

BREAKFAST MENU

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

BREAKFAST COCKTAILS

BLOOD ORANGE MIMOSA

Absolut Mandrin Vodka, Domaine de Canton Ginger Liqueur, sparkling wine and blood orange juice (240 cal) 11

SPARKLING STRAWBERRY MOJITO

Bacardi Superior Rum, sparkling wine, fresh mint and strawberry (190 cal) 11

BOGART'S BLOODY MARY

Bogart's Vodka, Zing Zang Bloody Mary Mix, Twang Bloody Mary Seasoning, fresh lime juice and a slice of bacon (260 cal) 11

TITO'S COFFEE MARTINI

Tito's Handmade Vodka, Kahlúa Coffee Liqueur, chilled black coffee, simple syrup and a pinch of salt (640 cal) 10

3 OF A KIND*

Two eggs with bacon, sausage or ham steak and pancakes (930-1180 cal) 12.99

AMERICAN BREAKFAST*

Two eggs with bacon, sausage or ham steak, hash browns, toast (920-1350 cal) 13.99

FULL HOUSE*

Two eggs with bacon, sausage or ham steak, pancakes, hash browns (1270-1520 cal) 14.99

BREAKFAST TACOS*

Two flour tortillas, scrambled eggs, bacon, cheese, salsa, sour cream, fresh fruit (820 cal) 12.49

BREAKFAST BURRITO*

Scrambled eggs, chorizo, hash browns, cheddar and Jack cheese, flour tortilla, salsa, sour cream, fresh fruit (1020 cal) 12.99

EGGS BENEDICT*

Two poached eggs, English muffin, ham, hollandaise sauce, hash browns (820 cal) 14.99

COUNTRY FRIED STEAK AND EGGS*

Certified Angus Beef® seasoned, breaded, country gravy, two eggs, hash browns, toast (1170-1470 cal) 17.99

BREAKFAST CROISSANT*

Fresh baked croissant, ham, eggs, cheese, hash browns or fruit (950/1220 cal) 11.99

STEAK AND EGGS*

Charbroiled strip steak, two eggs, hash browns, toast (1240-1420 cal) 19.99

DENVER OMELET*

Three egg omelet, ham, sautéed onions, peppers, cheddar cheese, hash browns, toast (1120-1300 cal) 14.99

SCRAMBLER*

Hash browns, ham, scrambled eggs, cheddar and Jack cheese, side of country gravy, toast (1170-1350 cal) 15.99

RANCHERO OMELET*

Three egg omelet, chorizo, spinach, Jack cheese, Spanish sauce, avocado, sour cream, hash browns, toast (1370-1550 cal) 14.99

BUILD YOUR OWN OMELET

Hash browns, toast, cheese omelet plus choice of three ingredients: ham, sausage, bacon, bell peppers, mushrooms, cheese, onions, tomatoes, or jalapeños (840-1320 cal) 14.99
Each additional ingredient (5-110 cal) .99 each

GRIDDLE

PANCAKE STACK

Buttermilk pancakes, maple syrup (1520 cal) 9.99

FRENCH TOAST

Grilled, thick-sliced sourdough bread, sweetened cinnamon egg cream (1110 cal) 10.99

SUPER BERRY WAFFLE

Blueberries, strawberries, raspberries, warm strawberry sauce, whipped cream (670 cal) 12.99

BELGIAN WAFFLE

(470 cal) 8.99

SIDES

BACON

(70 cal) 3.99

SAUSAGE

(320 cal) 3.99

HAM STEAK

(260 cal) 4.99

TOAST

(230-410 cal) 2.99

GRITS

(520 cal) 4.99
Add cheese or bacon (add 280/110 cal) 0.99
Served 6am-1pm

BURGER PATTY*

(320 cal) 6.99

HASH BROWNS*

(340 cal) 3.99

BAGEL AND CREAM CHEESE

(430 cal) 4.99

HOT OATMEAL

(380 cal) 6.99

Add fresh berries (add 50 cal) 3.99
Served 6am-1pm

SEASONAL FRUIT

Small (140 cal) 4.99

Plate (370 cal) 9.99

COLD CEREALS

(180-270 cal) 5.99

Add fresh berries (add 50 cal) 3.99

BUTTERMILK BISCUITS & GRAVY

(1010 cal) 7.99

FRESHLY BAKED BREAKFAST PASTRIES

(150-500 cal) 4.99

Ask your server for selections

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

*Our Meat and Seafood can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

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COCKTAILS



PERFECT PATRÓN MARGARITA



MAI TAI

TITO'S MULE KICK

Tito's Handmade Vodka and fresh lime juice topped with Q Ginger Beer (210 cal) 10

KETEL COSMOPOLITAN

Ketel One Vodka, triple sec, cranberry juice and fresh lime juice (190 cal) 10.5

LONG ISLAND ICED TEA

Vodka, gin, rum, tequila, triple sec, fresh sweet & sour and a splash of Coca-Cola (140 cal) 9

PERFECT PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citrónge, fresh lime juice and a splash of fresh sweet & sour (210 cal) 12

BLUEBERRY BRAMBLE

Bulleit Bourbon, St-Germain Elderflower Liqueur, DeKuyper Crème de Cassis, fresh lemon juice, blueberries (190 cal) 11

MAI TAI

Trio of rums: Don Q 151, Myers's Original Dark and Bacardi Superior mixed with our homemade Mai Tai recipe (420 cal) 10

ABSOLUT LEMON DROP

Absolut Citron Vodka, triple sec, simple syrup and fresh lemon juice (170 cal) 10

BEVERAGES

Coffee (0 cal)

Milk (400 cal)

Iced Tea (0 cal)

Juice (280-330 cal)

Hot Tea (0 cal)

Shakes & Floats (610-850 cal)

Bottomless Soft Drinks (0-160 cal)

Red Bull Energy Drink (110 cal)

Red Bull Sugar-Free (10 cal)

BOTTLED BEER

Budweiser (150 cal)

Bud Light (110 cal)

Coors Light (100 cal)

Corona Extra (150 cal)

Miller Lite (100 cal)

Michelob Ultra (90 cal)

Shiner Bock (140 cal)

O'Doul's (Non-Alcoholic) (70 cal)

Blue Moon Belgian White (160 cal)

Heineken (140 cal)

ABK Rose (159 cal)

ABK Hell Das Blaue Lager (159 cal)

Dos Equis Lager (140 cal)

Stella Artois (150 cal)

Stone IPA (210 cal)

WINES

	Glass	Bottle
Chateau Ferry Lacombe "Mira" Rosé (140/583 cal)	10	35
Beringer White Zinfandel (130/520 cal)	7	27
Bex Riesling (140/560 cal)	7	27
Artist Cuvée Pinot Grigio (150/600 cal)	8	31
Four Vines "Naked" Chardonnay (150/600 cal)	8	31
Mirassou Winery Pinot Noir (150/600 cal)	8	31
Alexander Valley Vineyards Cabernet (150/600 cal)	12	47
Grayson Merlot (150/600 cal)	8	31

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APPETIZERS



SPINACH ARTICHOKE DIP



LEMON PEPPER ZUCCHINI



BUFFALO CHICKEN WINGS

SPINACH ARTICHOKE DIP
Four cheeses, tortilla strips (1060 cal) 12.49

PARMESAN ONION RINGS
Sriracha honey ranch (930 cal) 9.99

SHRIMP COCKTAIL
Shrimp, cocktail sauce (240 cal) 12.99

LOADED SKINS
Bacon, Jack, cheddar cheese, chive dip (830 cal) 10.99

LEMON PEPPER ZUCCHINI
Lemon pepper, Parmesan, ranch (750 cal) 11.49

MOZZARELLA STICKS
Marinara (1010 cal) 10.99

CHILI NACHOS
Black bean steak chili, cheddar cheese, tortilla chips, pico de gallo, sour cream, avocado, salsa (1740 cal) 12.99

BUFFALO CHICKEN WINGS
Signature spicy sauce, celery, carrots, ranch (1130 cal) 14.99
Snack Portion (610 cal) 8.99

BONANZA PLATTER
Spinach Artichoke Dip, Loaded Skins, Lemon Pepper Zucchini, Mozzarella Sticks.
No substitutions, please. (2150 cal) 21.99

GARDEN FRESH SALADS & HOMEMADE SOUPS



ASIAN CHICKEN SALAD



NEW ENGLAND CLAM CHOWDER

ASIAN CHICKEN SALAD
Garden greens, grilled chicken, crunchy noodles, almonds, sesame seeds, green onions, carrots, cilantro, sweet & spicy sesame dressing (580 cal) 15.99

STEAK CHILI
Black beans, tender pieces of steak chili, tomatoes, onions, cheddar cheese
Cup (320 cal) 7.99 Bowl (440 cal) 9.99

NEW ENGLAND CLAM CHOWDER
Fan Favorite. Premium clams, potatoes, onions, celery
Cup (360 cal) 6.99 Bowl (530 cal) 8.99

CHOPPED COBB SALAD
Garden greens, grilled chicken, blue cheese crumbles, avocado, crisp bacon, diced egg, tomatoes, homemade blue cheese dressing (1130 cal) 16.99
Tri-Tip* Cobb (1210 cal) 17.99

CAESAR SALAD
Crisp romaine, aged Parmesan, croutons & Caesar dressing (540 cal) 8.99
Chicken (780 cal) 14.99
Shrimp (890 cal) 15.99
Tri-Tip* (860 cal) 16.99

PIZZAS

CHEESE
(390/3110 cal) Slice 6 Whole 15

SAUSAGE (460/3700 cal) or OR PEPPERONI
(420/3350 cal) Slice 7 Whole 17

COMBO
Sausage and Pepperoni (990/2010 cal)
Slice 7 Whole 17

SUPREME
Mushrooms, Green Peppers, Olives, Onions, Sausage & Pepperoni (470/3760 cal)
Slice 8 Whole 18

FAVORITES

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (110-410 cal) for 3.49

CHICKEN POT PIE
CJ classic since 1977, baked fresh throughout the day. Carrots, onions, mushrooms, peas, simmered slowly in savory herb cream sauce, Claim Jumper's flaky pie crust, fresh fruit (2120 cal) 16.99

COUNTRY FRIED STEAK
Certified Angus Beef®, homemade country gravy, mashed potatoes (1070 cal) 17.99

CHICKEN FRIED CHICKEN
Fried boneless chicken breast, mashed potatoes, country gravy (1130 cal) 17.49

CHICKEN TENDER DINNER
Hand battered chicken tenders, smoky mesquite BBQ sauce, French fries (1090 cal) 14.99

CHOPPED STEAK*
10 oz. Certified Angus Beef® ground steak, mashed potatoes, choice of grilled onions, cheddar cheese, diced tomatoes, or grilled onions, sautéed mushrooms, herb gravy (740/510 cal) 14.99

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STEAKS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (110-410 cal) for 3.49

SIDES

Baked Potato (370-540 cal) • Mashed Potatoes (270 cal) • Rice Pilaf (240 cal)
Roasted Vegetables (60 cal) • French Fries (250 cal) • Macaroni & Cheese (490 cal)

UPGRADE 1.49

Grilled Herb Asparagus (240 cal) • Stuffed Baked Potato (780 cal)
Loaded Mashed Potatoes (680 cal) • CJ Stacked French Fries (560 cal)

All steaks are aged, seasoned and flame-broiled, brushed with garlic-herb butter.
Served with roasted vegetables and choice of one side.

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

TOP SIRLOIN*

Certified Angus Beef® top sirloin 8oz (680 cal) 20.99

RIBEYE STEAK*

Certified Angus Beef® boneless ribeye 12oz (1020 cal) 27.99

ROASTED TRI-TIP*

Certified Angus Beef® slow-roasted and sliced.
Served medium rare to medium (530 cal) 19.99

CENTER-CUT FILET*

Our most tender steak! Signature Center-Cut Filet Mignon, perfectly lean, served thick and juicy 6oz (630 cal) 28.99

GREAT STEAK ENHANCEMENTS

SHRIMP

(Grilled 330 cal or Coconut 550 cal) 6.99

SAUTÉED MUSHROOMS & ONIONS

(70 cal) 3.99

SAUTÉED MUSHROOMS

(90 cal) 4.99

GRILLED ONIONS

(50 cal) 2.99

COMBOS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (110-410 cal) for 3.49

Served with roasted vegetables and one side choice

MINERS COMBO* (PICK 2)

Chicken, Roasted Tri-Tip, or Shrimp (grilled or coconut shrimp (650-1950 cal) 26.99

ORE CART* (PICK 3)

Chicken, Roasted Tri-Tip, or Shrimp (grilled or coconut shrimp) (980-2930 cal) 30.99

STEAK & SHRIMP*

Certified Angus Beef® top sirloin seasoned, seared and char-grilled to perfection, paired with your choice of grilled or coconut shrimp (950/960 cal) 26.99

SEAFOOD

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (110-410 cal) for 3.49

FISH & CHIPS

Original beer batter, tartar sauce, French fries (1120 cal) 17.99

COCONUT SHRIMP

Sweet & spicy sauce, Sriracha honey, French fries (1550 cal) 19.99

GRILLED SHRIMP

Papaya-cilantro marinade, rice pilaf, roasted vegetables (830 cal) 19.99



FISH & CHIPS



GRILLED SHRIMP

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Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items. Claim Jumper is a 100% trans-fat free restaurant. Gluten-sensitive menu available, ask your server.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

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BURGERS & SANDWICHES

Served with a choice of French Fries (250 cal), Mashed Potatoes (270 cal), Onion Rings (440 cal), Macaroni & Cheese (490 cal), Spicy Peanut Thai Slaw (110 cal), or Fresh-Cut Fruit (70 cal)

Upgrade to Loaded Mashed Potatoes (680 cal) or CJ Stacked French fries (560 cal) 1.49

All burgers are cooked Medium Well unless otherwise requested

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (320/360 cal) for 3.49



WIDOW MAKER BURGER*



FISH TACOS



ORIGINAL TRI-TIP DIP*

WIDOW MAKER BURGER*

Smoked bacon, onion rings, avocado, cheddar & American cheese, lettuce, tomatoes, pickles, mayo, red relish (1490 cal) 15.49

CLASSIC CHEESEBURGER*

American cheese, lettuce, tomatoes, pickles (830 cal) 13.49

HICKORY BBQ BURGER

BBQ sauce, smoked bacon, cheddar cheese, lettuce, tomatoes, pickles (990 cal) 14.49

CLUBHOUSE SANDWICH

Sliced turkey, sweet ham, smoked bacon, provolone & cheddar cheese, fresh greens, tomatoes, garlic aioli (1600 cal) 14.99
Add Avocado (add 200 cal) 1.99

FISH TACOS (GRILLED OR FRIED)

Chipotle sauce, fresh Pico de Gallo, cheese, corn tortillas, homemade salsa (690/900 cal) 13.99

HOT DOG

Footlong all beef hot dog on a 10" bun (710 cal) 7.99

MINER'S CHILI DOG

Footlong all beef hot dog on a 10" bun topped with black bean and steak chili, cheese, diced tomatoes and red onion (1270 cal) 9.99

BUFFALO CHICKEN WRAP

Warm tortilla, chicken, signature spicy sauce, blue cheese crumbles, lettuce, tomatoes, crisp bacon, avocado, tortilla strips (1020 cal) 13.49

SHRIMP PO-BOY

Fried shrimp, lettuce, tomatoes, mayo, French bread (1340 cal) 13.99

ORIGINAL TRI TIP DIP*

Slow roasted Tri-Tip, caramelized onions, roasted pasilla peppers, provolone cheese, choice of au jus or sweet BBQ sauce (1170/1250 cal) 15.49

CARSON CITY GRILLED CHEESE

Sweet ham, cheddar & American cheese, grilled Parmesan sourdough (1160 cal) 13.99

ALL AMERICAN GRILLED CHEESE

Cheddar & American cheese, grilled Parmesan sourdough (890 cal) 11.99

PASTAS

Add a Small Green Salad (100-270 cal), Small Caesar Salad (220 cal) or a Cup of Soup (110-410 cal) for 3.49



PASTA SHRIMP FRESCA



BLACK TIE

PASTA SHRIMP FRESCA

Parmesan-crustured shrimp, tomatoes, spinach, light lemon butter sauce (2000 cal) 19.99

SPAGHETTI & MEATBALLS

Meatballs, tomato basil marinara (1450 cal) 14.99

BLACK TIE

Blackened chicken, bow tie pasta, spinach tortelloni, fresh tomatoes, creamy Alfredo sauce (1890 cal) 16.99

HOMEMADE DESSERTS



CHOCOLATE MOTHERLODE CAKE



ORIGINAL SCRATCH CARROT CAKE



COOKIE FINALE

CHOCOLATE MOTHERLODE CAKE

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" (3410 cal) 11.99

ORIGINAL SCRATCH CARROT CAKE

Layers of subtly spiced carrot cake, cream cheese frosting (1920 cal) 8.99

COOKIE FINALE

Double chocolate chip cookies, vanilla ice cream, chocolate, caramel (2480 cal) 8.99
*Double Chocolate Chip Cookie (880 cal) 3.99

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