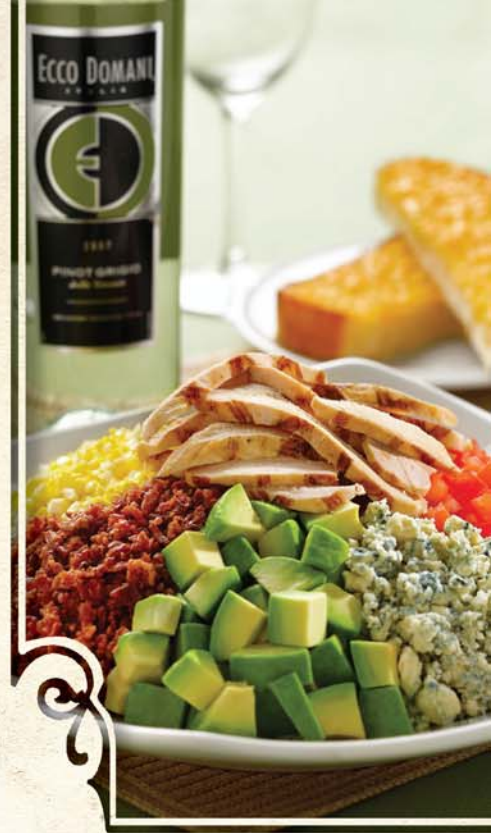


SPRING SPECIALS

Lower Prices for a Limited Time
Available Monday - Thursday 4pm - Close

Ecco Domani Pinot Grigio Full bodied with exotic apple & pineapple fruit aromas and flavors. Glass 7.25 Bottle 20.00



Chopped Cobb Salad

SMALL BITE APPETIZERS

Parmesan Garlic Zucchini Six panko-parmesan crusted zucchini spears lightly crisped. Served with ranch dipping sauce 4.95

Fire Roasted Artichoke (Seasonal) One-half marinated artichoke served with garlic mayo 4.95

Oven Roasted Tomato Flatbread Baked in our stone hearth with alfredo sauce, mozzarella and smoked gouda cheese, roasted herb tomatoes, fresh oregano topped with fresh spinach 4.95

SPRING SPECIALS

Chopped Cobb Salad Grilled chicken, Danish bleu cheese crumbles, avocado, bacon, diced egg and tomatoes with homemade Danish bleu cheese dressing Small 8.95 Large 11.50

Citrus Chicken Salad Choice of charbroiled or Jamaican jerk chicken with mandarin oranges, green apples, avocado, golden raisins, dried cranberries, glazed pecans, bleu cheese crumbles and green onions. Tossed with our signature citrus dressing Small 8.95 Large 11.50

Strawberry Fields Salad With chicken, organic field greens, bell peppers, green onions, glazed pecans and chevre cheese tossed with tangy citrus raspberry vinaigrette 11.50 *For a Limited Time*

Chinese Chicken Salad Crunchy noodles, almonds, sesame seeds, green onions, carrots, basil and cilantro tossed with sweet & spicy peanut dressing Small 8.95 Large 11.50

FAVORITES

Add Starter Salad - California Citrus Salad, Organic Spinach Salad, Bleu Cheese Wedge, Asian Pear & Glazed Pecan Salad, House Salad or Caesar Salad 5.95

California Chicken Quesadilla Grilled corn tortillas filled with jack & cheddar cheese, fresh avocado, green onions, mild salsa & black beans. Served with salsa ranch 10.50 **Vegetarian California Quesadilla** 9.50

Shrimp Skewers* Eight jumbo shrimp, bell peppers, onions, zucchini and green onions brushed with garlic herb butter & broiled. Served over Basmati rice with roasted vegetables 14.95

Fresh Chicken Pot Pie Baked fresh throughout the day. Carrots, onions, mushrooms and peas simmered slow in a savory herb cream sauce and baked in Claim Jumper's flaky pie crust. With fresh fruit 10.95

Giant Stuffed Idaho Potato Charbroiled or blackened chicken, fresh squash, broccoli & carrots with melted cheddar & jack cheese baked and served with homemade alfredo sauce 10.95
Vegetarian Stuffed Baked Potato 9.95

Whiskey Chicken Sautéed and served over apple stuffing, mashed potatoes & roasted vegetables. With sweet apple whiskey sauce & a giant buttermilk biscuit Small 10.95 Large 13.50

Roasted Tri-Tip* Choice mid-western Angus beef slow roasted and sliced over herb gravy. Served Medium Rare to Medium only 12.95

Rotisserie Chicken Our original recipe since 1977. A half chicken seasoned, slow cooked over open flames and roasted to perfection. Served with mashed potatoes and Garlic Cheese Toast 12.95

Ham & Spinach Quiche With sundried tomatoes, green onions, mozzarella & Swiss cheese slow baked and served warm with fresh fruit 7.95

DESSERT

Raspberry Cream Cheese Pie Homemade with real Philadelphia cream cheese, sweet raspberries & white chocolate chips with Lorna Doone crust 6.50

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you. *This item is not fully cooked.

*Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness.