppers, black beans, avocado, pico de gallo, Miner’s potatoes, cheddar and Jack cheese, flour tortilla, sour cream, fresh fruit

**FRENCH TOAST 15.99**  
Freshly griddled brioche with sweetened cinnamon egg cream

**PANCAKE STACK (4) 14.99**  
Buttermilk pancakes, maple syrup

**BUTTERMILK BISCUITS & SAUSAGE GRAVY 12.49**

**CINNAMON ROLL FRENCH TOAST 15.99**  
Griddled with melted butter, strawberry sauce, powdered sugar



# SIDES

<b>BACON 5.99</b>	<b>TOAST 3.99</b>
<b>SAUSAGE 5.99</b>	<b>HOT OATMEAL 7.99</b> Add fresh berries <b>5.99</b> Served until 11am
<b>TURKEY SAUSAGE 5.99</b>	<b>SEASONAL FRUIT</b> Small 5.99   Platter 11.99
<b>HAM STEAK 6.99</b>	<b>PANCAKE SHORT STACK (2) 6.99</b>
<b>BURGER PATTY* 6.99</b>	
<b>MINER’S POTATOES 5.99</b>	

# SWEETS

**ORIGINAL SCRATCH CARROT CAKE 14.99**  
Layers of subtly spiced carrot cake, cream cheese frosting

**CHOCOLATE MOTHERLODE CAKE 18.99**  
Six decadent layers of chocolate cake and rich chocolate fudge icing, topped with walnuts. Featured on the Food Network as one of America’s “Top 5 Most Decadent Desserts”

**CINNAMON ROLL A LA MODE 14.99**  
Fresh berries and a scoop of a vanilla ice cream



# STARTERS

- FRIED MOZZARELLA** 16.29

Basil marinara
- SPINACH ARTICHOKE DIP** 17.29

Four cheeses, tortilla strips
- SHRIMP COCKTAIL** 19.99

Served with homemade cocktail sauce
- LOADED SKINS** 16.99

Bacon, Jack and cheddar cheese, sour cream
- BUFFALO CHICKEN WINGS** 19.99

(8) Celery, carrots & ranch tossed in your choice of mild, spicy, or asian bbq

- HICKORY BBQ PORK NACHOS** 19.99

BBQ pulled pork, black beans, layers of Jack and cheddar cheese, queso blanco, pickled jalapeno, pico de gallo, green onions, sour cream.
- BUFFALO CAULIFLOWER** 16.29

Hand battered, tossed with buffalo sauce, served with ranch dressing
- PRETZEL BITES** 16.29

Served with a smoky cheese sauce for dipping

# GARDEN FRESH SALADS & SOUP

- CAESAR SALAD** 12.99

Crisp romaine, aged Parmesan, croutons & Caesar dressing  
**Chicken** 19.99 | **Shrimp** 21.99
- CHOPPED COBB SALAD** 21.49

Garden greens, grilled chicken, avocado, crisp bacon, diced egg, tomatoes, blue cheese crumbles, blue cheese dressing
- ASIAN CHICKEN SALAD** 20.99

Garden fresh greens, grilled chicken, crunchy wontons, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing

- COMSTOCK HOUSE SALAD** 13.99

Garden greens, tomatoes, carrots, cheddar cheese, croutons, diced egg, bacon
- NEW ENGLAND CLAM CHOWDER**

Fan favorite. Premium clams, potatoes, onions, celery  
**Cup** 8.99 | **Bowl** 10.99

# FAVORITES

Add a Small Green Salad , Small Caesar Salad or a Cup of Soup for 5.99

- COUNTRY FRIED STEAK** 26.99

**Certified Angus Beef®**, homemade country gravy, mashed potatoes
- CHICKEN POT PIE** 24.99

CJ’s classic since 1977, baked fresh throughout the day. Carrots, onions, mushrooms, peas & potatoes, simmered slowly in savory herb cream sauce, CJ’s flaky pie crust

- SMOTHERED MAC AND CHEESE** 24.49

Homemade cheese sauce smothers your choice of bacon or chicken. Tossed with smoked pasilla peppers and diced tomatoes. Topped with firestick onions
- BLACK TIE FLORENTINE** 26.99

Blackened chicken, bow tie pasta, fresh tomato, tossed with a savory artichoke and spinach cream sauce

# STEAKS AND SEAFOOD

- Rare** - Red Cool Center • **Medium Rare** - Red Warm Center • **Medium** - Pink Warm Center • **Medium Well** - Slightly Pink, Warm Center • **Well Done** - No Pink Throughout

Add a Small Green Salad , Small Caesar Salad or a Cup of Soup for 5.99

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter. Served with two sides.
- TOP SIRLOIN\*** 29.99

**Certified Angus Beef®** Top Sirloin 8oz
- RIBEYE STEAK\*** 12oz 40.99 16oz 43.99
- STEAK & SHRIMP\*** 37.99

**Certified Angus Beef®** Top Sirloin 8oz seasoned, seared and char-grilled to perfection, paired with grilled shrimp
- ATLANTIC SALMON\*** 32.99

Flame grilled, green beans, mashed potatoes, choice of garlic herb butter or blackened

# SIDES

- Baked Potato, Green Beans, Mashed Potatoes, French Fries, Mac and Cheese
- Grilled Asparagus with Hollandaise 3.99      Country Biscuit with Sausage Gravy 3.99
- Add CJ Loaded to anything and get your share of bacon, cheddar, butter, sour cream, and chives 3.99

# HANDHELDS

- Served with a choice of French Fries, Onion Rings or Fresh-Cut Fruit  
All burgers are cooked Medium Well unless otherwise requested.  
Add a Small Green Salad, or Small Caesar Salad or a Cup of Soup for 5.99
- CLASSIC CHEESEBURGER** 19.99

American cheese, lettuce, tomatoes, red onion, pickles, Thousand Island dressing
- WIDOW MAKER BURGER\*** 23.99

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish
- PROSPECTOR’S PATTY MELT** 19.99

Fresh all beef patty, swiss cheese, grilled onions, pickles, thousand island, on griddled rye
- GOLDMINER** 26.99

Sure to get you back out on the mines, this burger has what it takes. American cheese, fried egg, demi glace, bacon, avocado, fried cheese, onion ring, lettuce, tomato, pickle, mayo

- MINER’S TUXEDO BURGER** 23.99

Mushrooms and onions sauteed with demi glace, melted swiss cheese, leafy greens, tomato, red onion, pickles, garlic mayo

- WONTON SHRIMP TACOS** 20.99

Three grilled shrimp tacos brushed with Asian BBQ and topped with red cabbage and julienned carrots. Drizzled with cilantro and poblano cream. Served with CJ’s Peanut Thai Slaw

# DRINKS

- BLOOD ORANGE MIMOSA**

Absolut Mandrin Vodka, Domaine de Canton Ginger Liqueur, sparkling wine and blood orange juice
- NEW AMSTERDAM BLOODY MARY**

New Amsterdam Vodka, Finest Call Bloody Mary Seasoning, Twang Chile Lime Flavored Salt, fresh lime juice and a slice of bacon
- PERFECT PATRON MARGARITA**

Patrón Silver Tequila, Patrón Citrónge, fresh lime juice and a splash of sweet & sour
- CJ MAI TAI**

Trio of rums: Don Q 151, Myers’s Original Dark and Bacardi Superior mixed with our homemade Mai Tai recipe
- TITOS MULE KICK**

Tito’s Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice
- CJ MOJITO**

Bacardi Superior Rum, Sprite, fresh lime and mint
- BULLEIT OLD FASHIONED**

Bulleit bourbon, simple syrup, muddled cherry and orange peel
- HORNITOS TEQUILA SUNRISE**

Hornitos Tequila, orange juice, grenadine

# WINE

- BERINGER** 8 | 31

White Zinfandel - California
- CAPOSALDO** 11 | 43

Pinot Grigio - Italy
- ECCO DOMANI** 8 | 31

Pinot Grigio - Italy
- KENDALL-JACKSON “VINTNER’S RESERVE”** 10 | 39

Chardonnay - California
- MIRASSOU WINERY** 8 | 31

Pinot Noir - California
- 14 HANDS** 8 | 31

Merlot - Washington
- DAOU** 12 | 47

Cabernet Sauvignon - California
- KENDALL-JACKSON “VINTNER’S RESERVE”** 12 | 47

Cabernet Sauvignon - California

# BEER

- ABLE BAKER ATOMIC DUCK IPA**
- BUDWEISER**
- BUD LIGHT**
- COORS LIGHT**
- CORONA EXTRA**
- MODELO**
- HEINEKEN**
- HEINEKEN 0.0 (NON-ALCOHOLIC)**
- MILLER LITE**
- MICHELOB ULTRA**
- HIGH NOON LIME SELTZER**

\*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.